

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

SIGNATURE | Composed of Classics and Signature Dishes | 115 PER PERSON (2 person minimum)

DECADENT | Composed of Rare, Hand Selected, Premium Ingredients | 148 PER PERSON (2 person minimum)

**COLD PLATES**

	*Prime Beef Tataki, Fresh Shaved Truffle, Truffle Jus, Pickled Daikon	24
RA	*Butterfish Tataki, White Asparagus, Yuzu Shallot Dressing	18
	*Tuna Tataki, Caramelized Onions, Scallions, Ash Apple Mustard Dressing	20
	*Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili	24
RA	*Toro Tartare, Osetra Caviar, Quail Egg, Taro Crisps	24
	*Oyster Plate with Yuzu Jelly (½ Dozen)	26
	*Filet Tartare with Truffle Aioli, Chives, and Rice Tuile	26
	*Crispy Rice and Spicy Tuna, Chili Aioli, Sweet Soy	22
	Arugula and Romaine Salad, Edamame, Yuzu Thyme Dressing	15
	*Assorted Sashimi Taco with Avocado Relish and Cherry Tomatoes (2 pc.)	14
	Veggie Taco with Avocado and Pickled Red Onions (2 pc.)	11

**HOT PLATES**

	Steamed Edamame   Lemon Sea Salt   Spicy	8
	White Miso, Wild Mushrooms, Tofu	6
RA	Japanese Shishito Peppers, Ponzu, Bonito Flakes	13
RA	Crispy Squid, Chili, Lime	15
RA	Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette	17
RA	Grilled Pork Belly, Miso Mustard, Pickled Vegetables	19
RA	Grilled Diver Sea Scallops, Yuzu Aioli, Crushed Wasabi Peas	24
	Robata Grilled Octopus, Shiso Chimichurri, Smoked Paprika Aioli	24
	Chicken Yakitori Skewers	12
	Shrimp and Lobster Dumplings	22
	Crispy Fried Eggplant, Jalapeño Honey	12

**DAILY SUSHI & SASHIMI FEATURE**

**CHEF SELECTION SASHIMI & NIGIRI**

	*Toro Nigiri, Osetra Caviar, Green Onions (2 pc.)	26
	*Flame Seared Salmon Nigiri, Yuzu Shallot (2 pc.)	12
	*Hirame Nigiri, Shiso, Preserved Lemon (2 pc.)	14
	*Sashimi Chef Selection (3 or 5 kind)	32   42
RA	*Modern Nigiri Selection (5 or 7 kind)	32   42
	*Premium Tuna Flight ( Sashimi 3 pc. each   Nigiri 2 pc. each)	52

**NIGIRI ( 1 PIECE ) | SASHIMI ( 2 PIECES )**

*Uni   Sea Urchin (Santa Barbara)	11   16	*Unagi   Freshwater Eel	7   14
*Ora King   King Salmon	7   11	*Hamachi   Yellowtail	7   11
*Sake   Salmon	6   10	*Kampachi   Amberjack	7   11
*Hotate   Scallop	7   11	*Madai   Red Sea Bream	7   11
*Hon Maguro   Blue Fin Tuna	8   12	*Suzuki   Striped Bass	7   11
*Toro   Super Fatty Tuna	12   18	*Shima Aji   Striped Jack	8   11
*Botan Ebi   Sweet Shrimp	8   14		

**TEMPURA**

Shrimp Tempura, Crushed Wasabi Peas, Sweet Chili Aioli	19
Tiger Prawn Tempura, Pink Peppercorn Tentsuyu	18
Spicy Fried Tofu, Avocado Relish, Fresno Chili	16
Cauliflower Tempura, Smoked Chili Aioli	15

Dishes are meant to be shared and are subject to change based on seasonal availability. \*These items are served raw, undercooked or cooked to order. 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	52
	*Prime Skirt Steak (8oz), Sweet Garlic Soy	39
	*Prime New York Strip (10oz), Truffle Aioli	49
	*Prime Filet (8oz), Truffle Miso Butter	48
	*Bone-In New York Strip (18oz), Truffle Miso Butter	75
	*Snake River Farms American Wagyu Sirloin (6oz), Bone Marrow, Truffle Aioli	48
	*Snake River Farms American Wagyu Filet (8oz), Chili Ginger	62
	*Australian Grade 8/9+ Wagyu Beef from Margaret River (min. 3oz)	mkt/oz
	*Japanese Grade A5-10+ Wagyu Beef from Miyazaki Prefecture (min. 3oz)	mkt/oz
	*Japanese Grade A5-10+ Kobe Beef from Hyogo Prefecture (min. 3oz)	mkt/oz

### CLASSICS | SEAFOOD

RA	*Korean Spiced Lamb Cutlets, Smoked Eggplant and Cucumber (3 cutlets)	36
	Glazed Pork Ribs, Cashews, Spring Onion	30
	Teriyaki Chicken Breast, Tokyo Turnips, Shiitake Mushrooms	28
	*Salmon Teriyaki, Pickled Cucumber	38
RA	Yuzu Miso Marinated Black Cod, Pickled Red Onion	41
	Grilled Lobster Tail, Chili Lime Butter, Panko Breadcrumbs	mkt
	Chilean Sea Bass, Cherry Miso Glaze, Celery Root Purée, Pickled Cherries, and Fennel	48

### VEGETABLES | SIDES

	Sweet Corn, Soy, Butter	11
	Cremini Mushrooms, Soy Butter	11
	Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes	12
	Broccolini, Ginger Shallot Dressing	13
	Fingerling Potatoes, Shiso Chimichurri	13
	Aka Miso Glazed Eggplant, Sesame	14
	Baked Potato, Shiso Sour Cream, Chili Butter	13
	Robata Bone Marrow, Garlic Soy, Spring Onion	12
RA	Japanese Mushroom Rice Hot Pot   with Fresh Shaved Black Truffle	22   mkt

## MAKI ROLLS

### SIGNATURE

RA	*Hamachi Serrano Chili Roll <i>Avocado, Wasabi Aioli, Cucumber</i>	17
RA	*Dynamite Scallop Roll <i>Snow Crab, Avocado, Scallop</i>	23
	*Lobster Roll <i>Crispy Prawn, Poached Lobster, Avocado</i>	24
	*Crispy Prawn and Chirashi Roll <i>Diced Sashimi, Crispy Prawn, Avocado</i>	19
	*Seared Salmon Roll <i>Prawn Tempura, Avocado, Miso Honey</i>	20
	*Unagi Maguro Roll <i>Avocado, Tuna Tartare</i>	22
	*Seared Wagyu Roll <i>Cucumber, Avocado, Wagyu Tartare</i>	24

### CLASSIC

	*California Roll <i>Snow Crab, Avocado, Tobiko</i>	16
	*Crispy Spicy Tuna Roll <i>Cucumber, Furikake</i>	16
	*Salmon Avocado Roll <i>Cucumber, Asparagus, Yuzu Aioli</i>	14
	*Crispy Prawn Roll <i>Asparagus, Avocado, Cucumber</i>	14
	*Vegetable Tempura Roll <i>Avocado, Cucumber, Tempura Asparagus and Bell Pepper, Ume Paste, Yuzu Aioli</i>	13

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