



SPECIAL COLD DISHES

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

SUSHI ROLLS

CALIFORNIA	8 ea
CUCUMBER AVOCADO	8 ea
YELLOWTAIL JALAPENO	10 ea
SPICY TUNA	10 ea
YELLOWTAIL SCALLION	10 ea
SALMON AVOCADO	12 ea
EEL AVOCADO	12 ea
TUNA AVOCADO	12 ea
SHRIMP TEMPURA	12 ea
BOSTON	12 ea

SUSHI / SASHIMI

TUNA	5 ea
SALMON	5 ea
EEL	5 ea
YELLOWTAIL	7 ea
SNAPPER	7 ea
SALMON ROE	7 ea
FLUKE	7 ea
EBI	7 ea
KING CRAB	10 ea
SEA URCHIN	10 ea
TORO	12 ea

TENDER OMAKASE-CHEFS SPECIAL SELECTION

58 10 pcs / 86 15 pcs

SPECIALTY ROLLS

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



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
BLACK COD BUTTER LETTUCE fennel, sweet soy	19
BAKED CRAB HAND ROLLS baked crab, dynamite sauce, rice in soy paper	18

SOUP & SALADS

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

MEAT

ORGANIC ROASTED CHICKEN lemon, fine herbs, broccoli rabe	26
CHICKEN PARMESAN lightly breaded, topped with house-made marinara and mozzarella	28
MEATLOAF bbq glaze, asparagus, yukon mashed	26
TENDER WAGYU BURGER aged cheddar, sautéed onions, fixings, fries	19
LAMB CHOPS lamb jus, yukon mashed, arugula	32

FISH

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

PASTA

TRUFFLE TAGLIATELLE truffle oil, shiitake, peas, reggiano	28
RIGATONI BOLOGNESE homemade meat sauce	24
LOBSTER FRA DIAVOLO lobster, linguini, spicy marinara	36

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 / pinot noir
USDA PRIME

SIDES TO SHARE

TRUFFLE FRIES	12	MAC & CHEESE	15
YUKON GOLD MASHED	12	SAUTEED KALE	12
GRILLED ASPARAGUS	12	SAUTEED BRUSSEL SPROUTS	12
GARLIC SPINACH	12	CREAMED SPINACH	15
TENDER CHIPS	10	POTATO GRATIN	12