

# TASTING MENUS

## HITS I

95 PER PERSON | 4 PERSON MINIMUM

### STARTERS

**EDAMAME** Maldon Sea Salt (V, GF)

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

**CAESAR SALAD** Baby Romaine, Aged Parmesan, Spicy Garlic Croutons

**CRISPY SHRIMP** Spicy Mayo, Tobiko

### RAW & ROLLED

**TRUFFLE SASHIMI** Tuna, Hamachi, Chili Ponzu, Black Truffle Purée, Kaluga Caviar

**CATCH ROLL** Crab, Salmon, Miso-Honey

**HELLFIRE ROLL** Spicy Tuna Two-Ways, Pear, Balsamic Kabayaki

### ENTREES & SIDES

**HOT STONE WAGYU FRIED RICE** Shiitake Mushrooms, Chinese Pork Sausage, Fried Egg

**HERB ROASTED BRANZINO** Creamy Vegetable Basmati Rice

**WAGYU GYOZA** Japanese Miyazaki, Serrano Chili, Amazu Ponzu

**CENTER-CUT FILET** 8oz, Dakota City, NE

**HAND-CUT FRENCH FRIES** CHOICE OF SAUCE +3.50 Avocado Ranch, Chipotle Barbecue, Yuzu Aioli **ADD ALL THREE +9**

### DESSERT

**“HIT ME” CHOCOLATE CAKE** Liquid “Klondike,” White Chocolate Ice Cream, Brownie, Devil’s Food Cake

**HOUSEMADE SORBET** Daily Flavor Selection

## HITS II

125 PER PERSON | 4 PERSON MINIMUM

### STARTERS

**CATCH ROLL** Crab, Salmon, Miso-Honey

**TRUFFLE SASHIMI** Tuna, Hamachi, Chili Ponzu, Black Truffle Purée, Kaluga Caviar

**CHICKEN & CAVIAR BAO BUN** Kaluga Caviar, Cornflake-Crusted Chicken, Wasabi-Avocado Ranch, House Pickles

**CRUNCHY RICE CAKES** Tuna Tartare, Wasabi Tobiko

### JAPANESE WAGYU

**SNOW BEEF** 1oz per person

*Cooked Tableside On Our Signature Hot Stone*

### ENTREES & SIDES

**PRIME NEW YORK STRIP** 12oz, Greeley, CO

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

**HAND-CUT FRENCH FRIES** CHOICE OF SAUCE +3.50 Avocado Ranch, Chipotle Barbecue, Yuzu Aioli **ADD ALL THREE +9**

**GRILLED ASPARAGUS** Citrus Vinaigrette (V, GF)

### DESSERT

**“HIT ME” CHOCOLATE CAKE** Liquid “Klondike,” White Chocolate Ice Cream, Brownie, Devil’s Food Cake

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

## HITS FOR TWO

115 PER PERSON

### STARTERS

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

**CAESAR SALAD** Baby Romaine, Aged Parmesan, Spicy Garlic Croutons

### RAW & ROLLED

**TRUFFLE SASHIMI** Tuna, Hamachi, Chili Ponzu, Black Truffle Purée, Kaluga Caviar

**HAMACHI WATERMELON CRUDO** Watermelon Ponzu, Coconut Sesame Emulsion

**CATCH ROLL** Crab, Salmon, Miso-Honey

### ENTREES & SIDES

**CENTER-CUT FILET** 8oz, Dakota City, NE

**TRUFFLE MUSHROOM SPAGHETTI** Wild Mushroom Ragù, Truffle Cream

**HAND-CUT FRENCH FRIES** CHOICE OF SAUCE +3.50 Avocado Ranch, Chipotle Barbecue, Yuzu Aioli **ADD ALL THREE +9**

### DESSERT

**“HIT ME” CHOCOLATE CAKE** Liquid “Klondike,” White Chocolate Ice Cream, Brownie, Devil’s Food Cake