



September 13, 2025

Wine

2024 Chromatic Solo Sauvignon Blanc 14 | 52 *Chile*
2020 CVNE Monopole Blanco Seco Reserva 19 | 72 *Spain*
Champagne Mandois Brut Origine 30 | 116 *France*

The Kitchen

Stuffed Shishito Peppers Tempura \$20 wagyu A5, pork, nori wrap, shiso leaves, pickled carrots

*Texas Wagyu Spicy Beef Carpaccio \$30 with orange chili garlic ponzu, fried onion, fried leeks and green onion

Fresh Soft-Shell Crab \$32 Singapore-style chili crab sauce, lettuce, garam masala

*Pan Roasted Stuffed Duck Breast \$27 milk bread, dried cherry, foie gras oil, chive stuffing, over morello cherry teriyaki sauce, sugar snap peas slaw with creamy peach dressing

*Texas Wagyu Hot Stone Bowl \$24 rice, egg, kimchi sauce, takuan, mushroom, sesame, green onion

Sushi Bar

*Madai Crudo \$22 Red onion, shallot, shiso, ponzu, olive oil, fried onion, cucumber

*Meji Maguro Tataki \$25 shiso, myoga ginger, watermelon radish, cucumber, wakame seaweed, fried leek, creamy sesame vinaigrette

Sushi & Sashimi

*Line Caught Alaskan Wild King Salmon \$12

*Wild Canadian Skeena River Sockeye salmon \$10

*Seared Blue Fin Toro Sushi with Wasabi Vinaigrette \$14

*“Medai” Japanese Butter Fish \$8

*“Suzuki” Japanese Seabass with lemon and salt \$9

“Kamasu” Japanese Red Barracuda \$9*

*“Meji Maguro” Japanese Young Bluefin Tuna \$10

(*) Contains raw or undercooked food items.