

LUNCH



MENU

SPECIAL COLD DISHES

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| YELLOWTAIL JALAPENO yuzu, soy, cilantro, sea salt | 18 | CRABMEAT COCKTAIL jumbo crabmeat, house cocktail sauce | 22 |
| JUMBO SHRIMP COCKTAIL classic cocktail sauce | 24 | TUNA TARTARE yellowfin tuna, wontons, sesame dressing | 17 |
| SUSHI PIZZA tuna, crispy tortilla, dynamite sauce red onion and truffle oil | 20 | SNAPPER TARTAR Japanese red snapper with shallots, black tobiko, uni, with kizami sauce | 20 |

SUSHI ROLLS

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| 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 |

SUSHI / SASHIMI

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| 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 |

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

SPECIALTY ROLLS

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| TENDER ROLL spicy tuna, cucumber, crunch, avocado with crispy rock shrimp | 22 |
| SUNSET yellowtail, spicy tuna, salmon, Fiji apple, sprouts, plum sauce, dry shiso | 18 |
| PINK PANTHER king crab, cucumber, crunch, wasabi aioli, yuzu roe, soy paper | 20 |
| ALASKAN ROLL salmon, avocado, asparagus, black tempura, salmon roe | 18 |
| ROCKEFELLER spicy king crab, mango sauce, spicy masago aioli | 20 |
| THE BLESSING lobster, seared salmon, serrano pepper, truffle honey miso | 19 |
| DRAGON ROLL shrimp tempura, spicy masago aioli, avocado, cucumber, spicy kabayaki sauce | 22 |
| ROCK & ROLL spicy salmon, shallot, avocado, spicy shrimp, chives, doritos | 20 |
| BLACK WIDOW blackened tuna, avocado, black tempura, maguro sauce | 18 |

LUNCH



MENU

SPECIAL HOT DISHES

| | |
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| 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 |
| BAKED CRAB HAND ROLLS baked crab, dynamite sauce, rice in soy paper | 18 |
| CRAB CAKE colossal crab, carrots, red onion, celery, lobster bisque | 22 |
| SHRIMP SHUMAI (steam or fried) | 14 |

SOUP & SALADS

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| 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 |
| KALE SALAD avocado, carrots, raisins, lemon dressing add: chicken 6 , shrimp 8 | 16 |
| ASIAN CHICKEN SALAD Napa cabbage, almonds, sesame, carrots | 18 |
| LOBSTER SALAD quinoa, arugula, mango, lemon vinaigrette | 28 |

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

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

ENTREES

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| HAVENLY CHICKEN beurre blanc sauce, cherry tomatoes, choice of fries or salad | 24 |
| CHICKEN PARMESAN three cheese blend, homemade marinara | 29 |
| ATLANTIC SALMON garlic herb mash, asparagus | 28 |
| TRUFFLE TAGLIATELLE black truffles, shiitake mushrooms, peas, parmigiano | 28 |
| RIGATONI BOLOGNESE homemade meat sauce, fresh parmigiano | 24 |

SIDES TO SHARE 12 ea

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| GARLIC SPINACH | TRUFFLE FRIES |
| CARAMELIZED BRUSSELS SPROUTS | FINGERLING POTATOES |
| CREAM SPINACH | GRILLED ASPARAGUS |
| CHEDDAR MAC & CHEESE 15 | GARLIC HERB MASH |

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