



### 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>SUSHI PIZZA</b> tuna, crispy tortilla dynamite sauce red onion and truffle oil	<b>20</b>

**TENDER OMAKASE - CHEF'S CHOICE**  
10 pcs **45**

### 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>

### 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>



**SPECIAL HOT DISHES**

**SOUP & SALADS**

- SPICY 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

- 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** 32  
boneless butterfly with steam fingerling potatoes  
and sautéed broccoli rabe and capers
- ATLANTIC SALMON** 28  
cauliflower purée, baby bok Choy champagne sauce,  
salmon roe

**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
- CHICKEN PARMESAN** 29  
three cheese blend, homemade marinara
- TENDER WAGYU BURGER** 19  
aged cheddar, sautéed onions, fixings, fries

**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*