

Crudos & Ceviches

Santa Barbara Ridgeback Prawns
Plankton Oil, Lemon Zest
Spicy Radish, Radish Blossoms 34

Big Eye Tuna "Cones"
Nori, Kizame, Keluga Caviar 31

Hawaiian Big Eye Tuna Poke
Sweet Soy, Cucumber
Avocado, Seaweed 34

Oysters

East Coast | West Coast
3 pcs 12" | 6 pcs 24" | 12 pcs 48"
Kumamoto - Washington
Beau Soleil- New Brunswick

Florida Stone Crab Claws
Tarragon Honey Mustard 95

Plateau

Maine Lobster, Gulf Prawns,
Oysters on the Half Shell, King Crab
Trio of Sauces 225

Sashimi

Maine Diver Scallop
Scallion Ginger Condiment
Serrano Chili, Citrus, Seaweed 34

Japanese Hamachi
Yuzu Ponzu, Jalapeno, Radish
Red Shiso 32

Japanese Olive Fed Beef Sukiyaki
Green Onion, Rice Noodles
Sweet Soy, Shiitake, Tofu 41

Keluga Caviar Smoked Salmon, Lemon Creme Fraiche, Potato Latkes 65

Salads & Appetizers

Alaskan King Crab & Carolina Shrimp "Louis" Cocktail, Spicy Tomato Horseradish 31

Maine Lobster Salad, Coconut Milk, Kaffir Lime, Thai Chilies, Crispy Rice, Micro Cilantro 41

Roasted Weiser Farms Baby Beets, Whipped Goat Cheese, Citrus Segments, Toasted Hazelnuts 22

Heirloom Apple & Fennel Salad, Fuyu Persimmon, Shropshire Cheddar, Red Endive, Medjool Dates 21

Butter Lettuce Salad, Avocado, Point Reyes Blue Cheese, Champagne Herb Vinaigrette, Micro Basil 21

Korean Style Steak Tartare, Gochujang, Asian Pear, Scallion, Sesame, Crispy Garlic, Quail Egg 31

Maple Glazed Pork Belly, Ten Spice, Sesame-Orange Dressing, Huckleberry Compote 22

From the Sea

Sauteed Dover Sole "Meuniere", Preserved Lemon, Shallot, Parsley 78

Pan Roasted Stonington Maine Lobster, Black Truffle Emulsion 2 Lbs. 95

Maine Diver Scallops, Squash Puree, Maitake Mushrooms, Smoked Mushroom Dashi 45

Fried Whole Tai Snapper, Jasmine Rice, Toasted Garlic Chili Soy, Cilantro Salad 45

Cooked Over Burning Coals & Glowing Embers of Hard White Oak & Mesquite Wood

Japanese Pure Breed Wagyu Beef (6 Oz. Minimum)

100 % Tajima Kobe, Hyogo, New York Sirloin 150 | 2 oz*

Private Reserve, Hokkaido, New York Sirloin 95 | 2 oz*

Sanuki Olive Fed, Kagawa, Rib Eye Steak 105 | 2 oz*

USDA PRIME, Illinois Corn Fed, Aged 21 Days

Bone In New York Sirloin 71 | 20 oz*

Petit Cut Filet Mignon 75 | 8 oz*

Porterhouse (For Two) 155 | 34 oz*

USDA PRIME, Nebraska Dry Aged 35 Days

New York Sirloin Steak 75 | 14 oz*

Rib Eye Steak 78 | 12 oz*

American Wagyu, Snake River Farms Idaho

Filet Mignon 95 | 6 oz* 30 each additional 2 oz

Rib Eye Steak 92 | 9 oz* 30 each additional 2 oz*

More than Steak

Colorado Lamb Rack, Cucumber Mint Raita 68

Jidori Chicken, Black Trumpet Mushrooms, Natural Jus 45

From the Market

Yukon Gold Potato Puree 13

Hand Cut French Fries with Herbs 13

Sauteed Baby Spinach, Garlic, Olive Oil 13

Creamed Spinach with Fried Organic Egg 13

Brussels Sprouts, Sweet & Sour Shallots, Miso Aioli 18

Pee Wee Potatoes "Papas Bravas", Garlic Aioli, Shallots 18

Roasted Squash, Green Curry, Peanuts, Crispy Garlic 17

Wild Field Mushrooms, Shishito Peppers, Mirin, Yuzu 24

Cavatappi Pasta "Mac & Cheese", Québec Cheddar 18

Add to The Cuts

Wild Field Mushrooms 12

Caramelized Onions 8

Point Reyes Blue Cheese 9

Sauces 2

House Made Steak Sauce

Bearnaise

Creamy Horseradish

Argentinean Chimichurri

Armagnac & Peppercorn

Red Wine Bordelaise

*Consuming raw or undercooked foods may increase risk of food borne illness.
Especially if you have certain medical conditions