

**OMAKASE | "TO ENTRUST THE CHEF"**

SIGNATURE | Composed of Classics and Signature Dishes | 105 PER PERSON (2 person minimum)  
DECADENT | Composed of Rare, Hand Selected, Premium Ingredients | 135 PER PERSON (2 person minimum)

COLD PLATES

	*Prime Beef Tataki, Fresh Shaved Truffle, Truffle Jus, Pickled Daikon	22
	*Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili	22
	*Escolar Tataki, White Asparagus, Yuzu Shallot Dressing	15
	*Tuna Tataki, Candied Red Onions, Ginger Ponzu Dressing	22
	Burrata and Heirloom Tomato Salad, Kimchi Vinaigrette, Toasted Almonds	18
	Roasted Beet Salad, Whipped Tofu, Hazelnuts, Ginger Yuzu Dressing	14
RA	*Toro Tartare, Osetra Caviar, Quail Egg, Taro Crisps	22
	*Assorted Sashimi Taco with Avocado Relish and Cherry Tomatoes (2 pc.)	12
	Lobster Taco with Avocado Relish (2 pc.)	26

HOT PLATES

	Steamed Edamame, Sea Salt   Spicy Edamame	6
	White Miso, Wild Mushrooms, Tofu	6
RA	Japanese Shishito Peppers, Ponzu, Bonito Flakes	10
RA	Crispy Squid, Chili, Lime	13
RA	Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette	15
RA	Robata Grilled Pork Belly, Pickled Radish, Tarragon Miso	19
RA	Robata Grilled Diver Sea Scallops, Yuzu Aioli, Wasabi Pea Dust	22
	Japanese Style Fried Chicken, Sweet Chili Aioli	15
	Crispy Rice, Spicy Tuna, Shiso Tempura Leaf	21
	Eggplant Kara-Age Jalapeño Honey	12

PREMIUM SASHIMI & NIGIRI

	*Blue Fin Tuna Flight	48
	*Sashimi Chef Selection (3 or 5 kind)	28   38
RA	*Modern Nigiri Selection (5 or 7 kind)	26   38

NIGIRI (1 PIECE) | SASHIMI (2 PIECES)

Toro   Super Fatty Tuna	12   18	Unagi   Freshwater Eel	6   12
Chu Toro   Medium Fatty Tuna	11   16	Hamachi   Yellowtail	6   9
Hon Maguro   Blue Fin Tuna	8   12	Kampachi   Amberjack	7   10
Ora King   King Salmon	6   10	Madai   Red Sea Bream	7   10
Sake   Salmon	5   8	Suzuki   Striped Bass	6   9
Hotate   Scallop	7   10	Shima Aji   Striped Jack	7   10
Ebi   Cooked Sweet Shrimp	6   12	Tamago   Japanese Sweet Egg	5   8
Ikura   Salmon Roe	6   9	Seared Escolar   White Tuna	5   8
Botan Ebi   Sweet Shrimp	6   12	Mebachi   Big Eye Tuna	5   8

TEMPURA

Assorted Vegetable Tempura	11
Tiger Prawn Tempura, Pink Peppercorn Tentsuyu	15
Spicy Fried Tofu, Avocado Relish, Wasabi Aioli	15

*Dishes are meant to be shared and are subject to change based on seasonal availability. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

RA = Our Signature Dishes

## ROBATA GRILL SELECTION

### STEAKS | PRIME | DOMESTIC | JAPANESE

RA	*Prime Rib Eye (12oz), Wafu Dressing	46
	*Prime Skirt Steak (8oz), Sweet Garlic Soy	36
	*Prime New York Strip (10oz), Truffle Aioli	43
	*Prime Bone-In Rib Eye (20oz), 40 Day Dry Aged, Whiskey Au Poivre	85
	*Snake River Farms American Wagyu Sirloin (6oz), Bone Marrow, Truffle Aioli	42
	*Snake River Farms American Wagyu Filet (8oz), Chili Ginger	52
	*Japanese Grade A5-10+ Wagyu Beef from Miyazaki Prefecture (min. 3oz)	mkt/oz
	*Japanese Grade A5-10+ Wagyu Beef from Hokkaido Prefecture (min. 3oz)	mkt/oz

### CLASSICS | SEAFOOD

RA	*Korean Spiced Lamb Cutlets, Smoked Eggplant and Cucumber	39
	Glazed Pork Ribs, Cashews, Spring Onion	26
	Teriyaki Chicken Breast, Tokyo Turnips, Shiitake Mushrooms	22
	Salmon Teriyaki, Pickled Cucumber	35
RA	Yuzu Miso Marinated Black Cod, Pickled Red Onion	39
	Roasted King Crab, Chili Lime Butter, Cucumber	75
	Robata Grilled Chilean Seabass, Ginger Jalapeño Sauce, Red Peppers, Cilantro Microgreens	40

### VEGETABLES | SIDES

	Sweet Potato, Ginger Teriyaki	9
	Maitake Mushroom, Soy, Butter	13
	Sweet Corn, Soy, Butter	9
	Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes	10
	Fingerling Potatoes, Shiso Chimichurri	10
RA	Japanese Mushroom Rice Hot Pot   with Fresh Shaved Black Truffle	20 / 42

## MAKI ROLLS

### SIGNATURE

RA	*Hamachi Serrano Chili Roll <i>Avocado, Wasabi Aioli, Cucumber</i>	16
RA	Dynamite Scallop Roll <i>Snow Crab, Avocado, Scallop</i>	22
	*Salmon Avocado Roll <i>Cucumber, Asparagus, Yuzu Aioli</i>	14
	Crispy Prawn Roll <i>Avocado, Cucumber, Wasabi Aioli</i>	14
	Soft Shell Crab Roll <i>Kimchi, Avocado, Lettuce</i>	18
	*Wagyu Roll <i>Avocado, Takuan, Yamagobo, Garlic Chips</i>	22
	Smoked Salmon Roll <i>Shrimp, Avocado, Yuzu Miso, Fresno Chili</i>	20

### CLASSIC

	California Roll <i>Snow Crab, Avocado, Cucumber, Tobiko</i>	15
	*Crispy Spicy Tuna Roll <i>Cucumber, Furikake</i>	14
	Poached Lobster Roll <i>Bell Pepper, Avocado, Asparagus, Cilantro</i>	22
	Grilled Vegetable Roll <i>Avocado, Tamago, Zucchini, Red Bell Pepper</i>	13
	*Rainbow Roll <i>Hamachi, Cucumber, Avocado, Assorted Fish, Chirashi Sauce</i>	20
	*Dragon Roll <i>Crispy Prawn, Avocado, Cucumber, Eel</i>	24

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