



SPECIAL HOT DISHES

- WILD GINGER EDAMAME** 11
garlic, chili essence
- SPICY TUNA CRISPY RICE** 16
spicy aioli, pickled jalapeño
- AVOCADO FRIES** 13
diced apple, basil essence, ranch dip
- ROCK SHRIMP** 22
Japanese aioli, chives
- BAKED CRAB HAND ROLLS** 18
baked crab, dynamite sauce, rice in soy paper
- SHRIMP SHUMAI** 14
(steam or fried)

SOUP & SALADS

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

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

- BRANZINO** 28
butternut squash, spinach, english pea pureé
- ATLANTIC SALMON** 28
garlic herb mash, asparagus

PASTA

- TRUFFLE TAGLIATELLE** 28
black truffles, shiitake mushrooms,
peas, parmigiano
- RIGATONI BOLOGNESE** 24
homemade meat sauce, fresh parmigiano

MEAT

- HAVENLY CHICKEN** 28
beurre blanc sauce, cherry tomatoes, salad, fries
- MEATLOAF** 26
bbq glaze, garlic herb mash, asparagus
- TENDER WAGYU BURGER** 19
aged cheddar, sautéed onions, fixings, fries

SIDES TO SHARE 12 ea

- TRUFFLE FRIES
- FINGERLING POTATOES
- 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

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

SUSHI ROLLS

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

SUSHI / SASHIMI

TUNA	5 ea
SALMON	5 ea
EEL	5 ea
YELLOWTAIL	7 ea
SNAPPER	7 ea
SALMON ROE	7 ea
EBI	7 ea
KING CRAB	10 ea
SEA URCHIN	10 ea

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

SPECIALTY ROLLS

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