

## RAW BAR

### IN THE SHELL

**king crab leg** alaska / mkt  
**hard shell lobster** maine / mkt  
**snow crab cluster** / mkt  
**middle neck clams\*** washington / 4  
**jumbo shrimp cocktail** three pieces / 10  
**snow crab cocktail** / 15

### OYSTERS\*

daily selection of east and west coast oysters  
half / 29 dozen / 55

**shellfish tower** / 100  
**SUGARCANE tower** / 175  
**caviar\***  
russian beluga/sterlet with traditional  
accompaniments / 150

## CRUDOS

**yellow fin tuna tartare\*** japanese chili lime,  
avocado purée, puffed rice cracker / 19

**hamachi crudo\*** serrano onion relish, sea asparagus,  
japanese chili lime & soy / 15

**salmon poke\*** hijiki seaweed, sesame, soy / 15

**hokkaido scallop\*** compressed apple, black truffle, lime,  
jalapeño / 17

**west coast snapper ceviche\*** peruvian yellow pepper sauce,  
sweet potato, puffed corn / 15

**crispy rice\*** kimchi slaw, yellowtail / 16



## SHARED PLATES

### HOT KITCHEN

**crispy beef empanada** cilantro aioli / 12 (two per order)  
**edamame** fresh soy beans, tajin / 7  
**wedge salad** blue cheese, tomato, bacon, onions / 15  
**kale & fuji apple salad** walnut anchovy vinaigrette, parmesan cheese / 15  
**heirloom tomato & burrata salad** olive caper vinaigrette / 15  
**farm fresh green salad** shaved vegetables, crumbled goat cheese / 14  
**celery root & leek soup** smoked steelhead caviar, lemon & dill crème  
fraîche / 11  
**goat cheese croquettes** guava jam / 13  
**bacon wrapped dates** portuguese sausage, aged spanish cheese / 16  
**brussels sprouts** orange, sweet soy / 12  
**duck & waffle** crispy leg confit, duck egg, mustard maple / 24  
**cauliflower tahini** charred purée / 12  
**american angus sliders\*** tonkatsu, caramelized onions,  
mushrooms / 16 (two per order)  
**mini maine lobster rolls** old bay spice, dill / 22  
**seared sea scallops\*** pumpkin three ways / 23  
**crispy smashed potato** rustic herb oil, roasted pepper purée / 14  
**pig ear pad thai** papaya salad / 14  
**chicken & pork meatballs** creamy polenta, shaved parmesan cheese / 13  
**bone marrow** sweet braised cheek / 18  
**japanese fried chicken** sriracha aioli, pickled cucumber / 14  
**sizzling cast-iron domestic wagyu\*** asparagus, mushrooms, truffle ponzu  
/ 4oz. for 26  
**daily catch** / mkt

\*These items are served raw or undercooked. The Southern Nevada  
Health District requires that we inform you of the following:  
consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase, your risk of food borne illness.

## OPEN FIRE GRILL

**7oz. skirt steak\*** chimichurri / 22  
**chicken breast yakitori** / 14  
**beef short ribs** korean style / 21  
**chicken thigh** gem lettuce wrap, sweet soy / 13  
**spanish octopus** peruvian red chili sauce / 16  
**shrimp** sweet garlic, smoked paprika, charred bread / 19  
**australian grilled lamb chops** pomegranate, za'atar yogurt / 27  
**sweet potato** maple soy, candied walnuts / 11  
**asparagus** lemon aioli, mint gremolata / 13  
**japanese eggplant** sweet soy / 12  
**sweet corn** spicy mayo, cotija cheese, lime salt / 11  
**seasonal mushrooms** sweet soy / 15

## LARGE PLATES

**whole roasted chicken**  
truffled potatoes, wild mushrooms / 43  
**24oz. bone-in dry-aged ribeye\***  
foie gras-wild mushroom cream, creamy polenta / 96  
**whole grilled baja striped bass**  
heirloom tomato sauce vierge / 40  
**foie gras fried rice**  
shredded duck, coriander, sweet soy / 29

**Chef Partner** Timon Balloo  
**Executive Chef** Rodney Ignacio