

# RAW BAR

## CAVIAR SERVICE (GF)

\$280 ANTONIUS 6\* OSCIETRA ☺

Antonius 6\* Oscietra Caviar Accompanied By Potato Chips,  
Chives, Shallots, Egg + Crème Fraiche

- \$52 SMOKED BLUEFIN TUNA CRUDO (GF) ☺  
Raw Bluefin Tuna, House Yuzu Ponzu, Scallion Espuma,  
Cucumber, Yuzu Pearls, Black Sesame Crisp, Cherry Smoke
- \$28 HAMACHI SHISO AGUA CHILE (GF) ☺  
Yellowtail, Shiso Agua Chile, Blood Orange,  
Yuzu Pearls, Cherry Petal, Micro Shiso
- \$34 HAMACHI CRUDO (GF) ☺  
Yellowtail, Pomegranate + Blood Orange Reduction, Citrus,  
Sun Gold Tomato, Shallot, Red Chili, Avocado Puree
- \$24 FIRE SALMON (GF) ☺  
Ora King Salmon, Crunchy Garlic Ponzu,  
Apple Cucumber Medley, Mint, Smoked Almond
- MP FRESH SEASONAL OYSTERS (GF) ☺  
Raw Oysters, Seasonal Mignonette, Kimchi Sambal,  
Grilled Lemon
- \$110 WAGYU A5 NIGIRI ☺  
A5 Olive Fed Wagyu, Yuzu Kosho Egg Yolk Jam,  
Antonius 6\* Siberian Caviar

## NIGIRI

- \$22 BLUEFIN AKAMITUNA ☺
- \$46 BLUEFIN TORO/FATTY TUNA (GF) ☺
- \$28 ORA KING SAKE/SALMON (GF) ☺
- \$18 HAMACHI/YELLOWTAIL (GF) ☺
- \$28 SEARED ORA KING SAKE/SALMON BELLY (GF) ☺

## STARTERS

- \$24 WAGYU TACOS  
Braised Snake River Farms Wagyu Short Rib, Asian Slaw,  
Crying Tiger Sauce, Scallion Espuma, Sesame, Chive,  
2 Per Order
- \$28 TOM KHA PRAWNS (GF) ☺  
Tom Kha Sauce, Basil Oil, Chili Oil
- \$20 KUROBUTA PORK BELLY TACOS ☺  
Snake River Farms Crispy Fried Pork Belly With Shoyu,  
Sake Reduction, Fresh Cilantro, Pickled Red Onions,  
2 Per Order
- \$20 JIDORI KOREAN FRIED CHICKEN  
Twice Fried Jidori Chicken Wings, Sweet + Spicy  
Gochujang, Sesame, Chives
- \$29 A5 WAGYU MEATBALLS ☺  
333 Korean Barbecue Sauce,  
Shiso Chili Breadcrumbs Topped With Scallions
- \$18 WHIPPED EDAMAME (GF)  
Creamy Whipped Edamame, House Chili Sauce,  
Onion Ash, Togarashi, Prawn Chips
- \$42 BRAISED PORK BELLY  
Snake River Farms Kurobuta Pork Belly, Black Vinegar  
Gastrique, Scallion Espuma, Scallion Threads, Micro  
Cilantro
- \$16 KIMCHI FRITTERS (V)  
Vegan Gochujang Sauce, Scallion Espuma, Togarashi
- \$48 ROASTED BONE MARROW + TOAST  
Tamarind Glaze, Charred Scallion Sauce, Crispy Ginger +  
Garlic, Pickled Shallot, Micro Wasabi, Grilled Sourdough
- \$23 ASIAN CAESAR SALAD  
Chicken, Black Garlic Yuzu Caesar Dressing, Pecorino  
Romano Tuilles, Yuzu Kosho Gremolata
- \$18 CRAZY RICH ASIAN FRIES (GF)  
Truffle Aioli, Korean Ketchup, Wasabi Maldon Sea Salt,  
Dried Seaweed, Pecorino Romano, Truffle Oil

We are concerned for your well being. If you have allergies, please alert us as not all ingredients are listed! ☺ We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

# ENTREES

## STEAKS

### \$480 TOMAHAWK 55oz 🍴

Snake River Farms Gold Grade Wagyu,  
Tallow Basted, Kizami Wasabi Butter,  
Wasabi Maldon Sea Salt

## AMERICAN WAGYU SNAKE RIVER FARMS

### \$75 TOP SIRLOIN 10oz 🍴

Kizami Wasabi Butter + Wasabi Maldon Sea Salt

### \$90 FILET MIGNON 8oz 🍴

Kizami Wasabi Butter + Wasabi Maldon Sea Salt

### \$85 NY STRIP 12oz 🍴

Kizami Wasabi Butter + Wasabi Maldon Sea Salt

### \$130 RIBEYE 14oz 🍴

Kizami Wasabi Butter + Wasabi Maldon Sea Salt

## STEAK SAUCE

Crying Tiger Sauce • House Steak Sauce • Honey Dragon Sauce

\$4 each

## JAPANESE A5 WAGYU

### A5 OLIVE FED (GF) 🍴

Cooked Tableside on a 1000-degree Hot Stone, Yuzu Kosho, Maldon Sea Salt

\$60 per ounce (3oz minimum)

## SEAFOOD

### \$88 LOBSTER UDON CARBONARA 🍴

Butter Poached Lobster, Guanciale, Pecorino Romano

### \$48 ORA KING MISO SALMON (GF) 🍴

Steamed Ginger Baby Bok Choy, Whipped Edamame,  
Champagne Miso Beurre Blanc, Chive

### \$155 KING CRAB STUFFED LOBSTER TAIL 🍴

Jumbo Lobster Tail, Alaskan King Crab,  
Miso + Shiso Bearnaise, Yuzu Chili Breadcrumbs,  
Grilled Lemon, Melted Yuzu Citrus Chili Butter

### \$58 HOKKAIDO PAN SEARED SCALLOPS 🍴

Yuzu Corn Puree, Lime Vinaigrette, Micro Cilantro

### MP ALASKAN KING CRAB LEGS 🍴

Coconut-Lime Injection, Thai Coconut-Cashew Brittle,  
Toasted Coconut, Scallion, Melted Yuzu Citrus Chili Butter

### \$68 CHILEAN SEA BASS 🍴

Soy Ginger Pan Seared Chilean Sea Bass,  
Asian Chimichurri Sauce

## LAND + SKY

### \$44 COAL ROASTED LEMONGRASS CHICKEN (GF) 🍴

Mary's Coal Roasted Chicken, Lemongrass Marinade,  
Habanero-Mango Hot Sauce, Watercress

### \$65 BONE-IN IBERICO PORK CHOPS 🍴

Miso + Honey Glaze, Spanish Romesco, Apple Chutney,  
Pickled Tomatoes, Shallot, + Ginger Threads

### \$69 DRAGON BEEF 🍴

Wok-Fired Snake River Farms Filet Mignon Cubes, Red Bell Pepper, Scallion, Crispy Ginger + Garlic, Watercress

## SIDES

### \$22 GARLIC NOODLES

333 House Garlic Sauce, Crispy Garlic, Scallion, Sesame

### \$21 ASSORTED MUSHROOMS (GF)

House Ponzu, Korean Pesto

### \$17 WOK-TOSSED GREEN BEANS

Garlic Sauce, Crispy Ginger + Garlic

### \$19 MASHED POTATOES

Red Potatoes, Cream + Butter,  
Topped with Nori Powder + Chives

### \$19 ROASTED CAULIFLOWER (V. GF)

Sticky Sesame Sauce, Sesame Seed, Scallion

### \$38 WAGYU FRIED RICE 🍴

Snake River Farms Wagyu Filet Mignon, Egg, Asparagus,  
Onion, Crispy Ginger + Garlic, Micro Wasabi

### \$19 THAI COCONUT CREAMED CORN (V. GF)

Coconut, Kaffir Lime, Thai Chili, Micro Cilantro

### \$2 GINGER + WASABI

We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared "medium well" or above