



SPECIAL HOT DISHES

WILD GINGER EDAMAME garlic, chili essence	11
SPICY TUNA CRISPY RICE spicy aioli, pickled jalapeño	16
AVOCADO FRIES diced apple, basil essence, ranch dip	13
ROCK SHRIMP Japanese aioli, chives	22
BAKED CRAB HAND ROLLS baked crab, dynamite sauce, rice in soy paper	18
BEEF NEGIMAKI steak, teriyaki sauce, scallions	18

SOUP & SALADS

MUSHROOM MISO SOUP shiitake mushrooms, miso paste, tofu	10
CAESAR parmesan, fried egg, crouton add: chicken 6, shrimp 8	14
ICEBERG CROSS WEDGE egg, cucumber, bacon, blue cheese add: chicken 6, shrimp 8	14
ASIAN CHICKEN SALAD napa cabbage, almonds, sesame, carrots	18
KALE SALAD avocado, carrots, raisins, sunflower seeds, lemon dressing	16
LOBSTER SALAD quinoa, arugula, mango, oregano vinaigrette	28

MEAT

ORGANIC ROASTED CHICKEN citrus beurre blanc, rosemary marble potatoes	26
CHICKEN PARMESAN three cheese blend, homemade marinara	24
MEATLOAF bbq glaze, garlic herb mash, asparagus	26
TENDER WAGYU BURGER aged cheddar, sautéed onions, fixings, fries	19
LAMB CHOPS lamb jus, garlic herb mash, arugula	32

FISH

BRANZINO shiitake puree, lemon mint couscous, lotus root	28
ATLANTIC SALMON garlic herb mash, asparagus	28
MAHI MAHI spinach, enoki mushrooms, miso broth	28
MUSSELS & FRITTES white wine, garlic, leeks	24

PASTA

TRUFFLE TAGLIATELLE black truffles, shiitake mushrooms, peas, parmigiano	28
RIGATONI BOLOGNESE homemade meat sauce, fresh parmigiano	24
LOBSTER FRA DIAVOLO lobster, linguini, spicy marinara	36

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

SIDES TO SHARE 12 ea

TRUFFLE FRIES
ROSEMARY POTATOES
GARLIC HERB MASH
TENDER CHIPS
CHEDDAR MAC & CHEESE 15

SAUTEED KALE
CARAMELIZED BRUSSELS SPROUTS
GARLIC SPINACH
GRILLED ASPARAGUS

20% Gratuity will be added to parties 6 or more



SPECIAL COLD DISHES

TUNA TARTARE yellowfin tuna, wontons, sesame dressing	17
YELLOWTAIL JALAPENO yuzu, soy, cilantro, sea salt	18
SESAME CRUSTED TUNA wakame seaweed salad	21
JUMBO SHRIMP COCKTAIL classic cocktail sauce	24
SALMON CARPACCIO spring mix, sweet & sour onion, yuzu	21
SEARED TORO CARPACCIO lightly seared tuna belly, Japanese spice served with serrano chili, scallion & secret sauce	30
TUNA POKE edamame, creamy wasabi, mango	20

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

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
BOSTON	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
TORO	12 ea
TORCHED TORO	13 ea

SPECIALTY ROLLS

SUNSET yellowtail, spicy tuna, salmon, Fiji apple, sprouts, sriracha	18
PINK PANTHER king crab, cucumber, crunch, wasabi aioli, yuzu roe, soy paper	20
FANTASTIC ROLL baked snapper, avocado, romaine lettuce, onion, tempura crunch, soy paper, spicy kalamansi sauce	20
CURRY MURRAY grilled salmon, caramelized onion, spring roll wrapper, lightly fried, curry sauce	20
TENDER ROLL spicy tuna, rock shrimp tempura, pickled jalapeño	20
SUPER SPIDER ROLL soft shell crab, avocado, spicy masago aioli, lettuce, seared tuna, carpaccio sauce, scallion	22
VEGETABLE GARDEN ROLL avocado, cucumber, Japanese pickle, bean sprouts, burdock, aioli	16
CROQUETTE ROLL tuna, avocado, cream cheese, scallion, spicy aioli, panko crusted, lightly fried	22
NARUTO tuna, salmon, yellowtail, avocado, king crab wrapped with cucumber, kalamansi sauce	22
ROCKEFELLER spicy king crab, mango sauce, spicy masago aioli	20
THE BLESSING lobster, seared salmon, serrano pepper, truffle honey miso	19
FORTY SEVEN spicy tuna, cucumber, crunch, avocado, salsa verde	18
DRAGON ROLL shrimp tempura, spicy masago aioli, avocado, cucumber, spicy kabayaki sauce	22
ROCK & ROLL spicy salmon, shallot, avocado crunch, spicy shrimp, chives	20