

CUT RAW BAR

SASHIMI & CRUDOS

JAPANESE SNAPPER TOSTADA

Corn Tortilla | Yuzu Kosho | Avocado | Lime 28*

SEARED BLUE FIN TUNA TORO

Daikon Radish Ponzu | Maui Onion | Micro Shiso 48*

THAI STYLE LOBSTER CEVICHE

Green Papaya | Nham Plah | Thai Chilies 45

HAND ROLLS

SPICY ORA KING SALMON

Chili Aioli | Masago | Avocado | Togarashi 22*

A-5 WAGYU BEEF

Pickled Daikon | Radish Sprouts | Yakatori Tare 45*

CRISPY RICE

BIG EYE TUNA TARTARE

Fresh Wasabi | Jalapeno 38*

HOKKAIDO UNI

Fresh Wasabi | Barrel Aged Soy 58*

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions

EXECUTIVE CHEF, MATTHEW HURLEY
GENERAL MANAGER, CHERRY RAMOS

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