



# 4 COURSE SHAREABLE MENU

## FIRST COURSE: SELECT 2

\$7PP FOR EACH ADDITIONAL SELECTION

### EDAMAME

Maldon Sea Salt (V)

### CATCH ROLL

Crab, Salmon, Miso-Honey

### MADAI CRUDO

Japanese Red Snapper, Pickled Peach  
Pomegranate, Amarillo Sauce

### SHISHITO PEPPERS

Toasted Sesame, Szechuan Sauce

### HELLFIRE ROLL

Spicy Tuna Two-Ways, Pear, Balsamic

### VEGETABLE KING ROLL

King Oyster Mushroom, Cucumber, Avocado, Spicy Miso

### EAST COAST OYSTERS

Mignonette, Cocktail Sauce

### WAGYU SURF & TURF ROLL +\$5

Maine Lobster, Crispy Potato, Truffle Aioli, Chimichurri

### TRUFFLE SASHIMI +\$5

Tuna, Hamachi, Chili Ponzu, Black Truffle Puree  
Kaluga Caviar

## SECOND COURSE: SELECT 2

\$7PP FOR EACH ADDITIONAL SELECTION

### AHI TUNA PIZZA

Bluefin Tuna, Avocado Aioli, Garlic Ponzu  
Add Kaluga Caviar + \$5

### CRUNCHY RICE CAKES

Tuna Tartare, Wasabi Tobiko

### CRISPY CAULIFLOWER

Spicy Vegan Mayo (V, GF)

### SPICY GIGLI

Calabrian Chile Cream, Aged Pecorino

### CAESAR SALAD\*

Baby Romaine Lettuce, Parmesan  
Warm Garlic Sourdough Croutons  
(GF/VEGAN UPON REQUEST)

### CRISPY SHRIMP

Spicy Mayo, Tobiko

## À LA CARTE

### OMAKASE BOAT

10 Pieces of Nigiri, 10 Pieces of Sashimi  
1 Akami Tuna Avocado Roll  
2 Salmon Roe Cucumber Cups  
**\$225 PER ORDER**  
Chef Recommends 1 Boat Every 5-7 People

### WAGYU FRIED RICE

Shiitake Mushrooms, Chinese Sausage, Fried Egg  
**\$64 PER ORDER/ \$MP WITH LOBSTER**  
Chef Recommends 1 Dish Every 3-5 People

### SNOW BEEF WAGYU HOT ROCK

Cooked Tableside On Our Signature Hot Stone  
**\$49 PER OUNCE | 2 PIECES PER OUNCE**  
Chef Recommends 1 Piece Per Person

## ENTREES: SELECT 2

\$15PP FOR EACH ADDITIONAL SELECTION

PLEASE INQUIRE FOR INDIVIDUALLY PLATED ENTREES

### CENTER-CUT FILET

8oz, Dakota City, NE (GF)  
Served With Truffle Butter

### SPICY GIGLI

Calabrian Chile Cream, Aged Pecorino

### MISO GLAZED SEA BASS

Miso Vin-Blanc, Charred Petite Bok Choy

### PRIME RIBEYE

14oz, Brandt Beef, Brawley, CA (GF)

### TRUFFLE MUSHROOM SPAGHETTI

Wild Mushroom Ragù, Truffle Cream  
(VEGAN UPON REQUEST)

### HERB ROASTED BRANZINO\*

Creamy Vegetable Basmati Rice

### PRIME NY STRIP

12oz, Greeley, CO (GF)

### SALMON A LA PLANCHA\*

Market Side Salad, Jalapeño Cucumber Emulsion (GF)

## À LA CARTE

CHEF RECOMMENDS 1 DISH EVERY 3-6 PEOPLE

### ANGRY LOBSTER MAFALDINE

Citrus-Garlic Butter, Thai Chili, Braised Leeks  
**\$42 PER ORDER**

### WAGYU PORTERHOUSE

24oz, Westholme, Wylarah Station, AUS (GF)  
**\$205 PER ORDER**

### WHOLE BRANZINO

Squash, Arugula, Tomato, Lemon Vinaigrette (GF)  
**\$95 PER ORDER**

## SIDES: SELECT 2

\$5PP FOR EACH ADDITIONAL SELECTION

### CRISPY BRUSSELS SPROUTS

Yuzu-Calamasi Vinaigrette, Dry Miso

### GRILLED ASPARAGUS

Citrus Vinaigrette (V, GF)

### CREAMY BASMATI RICE

Market Vegetables (GF)

### PARMESAN-TRUFFLE FRIES

Vegan Truffle Aioli

### SIMPLE MASHED POTATOES

Roasted Garlic (GF)

## DESSERTS: SELECT 2

\$5PP FOR EACH ADDITIONAL SELECTION

### WARM RICOTTA DONUTS

Cream Cheese Frosting, Raspberry Lime  
Milk Chocolate, Salted Caramel Sauces

### HOUSEMADE ICE CREAM & SORBET

Seasonal Selection

### "HIT ME" CHOCOLATE CAKE

Liquid "Klondike", Roasted White Chocolate Ice Cream  
Brownie, Devil's Food Cake (GF)

### PISTACHIO "CHEESECAKE"

Coconut Sorbet, Black Cherry Jam (V, GF)

(\*) DENOTES ITEMS THAT CAN BE ALTERED TO BE GLUTEN FREE