

# LUNCH



# MENU

## SPECIAL COLD DISHES

<b>YELLOWTAIL JALAPENO</b>	<b>18</b>	<b>JUMBO SHRIMP COCKTAIL</b>	<b>24</b>
yuzu, soy, cilantro, sea salt		classic cocktail sauce	
<b>TUNA TARTARE</b>	<b>17</b>	<b>CRABMEAT COCKTAIL</b>	<b>27</b>
yellowfin tuna, wontons, sesame dressing		jumbo crabmeat, house cocktail sauce	

## 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>
EBI	<b>7 ea</b>
KING CRAB	<b>10 ea</b>
SEA URCHIN	<b>10 ea</b>
TORO	<b>12 ea</b>
TORCHED TORO	<b>13 ea</b>

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

## SPECIALTY ROLLS

<b>SUNSET</b>	<b>18</b>
yellowtail, spicy tuna, salmon, Fiji apple, sprouts, sriracha	
<b>PINK PANTHER</b>	<b>20</b>
king crab, cucumber, crunch, wasabi aioli, yuzu roe, soy paper	
<b>TENDER ROLL</b>	<b>20</b>
spicy tuna, rock shrimp tempura, pickled jalapeño	
<b>SUPER SPIDER ROLL</b>	<b>22</b>
soft shell crab, avocado, spicy masago aioli, lettuce, seared tuna, carpaccio sauce, scallion	
<b>VEGETABLE GARDEN ROLL</b>	<b>16</b>
avocado, cucumber, Japanese pickle, bean sprouts, burdock, aioli	
<b>ROCKEFELLER</b>	<b>20</b>
spicy king crab, mango sauce, spicy masago aioli	
<b>THE BLESSING</b>	<b>19</b>
lobster, seared salmon, serrano pepper, truffle honey miso	
<b>FORTY SEVEN</b>	<b>18</b>
spicy tuna, cucumber, crunch, avocado, salsa verde	
<b>DRAGON ROLL</b>	<b>22</b>
shrimp tempura, spicy masago aioli, avocado, cucumber, spicy kabayaki sauce	
<b>ROCK &amp; ROLL</b>	<b>20</b>
spicy salmon, shallot, avocado crunch, spicy shrimp, chives	

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### SPECIAL HOT DISHES

<b>WILD 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>BAKED CRAB HAND ROLLS</b> baked crab, dynamite sauce, rice in soy paper	<b>18</b>
<b>CRAB CAKE</b> colossal crab, carrots, red onion, celery, lobster bisque	<b>22</b>
<b>DUMPLINGS</b> SHUMAI (shrimp)	<b>14</b>
GYOZA (pork)	<b>12</b>

### SOUP & SALADS

<b>MUSHROOM MISO SOUP</b> shiitake mushrooms, miso paste, tofu	<b>10</b>
<b>GRANDMA'S CHICKEN SOUP</b> made with love	<b>12</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>
<b>LOBSTER SALAD</b> quinoa, arugula, mango, lemon vinaigrette	<b>28</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  
Certified Angus Beef

### SANDWICHES

<b>TENDER WAGYU BURGER</b> aged cheddar, sautéed onions, fixings, fries	<b>19</b>
<b>STEAK SANDWICH</b> gruyere, spicy aioli, fixings, fries	<b>18</b>
<b>CHICKEN BLT</b> fried egg, bacon, tomato, bibb lettuce, aioli	<b>16</b>
<b>ATLANTIC SALMON BURGER</b> cilantro, avocado, tomatoes, mixed greens	<b>16</b>

### SIDES TO SHARE 12 ea

<b>GARLIC SPINACH</b>	<b>TRUFFLE FRIES</b>
<b>CARAMELIZED BRUSSELS SPROUTS</b>	<b>FINGERLING POTATOES</b>
<b>CREAM SPINACH</b>	<b>GRILLED ASPARAGUS</b>
<b>CHEDDAR MAC &amp; CHEESE 15</b>	<b>GARLIC HERB MASH</b>

### ENTREES

<b>HAVENLY CHICKEN</b> beurre blanc sauce, cherry tomatoes, choice of fries or salad	<b>24</b>
<b>CHICKEN PARMESAN</b> three cheese blend, homemade marinara	<b>29</b>
<b>ATLANTIC SALMON</b> garlic herb mash, asparagus	<b>28</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>
<b>HANGER STEAK</b> mashed potatoes, shallot sauce	<b>26</b>

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