



SPECIAL COLD DISHES

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

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
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

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

SPECIALTY ROLLS

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



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
CRAB CAKE colossal crab, carrots, red onion, celery, lobster bisque	22
SHRIMP SHUMAI (steam or fried)	14

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
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, oregano 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 / pinot noir
Certified Angus Beef

FISH

BRANZINO butternut squash, spinach, english pea pureé	28
ATLANTIC SALMON garlic herb mash, asparagus	28
SWORDFISH OSCAR colossal crab, hollandaise, asparagus	32

PASTA

TRUFFLE TAGLIATELLE black truffles, shiitake mushrooms, peas, parmigiano	28
RIGATONI BOLOGNESE homemade meat sauce, fresh parmigiano	24

MEAT

HAVENLY CHICKEN beurre blanc sauce, cherry tomatoes, salad, fries	28
CHICKEN PARMESAN three cheese blend, homemade marinara	29
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	35

SIDES TO SHARE 12 ea

TRUFFLE FRIES
FINGERLING POTATOES
GARLIC HERB MASH
CHEDDAR MAC & CHEESE 15

CREAM SPINACH
GRILLED ASPARAGUS
GARLIC SPINACH
CARAMELIZED BRUSSELS SPROUTS