

COCKTAILS

ONE TOO MANY

Strawberry-Infused Absolut Elyx Vodka
Coconut, Avocado, Lime

LUSH LEMONADE

Grey Goose Vodka, Pommeau de Normandie
Lemon, Vanilla, Cold-Pressed Apple Cider

DIRTIER BASTARD

Bulleit Bourbon, Fresh Ginger
Lime, Lemon-Tea Cordial

KALI

Jalepeño-Infused Dobel Diamante Tequila
Grand Marnier, Campari, Passionfruit, Yuzu

DETOX RETOX

Código Blanco Tequila, Matcha
Fresh Cucumber, Mint, Lime

MEATPACKING MANHATTAN

Tincup Rye Whiskey, Dry Curaçao
Cynar, Ratafia Cherry, Lillet Blanc

SALT-N-PEPA

Del Maguey Mezcal, Bell Pepper
Fresh-Pressed Tomatillo Juice, Fresno
Agave, Rosemary, Lime

GIN & JUICE

Bombay Sapphire East Gin
Makrut Lime, Grapefruit, Lemon

MO'JITO MO'PROBLEMS

SelvaRey White Rum, Santa Teresa 1796
Privelage, Toasted Coconut Water,
Mint, Lime

YUZ GUYS

Belvedere, Yellow Chartreuse, Grapefruit,
Yuzu, Cilantro

BEER

STELLA ARTOIS

HITACHINO WHITE NEST

DOGFISH IPA

CORONA

ATOMIC DUCK IPA

MICHELOB ULTRA

SAKE

HAKKAISAN

Junmai

“WINTER WARRIOR”

Junmai Ginjo

SOTO

Junmai Daiginjo

WINE BY THE GLASS

BUBBLES

DOMAINE CHANDON BRUT

California

LUCIEN ALBRECHT ROSÉ

Alsace, France

MOËT & CHANDON

Épernay, France

VEUVE CLICQUOT YELLOW LABEL

Reims, France

WHITES

HONIG SAUVIGNON BLANC

Napa Valley, California

DR. LOOSEN RIESLING

Mosel, Germany

TORNATORE BIANCO

Sicily, Italy

ROGER NEVEU SANCERRE

Loire, France

PATZ & HALL CHARDONNAY

Russian River Valley, California

ROSÉ

RUMOR

Côtes De Provence, France

REDS

TERRAZAS RESERVA MALBEC

Mendoza, Argentina

FAILLA PINOT NOIR

Sonoma Coast, California

DUCKHORN MERLOT

Napa Valley, California

AMAVI CABERNET SAUVIGNON

Walla Walla, Washington

STAG'E LEAP PETITE SIRAH

Willamette Valley, Oregon

ORIN SWIFT 8YRS IN THE DESERT

California

STAGLIN VINEYARDS

CABERNET SAUVIGNON

Napa Valley, California

STARTERS

OYSTERS*
1/2 Dozen or Dozen
Ask Server For Daily Selections

JUMBO SHRIMP COCKTAIL
3pc, Cocktail Sauce

SEAFOOD TOWERS*
SMALL / LARGE
Chef's Selection of Lobster, Crab, Shrimp
Oysters, Clams, Mussels, Ceviche

BABY GEM CAESAR SALAD
Sugar Snap Peas, Asparagus, Avocado
Sunflower Seeds, Lemon Parmesan Vinaigrette
(VEGAN UPON REQUEST)

EDAMAME
Choice of Sea Salt or Chile Garlic

SIGNATURE COLD

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

HAMACHI CRUDO*
Matcha Sea Salt, Citrus Vinaigrette

TARTARE TRIO*
Tuna, Salmon, Hamachi, Wasabi Crème

MADAI CEVICHE*
Japanese Red Snapper, Pickled Peach, Pomegranate
Togarashi, Citrus-Amarillo Sauce

TORO CRUDO*
Bluefin Tuna, Yuzu Honey, Avocado Salsa, Chili Oil

ALBACORE NIGIRI *
Shaved Black Truffle, Sweet Tosazu

ROLLED

SPECIALTY ROLLS

CATCH ROLL*
Crab, Salmon, Miso-Honey

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

VEGETABLE KING ROLL
King Oyster Mushroom, Cashew, Spicy Miso **(V)**

BLUE KING ROLL*
Bluefin Tuna, King Crab, Wasabi Aioli, Crispy Potato

WAGYU SURF & TURF ROLL*
Maine Lobster, Crispy Potato, Truffle Aioli, Sweet Ponzu
Chimichurri, Tempura Flakes

NIGIRI / SASHIMI

2 PIECES PER ORDER

Salmon*
Salmon Belly*
Hamachi*
Eel
Madaï*
Tuna*
Chūtoro*
Otoro*
Uni*
A5 Wagyu*

HAND ROLL / CUT ROLLS

6 PIECES PER CUT ROLL

Eel Avocado
Yellowtail Avocado* **(GF)**
Spicy Yellowtail*
Spicy Salmon*
Salmon Avocado* **(GF)**
Spicy Tuna*
California
Yellowtail Jalapeño* **(GF)**
Truffle Avocado **(V)**

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

V | GF INDICATES DISHES THAT ARE PREPARED **VEGAN | GLUTEN FREE**. **OTHER ITEMS MAY BE MODIFIED UPON REQUEST.**
*EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING.

CATCH CLASSICS

CRISPY SHRIMP

Spicy Mayo, Tobiko

FILET SKEWERS

Truffle Kabayaki Glaze, Wasabi Soy

GRILLED SPANISH OCTOPUS

Crispy New Potatoes, Sofrito, Garlic Aioli

BAKED KING CRAB HAND ROLLS

Crispy Potato Sticks, Dynamite Sauce

MISO COD LETTUCE CUPS

Maple Miso Glaze, Shiitake Mushrooms

CRUNCHY RICE CAKES

Tuna Tartare, Wasabi Tobiko

LOBSTER MACARONI

Maine Lobster, Lobster Cream
Breadcrumbs, Grated Parmesan

A5 WAGYU GYOZA

Japanese Miyazaki, Serrano Chili
Amazu Ponzu

CRISPY CAULIFLOWER

Spicy Vegan Mayo

A5 JAPANESE MIYAZAKI WAGYU

Yuzu Soy, Garlic Oil, Maldon Sea Salt, Sesame
Cooked Tableside On Our Signature Hot Stone

AVAILABLE IN - 3OZ | 6OZ | 9OZ

FROM THE SEA

SIMPLY GRILLED

GRILLED BRANZINO

SALMON A LA PLANCHA* (GF)

SEARED YELLOWFIN TUNA* (GF)

GRILLED SHRIMP (GF)

CHOICE OF SAUCE

Kale Pesto (V, GF) - Kabayaki Butter

Jalapeño Cucumber Emulsion (V, GF)

ENTREES

SEARED SCOTTISH SALMON*

Golden Raisin & Pine Nut Chutney
Caper Butter (GF)

SCALLOP & CAULIFLOWER

Pistachio, Tamarind Brown Butter

HERB ROASTED BRANZINO

Creamy Vegetable Basmati Rice

NOT FISH

CRISPY CHICKEN

Organic Chicken Breast, Thyme Jus
Caramelized Root Vegetables

MUSHROOM SPAGHETTI

Wild Mushroom, Snow Peas
Tomato, Parmesan

JUMBO SHRIMP +21

TRUFFLE BUTTER FILET*

8oz, Red Wine Shallot Marmalade
Whipped Black Truffle Butter

LARGE FORMAT

CANTONESE LOBSTER

Sake, Oyster Sauce, Scallion, Garlic

ROASTED WHOLE BRANZINO

Pattypan Squash, Baby Zucchini, Heirloom
Tomatoes, Roasted Long-Stem Artichokes
Citrus Vinaigrette

**16oz USDA PRIME
NEW YORK STRIP***

PORTERHOUSE FOR TWO*

42oz, Truffle Garlic Herb Butter

SIDES

CREAMY BASMATI RICE

Market Vegetables (GF)

GARLIC MASHED POTATOES

Roasted Garlic (GF)

CHARRED ASPARAGUS

Citrus Vinaigrette (V, GF)

BRUSSELS SPROUTS

Yuzu and Calamansi Vinaigrette, Dry Miso

PARMESAN TRUFFLE FRIES

Vegan Truffle Aioli

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