



## SPECIAL HOT DISHES

<b>SPICY GINGER EDAMAME</b> garlic, chili essence	<b>11</b>
<b>SPICY TUNA CRISPY RICE</b> spicy aioli, pickled jalapeño	<b>16</b>
<b>AVOCADO FRIES</b> diced apple, basil essence, ranch dip	<b>13</b>
<b>ROCK SHRIMP</b> Japanese aioli, chives	<b>22</b>
<b>BAKED CRAB HAND ROLLS</b> baked crab, dynamite sauce, rice in soy paper	<b>18</b>
<b>SHRIMP SHUMAI</b>	<b>14</b>

## SOUP & SALADS

<b>MUSHROOM MISO SOUP</b> shiitake mushrooms, miso paste, tofu	<b>10</b>
<b>CAESAR</b> parmesan, fried egg, crouton add: chicken <b>6</b> , shrimp <b>8</b>	<b>14</b>
<b>ICEBERG CROSS WEDGE</b> egg, cucumber, bacon, blue cheese add: chicken <b>6</b> , shrimp <b>8</b>	<b>14</b>
<b>KALE SALAD</b> avocado, carrots, raisins, lemon dressing add: chicken <b>6</b> , shrimp <b>8</b>	<b>16</b>
<b>ASIAN CHICKEN SALAD</b> napa cabbage, almonds, sesame, carrots	<b>18</b>

## STEAKS

**FILET MIGNON 38**  
8oz

**NY STRIP 45**  
12oz

**RIB EYE 50**  
16oz

**PORTER HOUSE (FOR TWO)**  
**47 PER PERSON**  
40oz

1 sauce included, each additional sauce add \$2 ea: truffle butter / béarnaise / chimichurri / peppercorn / pinot noir  
Certified Angus Beef

## FISH

<b>BRANZINO</b> Over roasted potatoes, lemon caper sauce	<b>32</b>
<b>ATLANTIC SALMON</b> garlic herb mash, asparagus	<b>28</b>
<b>PASTA</b>	
<b>TRUFFLE TAGLIATELLE</b> black truffles, shiitake mushrooms, peas, parmigiano	<b>28</b>
<b>RIGATONI BOLOGNESE</b> homemade meat sauce, fresh parmigiano	<b>24</b>

## MEAT

<b>HAVENLY CHICKEN</b> beurre blanc sauce, cherry tomatoes, salad, fries	<b>28</b>
<b>MEATLOAF</b> bbq glaze, garlic herb mash, asparagus	<b>26</b>
<b>CHICKEN PARMESAN</b> three cheese blend, homemade marinara	<b>29</b>
<b>TENDER WAGYU BURGER</b> aged cheddar, sautéed onions, fixings, fries	<b>19</b>

## SIDES TO SHARE 12 ea

**TRUFFLE FRIES**  
**CREAM OF SPINACH**  
**GARLIC HERB MASH**  
**CHEDDAR MAC & CHEESE 15**

**GRILLED ASPARAGUS**  
**GARLIC SPINACH**  
**CARAMELIZED BRUSSELS SPROUTS**

*Vegan and gluten free options available. Please ask your server  
20% Gratuity will be added to parties 6 or more*



**SPECIAL COLD DISHES**

<b>TUNA TARTARE</b> yellowfin tuna, wontons, sesame dressing	<b>17</b>	<b>JUMBO SHRIMP COCKTAIL</b> classic cocktail sauce	<b>24</b>
<b>YELLOWTAIL JALAPENO</b> yuzu, soy, cilantro, sea salt	<b>18</b>	<b>SNAPPER TARTAR</b> Japanese red snapper with shallots, black tobiko, uni, with kizami sauce	<b>20</b>
<b>SUSHI PIZZA</b> tuna, crispy tortilla dynamite sauce red onion and truffle oil	<b>20</b>		

**SUSHI ROLLS**

CALIFORNIA	<b>10 ea</b>
CUCUMBER AVOCADO	<b>10 ea</b>
YELLOWTAIL JALAPENO	<b>12 ea</b>
SPICY TUNA	<b>12 ea</b>
YELLOWTAIL SCALLION	<b>12 ea</b>
SALMON AVOCADO	<b>12 ea</b>
EEL AVOCADO	<b>12 ea</b>
TUNA AVOCADO	<b>12 ea</b>
SHRIMP TEMPURA	<b>12 ea</b>
RAINBOW	<b>18 ea</b>

**SUSHI / SASHIMI**

TUNA	<b>5 ea</b>
SALMON	<b>5 ea</b>
EEL	<b>5 ea</b>
YELLOWTAIL	<b>7 ea</b>
SNAPPER	<b>7 ea</b>
SALMON ROE	<b>7 ea</b>
KING CRAB	<b>10 ea</b>
SEA URCHIN	<b>10 ea</b>

**TENDER OMAKASE – CHEF’S CHOICE**  
10 pcs 58 / 15 pcs 86

**SPECIALTY ROLLS**

<b>TENDER ROLL</b> spicy tuna, cucumber, crunch, avocado with crispy rock shrimp	<b>22</b>
<b>SUNSET</b> yellowtail, spicy tuna, salmon, Fiji apple, sprouts, plum sauce, dry shiso	<b>18</b>
<b>PINK PANTHER</b> king crab, cucumber, crunch, aioli, yuzu roe, soy paper	<b>20</b>
<b>ALASKAN ROLL</b> salmon, avocado, asparagus, black tempura, salmon roe	<b>18</b>
<b>ROCKEFELLER</b> spicy king crab, mango sauce, spicy masago aioli	<b>20</b>
<b>THE BLESSING</b> lobster, seared salmon, serrano pepper, truffle honey miso	<b>19</b>
<b>DRAGON ROLL</b> shrimp tempura, spicy masago aioli, avocado, cucumber, spicy kabayaki sauce	<b>22</b>
<b>ROCK &amp; ROLL</b> spicy salmon, shallot, avocado, spicy shrimp, chives, doritos	<b>20</b>
<b>BLACK WIDOW</b> blackened tuna, avocado, black tempura, maguro sauce	<b>18</b>