



### SPECIAL COLD DISHES

<b>TUNA TARTARE</b>	<b>17</b>
yellowfin tuna, wontons, sesame dressing	
<b>YELLOWTAIL JALAPENO</b>	<b>18</b>
yuzu, soy, cilantro, sea salt	
<b>SESAME CRUSTED TUNA</b>	<b>21</b>
wakame seaweed salad	
<b>JUMBO SHRIMP COCKTAIL</b>	<b>24</b>
classic cocktail sauce	
<b>SALMON CARPACCIO</b>	<b>21</b>
spring mix, sweet & sour onion, yuzu	
<b>SEARED TORO CARPACCIO</b>	<b>30</b>
lightly seared tuna belly, japanese spice served with serrano chili, scallion & secret sauce	
<b>KUMAMOTO OYSTERS</b>	<b>3.50/EA</b>
champagne mignonette sauce	

### SUSHI ROLLS

CALIFORNIA	<b>8 ea</b>
CUCUMBER AVOCADO	<b>8 ea</b>
YELLOWTAIL JALAPENO	<b>10 ea</b>
SPICY TUNA	<b>10 ea</b>
YELLOWTAIL SCALLION	<b>10 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>
BOSTON	<b>12 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>
FLUKE	<b>7 ea</b>
EBI	<b>7 ea</b>
KING CRAB	<b>10 ea</b>
SEA URCHIN	<b>10 ea</b>

### TENDER OMAKASE

58 10 pcs / 86 15 pcs

## SPECIALTY ROLLS

<b>SUNSET</b>	<b>16</b>
yellowtail, spicy tuna, salmon, fiji apple, sprouts, sriracha	
<b>WHITE DRAGON</b>	<b>16</b>
eel, pickled squash, avocado, cucumber, cream cheese	
<b>RAINBOW ROLL</b>	<b>18</b>
red snapper, tuna, salmon, yellowtail, avocado, california roll	
<b>PINK PANTHER</b>	<b>18</b>
king crab, cucumber, crunch, wasabi aioli, yuzu roe, soy paper	
<b>FANTASTIC ROLL</b>	<b>20</b>
baked snapper, avocado, romaine lettuce, onion, tempura crunch, soy paper, spicy kalamansi sauce	
<b>TENDER ROLL</b>	<b>18</b>
spicy tuna, rock shrimp tempura, pickled jalapeño	
<b>SUPER SPIDER ROLL</b>	<b>22</b>
soft shell crab, avocado, spicy mayo, onion, masago, eel sauce, seared tuna	
<b>VEGETABLE GARDEN ROLL</b>	<b>16</b>
avocado, cucumber, japanese pickle, bean sprouts, burdock, aioli	
<b>CROQUETTE ROLL</b>	<b>22</b>
tuna, avocado, cream cheese, scallion, spicy aioli, panko crusted, lightly fried	
<b>NARUTO</b>	<b>22</b>
tuna, salmon, yellowtail, avocado, king crab wrapped with cucumber served with kalamansi sauce	
<b>ROCKEFELLER</b>	<b>18</b>
spicy king crab, mango sauce, wasabi honey	
<b>THE BLESSING</b>	<b>19</b>
lobster, seared salmon, truffle honey miso	
<b>FORTY SEVEN</b>	<b>18</b>
spicy tuna, jalapeño salt, salsa verde	
<b>DRAGON ROLL</b>	<b>20</b>
shrimp tempura, avocado, cucumber, lettuce, spicy sauce	



### SPECIAL HOT DISHES

<b>WILD GINGER EDAMAME</b> garlic, chili essence	11
<b>SPICY TUNA CRISPY RICE</b> spicy aioli, pickled jalapeño	16
<b>AVOCADO FRIES</b> diced apple, basil essence, ranch dip	13
<b>ROCK SHRIMP</b> japanese aioli, chives	22
<b>BLACK COD BUTTER LETTUCE</b> fennel, sweet soy	19
<b>BAKED CRAB HAND ROLLS</b> baked crab, dynamite sauce, rice in soy paper	18

### SOUP & SALADS

<b>MISO SOUP</b> miso paste, tofu, green onion	9
<b>CAESAR</b> parmesan, fried egg, crouton add: chicken 6, shrimp 8	14
<b>ICEBERG CROSS WEDGE</b> egg, cucumber, bacon, blue cheese add: chicken 6, shrimp 8	16
<b>ASIAN CHICKEN SALAD</b> napa cabbage, almonds, sesame, carrots	18
<b>KALE SALAD</b> avocado, carrots, raisins, sunflower seeds, lemon dressing	14

### MEAT

<b>ORGANIC ROASTED CHICKEN</b> lemon, fine herbs, broccoli rabe	26
<b>CHICKEN PARMESAN</b> lightly breaded, topped with house-made marinara and mozzarella	28
<b>MEATLOAF</b> bbq glaze, green beans, yukon mashed	26
<b>TENDER WAGYU BURGER</b> aged cheddar, sautéed onions, fixings, fries	19

### FISH

<b>BRANZINO</b> butternut squash, spinach, english pea puree	28
<b>ATLANTIC SALMON</b> cauliflower mash, champagne emulsion	28
<b>BLACK COD</b> spinach, enoki mushrooms, miso broth	28
<b>MUSSELS</b> white wine, garlic, parmesan, fries	24

### PASTA

<b>TRUFFLE TAGLIATELLE</b> truffle oil, shiitake, peas, reggiano	28
<b>RIGATONI BOLOGNESE</b> homemade meat sauce	24

## STEAKS

**FILET MIGNON 38**  
8oz

**NY STRIP 45**  
12oz

**BLACK ANGUS 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  
USDA PRIME

### SIDES TO SHARE

<b>TRUFFLE FRIES</b>	12	<b>MAC &amp; CHEESE</b>	15
<b>YUKON GOLD MASHED</b>	12	<b>SAUTEED KALE</b>	12
<b>GRILLED ASPARAGUS</b>	12	<b>SAUTEED BRUSSEL SPROUTS</b>	12
<b>GARLIC SPINACH</b>	12	<b>CREAMED SPINACH</b>	15
<b>TENDER CHIPS</b>	10		

20% Gratuity will be added to parties 6 or more