

RAW BAR

CAVIAR SERVICE

ANTONIUS 6* OSCIETRA (GF) 240

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

SMOKED BLUEFIN TUNA CRUDO (GF) 44

Raw Bluefin Tuna, House Yuzu Ponzu, Scallion Espuma,
Cucumber, Black Sesame Crisp, Cherry Smoke

FRESH SEASONAL OYSTERS (GF) MP

Raw Oysters, Seasonal Mignonette, Kimchi Sambal,
Grilled Lemon

YELLOWTAIL SASHIMI 21

House Chili Ponzu, Truffle Crema w/ Chives

SALMON SASHIMI (GF) 21

Ora King Salmon, Crispy Garlic, Cucumber,
Horseradish Crema, Spicy Yuzu Ponzu

STARTERS

WAGYU TACOS 20

Braised Snake River Farms Wagyu Short Rib, Asian Slaw,
Crying Tiger Sauce, Scallion Espuma, Sesame, Chive
2 Per Order

SHISHITO PEPPERS 14

Wok-Fired Shishito Peppers Tossed in a Garlic Gochujang
Sauce w/ Crispy Ginger + Garlic

SHRIMP COCKTAIL 28

Poached Shrimp w/ House Made Wasabi Cocktail Sauce

JIDORI KOREAN FRIED CHICKEN 18

Twice Fried Jidori Chicken Wings, Sweet + Spicy Gochujang,
Sesame, Chives

A5 WAGYU MEATBALLS 28

Thai Sweet Chili Sauce, Shiso Chili Breadcrumbs
Topped With Scallions

WHIPPED EDAMAME (GF) 16

Creamy Whipped Edamame, House Chili Sauce,
Onion Ash, Togarashi, Prawn Chips

PORK BELLY 33

Snake River Farms Fried Soy Kurobuta Pork Belly, Scallion
Espuma, Pickled Red Onions, & Micro Cilantro

CRAZY RICH ASIAN FRIES (GF) 14

Truffle Aioli, Korean Ketchup, Wasabi Maldon Sea Salt,
Dried Seaweed, Pecorino Romano, Truffle Oil

ROASTED BONE MARROW + TOAST 38

Tamarind Glaze, Charred Scallion Sauce, Crispy Ginger +
Garlic, Pickled Shallot, Grilled Sourdough

TEMPURA Served with Kimchi Aioli & Shoyu Sauce

VEGETABLE Assorted Vegetables 18

SHRIMP Crispy Shrimp 29

SALADS

Add Chicken 5

ASIAN CAESAR SALAD 16

Black Garlic Yuzu Caesar Dressing, Parmesan Cheese Tuilles,
Yuzu Kosho Gremolata

KOHLRABI SALAD 24

Truffle Ponzu Marinated Kohlrabi Batons
w/ Chives + Crispy Potatoes

LIL GEM SALAD 20

Lil Gem Lettuce, Cabbage, Carrot, Red Bell Pepper
w/ Thai Basil Green Goddess Dressing

ENTREES

STEAKS

NY STRIP 14oz 64
Kizami Wasabi Butter + Wasabi Maldon Sea Salt

RIBEYE 16oz 67
Kizami Wasabi Butter + Wasabi Maldon Sea Salt

FILET MIGNON 10oz 60
Kizami Wasabi Butter + Wasabi Maldon Sea Salt

AMERICAN WAGYU

SNAKE RIVER FARMS

TOMAHAWK 55oz 333
Gold Grade Wagyu, Tallow Basted,
Kizami Wasabi Butter, Wasabi Maldon Sea Salt

NY STRIP 12oz 84
Kizami Wasabi Butter + Wasabi Maldon Sea Salt

FILET MIGNON 8oz 80
Kizami Wasabi Butter + Wasabi Maldon Sea Salt

RIBEYE 14oz 87
Kizami Wasabi Butter + Wasabi Maldon Sea Salt

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)

ENHANCEMENTS

Alaskan King Crab Oscar 28 • Shrimp 22 • Lobster Tail 52 • Scallops 30 • Crying Tiger Sauce 4 • Bernaise Sauce 4

SEAFOOD

LOBSTER UDON CARBONARA 79
Butter Poached Lobster, Guanciale, Pecorino Romano

TWIN LOBSTER TAILS MP
Yuzu Citrus Chili Butter

ALASKAN KING CRAB LEGS MP
Coconut-Lime Injection, Thai Coconut-Cashew Brittle,
Toasted Coconut, Scallion, Melted Yuzu Citrus Chili Butter

COCONUT PRAWNS 38
Thai Basil, Cilantro, Vegetable Medley

ORA KING MISO SALMON (GF) 44
Asparagus, Whipped Edamame, Champagne Miso
Beurre Blanc, Chive

HOKKAIDO PAN SEARED SCALLOPS 52
Black Garlic Tsuyu Reduction, Seared Shallots,
Fried Asparagus Tips & Pickled Enoki Mushrooms

CHILEAN SEA BASS 59
Soy Ginger Pan Seared Chilean Sea Bass, Watercress,
Asian Chimichurri Sauce

LAND + SKY

COAL ROASTED LEMONGRASS CHICKEN (GF) 32
Mary's Coal Roasted Chicken, Lemongrass Marinade,
Habanero-Mango Hot Sauce, Watercress

AUSTRALIAN LAMB CHOPS 75
Hoisin + Garlic Glazed

BRAISED WAGYU SHORT RIB 68
Gold Grade Snake River Farms Braised Short Rib,
Pomme Puree w/ Short Rib Jus

DRAGON BEEF 63
Wok-Fired Snake River Farms Wagyu Filet Mignon Cubes, Red
Bell Pepper, Scallion, Crispy Ginger + Garlic

SIDES

GARLIC NOODLES 21
333 House Garlic Sauce, Parmesan, Scallion

WOK-TOSSED GREEN BEANS 13
Garlic Sauce, Crispy Ginger + Garlic, Sesame

ROASTED ASPARAGUS (V. GF) 15
Yuzu Citrus Chili Butter, Yuzu Kosho Gremolata

BRUSSEL SPROUTS 18
Sweet + Sour Glaze, Smoked Almonds, Cilantro

MISO BUTTER MUSHROOMS (GF) 17
Miso Butter Poached Assorted Mushrooms
w/ Crispy Ginger & Garlic

MASHED POTATOES 15
Red Potatoes, Cream + Kizami Wasabi Butter

THAI COCONUT CREAMED CORN (V. GF) 15
Coconut, Kaffir Lime, Thai Chili, Micro Cilantro

WAGYU FRIED RICE 39
Snake River Farms Wagyu Filet Mignon, Egg,
Asparagus, Onion, Crispy Ginger + Garlic, Scallions

GINGER + WASABI 2