

STARTERS

GRILLED SHISHITO PEPPERS 14

Yuzu Chili Garlic, Amazu Ponzu (V)

EDAMAME 9

Maldon Sea Salt (V, GF) OR Chili Garlic (V)

PRETZEL BREAD 15

Whipped Honey-Mustard Butter

SALADS & RAW BAR

EAST COAST OYSTERS* 27

Mignonette, Cocktail Sauce

SPINACH ARTICHOKE SALAD 26

Crispy Shiitake, Dry Red Miso, Crispy Leek, Parmesan, Truffle-Yuzu Vinaigrette (GF)

BABY GEM CAESAR SALAD* 25

Sugar Snap Peas, Asparagus, Avocado, Sunflower Seeds, Lemon Parmesan Vinaigrette

FROM JAPAN TO LOS ANGELES

FLOWN IN FROM THE TOYOSU MARKET

TRUFFLE SASHIMI* Tuna, Hamachi, Chili Ponzu, Osetra Caviar, Black Truffle Purée 39

ALBACORE NIGIRI* Shaved Black Truffle, Sweet Tosazu 23

SESAME SEARED SALMON* Yuzu Soy, Hot Sesame Olive Oil, Toasted Sesame Seeds 28

BLUEFIN TORO CRUDO* Yuzu-Lemon Honey, Pineapple Salsa, Hanaho Shiso 39

RAINBOW SASHIMI PIZZA* Tuna, Salmon, Hamachi, Truffle-Tomato Aioli, Serrano Chili 29

NIGIRI PLATTER 49/98

Chef's Assorted Nigiri

SPECIALTY ROLLS

CATCH ROLL* 25

Crab, Salmon, Miso-Honey

HELLFIRE ROLL* 24

Spicy Tuna Two-Ways, Pear, Balsamic

MRC ROLL* 24

Seared Tuna, Shrimp, Avocado, Ponzu Brown Butter

VEGETABLE KING ROLL 23

King Oyster Mushroom, Cashew, Spicy Miso (V)

WAGYU SURF & TURF ROLL* 36

Maine Lobster, Crispy Potato, Truffle Aioli, Sweet Ponzu, Chimichurri, Tempura Flakes

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 FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING.

CATCH CLASSICS

BAKED KING CRAB HAND ROLLS* 32
Crispy Potato Sticks, Dynamite Sauce

CRISPY SHRIMP* 34
Spicy Mayo, Tobiko

CRISPY CHICKEN BAO BUNS 20
Yuzu Sweet Chili, Herb Aioli, Iceberg

CRISPY CAULIFLOWER 29
Spicy Vegan Mayo (V)

WAGYU GYOZA* 29
Japanese Miyazaki, Serrano Chili
Amazu Ponzu

FILET SKEWERS* 24
Truffle Kabayaki Glaze
Wasabi Soy, Shallot Crumble

CRUNCHY RICE CAKES* 24
Tuna Tartare, Wasabi Tobiko

GRILLED SPANISH OCTOPUS 29
Heirloom Tomatoes, Gremolata

A5 JAPANESE MIYAZAKI WAGYU 40/OZ

Yuzu Soy, Garlic Oil, Maldon Sea Salt, Sesame
Cooked Tableside On Our Signature Hot Stone
2oz **MINIMUM**

FROM THE SEA

MISO GLAZED SEA BASS* Jalapeño Salsa, Crispy Leeks, Yuzu Wasabi 54

SALMON A LA PLANCHA* Market Side Salad, Jalapeño Cucumber Emulsion (GF) 39

LINGUINE WITH CLAMS* Manila Clams, Lemon White Wine Emulsion 34

HERB ROASTED BRANZINO* Creamy Vegetable Basmati Rice 47

SEARED YELLOWFIN TUNA* Market Side Salad, Kale Pesto (GF) 41

WHOLE BRANZINO FOR TWO* Squash, Arugula, Tomato, Lemon Vinaigrette (GF) 95

CANTONESE LOBSTER 105

Sake, Oyster Sauce
Scallion, Garlic

TO THE LAND

TRUFFLE MUSHROOM SPAGHETTI Wild Mushroom Ragu, Truffle Cream 34
JUMBO SHRIMP +21

PRIME DELMONICO RIBEYE 14oz, Fort Morgan, CO 85

TRUFFLE BUTTER FILET 8oz, Red Wine Shallot Marmalade, Whipped Black Truffle Butter 59

WAGYU PORTERHOUSE 24oz, Mishima Reserve (GF) 195

GRASS FED NY STRIP 16oz, Greeley, CO 89

SAUCES

Truffle Butter - Steak Sauce - Wasabi Soy **8 each**

WAGYU FRIED RICE 59

Shiitake Mushrooms
Chinese Sausage, Fried Egg

Lobster +29

SIDES

CREAMY BASMATI RICE 14
Market Vegetables (GF)

LOBSTER MACARONI* 33
Maine Lobster, Grated Parmesan
Breadcrumbs

CHARRED BROCCOLINI 15
Chili, Garlic, Lemon (V, GF)

SIMPLE MASHED POTATOES 15
Roasted Garlic (GF)

PARMESAN TRUFFLE FRIES 18
Vegan Truffle Aioli

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