

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

DECADENT | Composed of Rare, Hand Selected, Premium Ingredients  
128 PER PERSON (2 person minimum)

COLD PLATES

	Chirashi Tacos with Avocado Relish and Cherry Tomatoes	15
RA	*Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu	22
RA	*Beef Tataki with Shaved Black Truffle, Truffle Jus and Pickled Daikon	24
	*Filet Tartare with Truffle Aioli, Quail Egg, and Truffle Caviar	20
	*Toro Tartare with Ossetra Caviar, Quail Egg, and Taro Chips	22
	Charred Heirloom Tomato Salad with Black Garlic Vinaigrette	15
	Burrata Salad, Cherry Tomatoes with Kimchi Balsamic Vinaigrette	16
	Crispy Rice Spicy Tuna with Anchovy Aioli and Unagi Sauce	19
	Salmon Crudo with Truffle Yuzu Soy and Crispy Ebi Salt	19

HOT PLATES

	Steamed Edamame with Maldon Sea Salt	6
	Spicy Edamame with Fresh Chili and Lime	7
	Lobster Miso Soup	11
	Robata Grilled Shishito Peppers with Ponzu and Bonito Flakes	12
	Crispy Fried Squid with Serrano Chili and Lime	13
RA	Robata Grilled Scallops with Yuzu Aioli and Shiso	22
RA	Robata Grilled Pork Belly with Pickled Breakfast Radish and Tarragon Miso	18
	Grilled Octopus with Shiso Pesto and Garlic Chili	26
	Crispy Eggplant with Honey Jalapeno	10
	Wagyu Beef and Kimchi Dumplings	15
	Lobster and Gulf Shrimp Dumplings	24

DAILY SUSHI & SASHIMI FEATURE

Sashimi Chef Selection	28   38
3 or 5 kinds   3 piece each	
Nigiri Chef Selection	28   38
5 or 7 kinds   1 piece each	
Premium Blue Fin Tuna Flight	48
Sashimi 3 pieces each   Nigiri 2 pieces each	

NIGIRI (1 Piece) | SASHIMI (2 Pieces)

Salmon (Sake)	5	Golden Eye Snapper (Kinmedai)	8
Salmon Belly (Sake Toro)	8	Itoyori (Threadfin Bream)	8
King Salmon (Ora King)	8	Premium Fatty Tuna (Toro)	12
Striped Jack (Shima Aji)	8	Toro Foie Gras Nigiri ( <i>Nigiri only</i> )	16
Freshwater Eel (Unagi)	6	Hokkaido Sea Urchin (Uni)	16
Yellowtail (Hamachi)	7	Japanese Scallop (Hokkaido Hotate)	7
Amberjack (Kanpachi)	7	Salted Salmon Roe (Ikura)	6
Red Snapper (Madai)	7	Flounder (Hirame)	7
Akami (Hon Maguro)	8	Medium Fatty Tuna (Chu Toro)	10
Spot Prawn (Botan Ebi)	11	Barracuda (Kamasu)	7
	<i>Sashimi (1Piece)</i>		

*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

	*Prime Filet (8oz.) with Truffle Aioli	46
	*Prime NY Strip (10oz.) with Miso Garlic Compound Butter	44
RA	*Prime Ribeye (12oz.) with Wafu Dressing	58
	*Snake River Farm Wagyu Filet (8oz.) with Chili Ginger Sauce	56
	*Snake River Farm Wagyu Sirloin (6oz.) with Grilled Bone Marrow and Sweet Garlic Soy	46
RA	*Snake River Farm Wagyu Flat Iron (8oz.) with Maitake Mushroom and Sukiyaki	44
	*Japanese Grade A5 Wagyu Beef from Miyazaki Prefecture	MP
	*Japanese Grade A5 Kobe Beef from Hyogo Prefecture	MP
	*Japanese Grade A5 Olive Wagyu from Kagawa Prefecture	MP

SEAFOOD | CLASSICS

RA	*Korean Spiced Lamb Chops with Cucumber and Smoked Eggplant Sauce	42
	Chilean Sea Bass with Ginger Jalapeno Puree , Micro Herb Salad	46
	Lobster Tails with Chili Lime Butter	48
	Glazed Baby Back Pork Ribs with Green Onions and Cashews	30
	Chicken Teriyaki with Charred Rainbow Carrots	26
RA	Yuzu Miso Marinated Black Cod in Magnolia Leaf with Pickled Red Onion	39
RA	Alaskan King Crab Legs with Chili Lime Butter	MP
	*Salmon Teriyaki with Pickled Cucumber	34

VEGETABLES | SIDES

RA	Sweet Corn with Soy Garlic Butter	9
	Asparagus with Wafu Dressing and Sesame	10
	Broccolini with Ginger and Shallot Dressing	11
	Shiitake Mushroom with Soy Ponzu Butter	12
	Fingerling Potato with Chimichurri	10
RA	Crispy Brussels Sprouts with Mustard and Bonito Flakes	11
	*Bone Marrow with Spicy Sweet Garlic and Sesame Toast	10
	Japanese Mushroom Rice Hot Pot   with Shaved Black Truffle	20   36

TEMPURA

RA	Gulf Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli	18
	Assorted Vegetables Tempura	14
	Japanese Style Fried Chicken with Smoked Chili Aioli	16
RA	Spicy Fried Tofu with Avocado Relish and Japanese Herbs	14

MAKI

RA	*Hamachi Serrano Chili Roll <i>Avocado, Cucumber, Chives, Wasabi Aioli</i>	15	*Soft Shell Crab Roll <i>Chive, Kimchi, Cucumber, Spicy Aioli</i>	16
	Prawn Tempura and Avocado Roll <i>Shrimp Tempura, Cucumber, Avocado, Wasabi Aioli</i>	13	*Crispy Tuna Roll <i>Cucumber, Tuna, Tempura Crunch</i>	14
	*Snow Crab Truffle Roll <i>Avocado, Cucumber, Truffle Pearl, Truffle Oil</i>	24	*Salmon Avocado Roll <i>Asparagus, Cucumber, Yuzu Aioli</i>	14
	Vegetable Roll <i>Mixed Greens, Tamago, Inari, Oshiko</i>	12	*Seared Escolar and Prawn Tempura Roll <i>Chive, Prawn Tempura, Cucumber, Unagi Sauce</i>	18
RA	*Seared Salmon Unagi Roll <i>Asparagus, Red Pepper, Cucumber, Yuzu Miso</i>	18	*Seared Wagyu Roll <i>Oshiko, Avocado, Cucumber, Chive, Asparagus, Chirashi Sauce</i>	24