



TASTING MENUS

HITS I 95PP

STARTER

EDAMAME
Maldon Sea Salt (V, GF) OR Chili Garlic (V)

GRILLED SHISHITO PEPPERS
Yuzu Chili Garlic, Amazu Ponzu (V)

BABY BOK CHOY SALAD
Muscat Grapes, Candied Sunflower Seeds
Creamy Sesame Vinaigrette

CLASSICS

HAMACHI WATERMELON CRUDO
Watermelon Ponzu, Coconut Sesame Emulsion

CRISPY SHRIMP
Spicy Mayo, Tobiko

WAGYU GYOZA
Japanese Miyazaki, Serrano Chili
Amazu Ponzu

CATCH ROLL
Crab, Salmon, Miso-Honey

ENTREE

MISO WAGYU FLATIRON
6oz, Stone Axe Farms, Kabayaki Glaze
Mushroom Crust

HERB ROASTED BRANZINO
Creamy Vegetable Basmati Rice

ANGRY LOBSTER MAFALDINE
Citrus-Garlic Butter, Braised Leeks, Thai Chili

SIDE

HAND-CUT FRENCH FRIES
Avocado Ranch, Chipotle Barbecue, Yuzu Aioli

DESSERT

“HIT ME” CHOCOLATE CAKE
Liquid “Klondike”
Roasted White Chocolate Ice Cream
Brownie Devil’s Food (GF)

SORBET
Daily Flavor Selection

HITS II 125PP

STARTER

CATCH ROLL
Crab, Salmon, Miso-Honey

CRUDO DI CATCH
Salmon, Tuna, Hamachi, Yuzu Vinaigrette

CRISPY SHRIMP
Spicy Mayo, Tobiko

CRISPY CHICKEN BAO BUNS
Kaluga Caviar, Cornflake-Crusted Chicken
Wasabi-Avocado Ranch, House Pickles

JAPANESE WAGYU

SNOW BEEF
Yuzu Soy, Garlic Oil, Maldon Sea Salt, Sesame
Cooked Tableside On Our Signature Hot Stone
1oz per person

ENTREE

MISO WAGYU FLATIRON
6oz, Stone Axe Farms, Kabayaki Glaze
Mushroom Crust

MISO GLAZED SEA BASS
Miso Vin-Blanc, Charred Petit Bok Choy

ANGRY LOBSTER MAFALDINE
Citrus-Garlic Butter, Braised Leeks, Thai Chili

SIDES

HAND-CUT FRENCH FRIES
Avocado Ranch, Chipotle Barbecue, Yuzu Aioli

GRILLED ASPARAGUS
Citrus Vinaigrette (V, GF)

DESSERT

“HIT ME” CHOCOLATE CAKE
Liquid “Klondike”
Roasted White Chocolate Ice Cream
Brownie Devil’s Food (GF)

WARM RICOTTA DONUTS
Cream Cheese Frosting, Milk Chocolate
Salted Caramel, Raspberry Lime Sauce

PARTICIPATION OF 4 GUESTS IS REQUIRED
ALL DISHES FOR THE TABLE