



CRUDOS

BIG EYE TUNA POKE • sesame chili • hijiki • red onions • scallions	24	SCOTTISH SALMON NASHI • truffle oil • dry miso • micro arugula	24
JAPANESE HAMACHI ESPUMA • yuzu kosho espuma • micro cilantro	24	LOBSTER CEVICHE maine lobster • cherry tomato • avocado	25
CEVICHE MIX (sashimi grade) • flake • octopus • red onions • crispy sweet potatoes	18	ají amarillo • leche de tigre	
ROCK SHRIMP ACEVICHADO ají limo • leche de tigre aioli • crispy capers	26	YELLOWTAIL TIRADITO • mint • puffed rice • soy vinaigrette	24
BIG EYE TUNA • quinoa tartare • black sesame • shallots • chives	25	SPICY TUNA CRISPY RICE • big eye tuna • masago • micro shiso	24
		OYSTERS* (3 pieces) Kumomoto* • Shigoku* • Maple Point*	12

APPETIZERS

BUTTERNUT SQUASH SOUP bacon • truffle • chestnut	28	SEARED FOIE GRAS poached leek • pink pralines	29
OCTOPUS ANTICUCHO ratatouille • cilantro purée	26	ROQUEFORT TERRINE baby greens • walnut • apricots	23
COCONUT MAINE LOBSTER onion marmalade • spinach • wasabi touch	36	WAGYU BEEF GYOZA parsnip purée • shitake mushrooms • asian glaze	28
BEET NAPOLEON goat cheese • mâche salad • dijon mustard	28	GREEN ASPARAGUS salmon roe • velvety lime soy sauce	29
ITALIAN BURRATA celery root rémoulade • port réduction	29	FRENCH RAVIOLE spinach • ricotta • smoked lobster foam	26
TUNA NIÇOISE SALAD • seared big eye tuna • veggies • eggs • olives	28	ESCARGOTS garlic butter • hazelnut	22
CAESAR SALAD grilled prawns • parmesan crumbles • croutons	26	MAINE LOBSTER SALAD warm potatoes • crispy leeks • crustacean vinaigrette	36

BINCHOTAN CHARCOAL GRILL

BONE - IN RIB EYE 32 oz (to share)	98	KOREAN MARINATED SHORT RIBS	38
CHAIRMAN'S RSRV TENDERLOIN 8 oz	49	TUNA TORNEDOS (sashimi grade) 7 oz	38
ANGUS NY STRIP 14 oz	48	SCOTTISH SALMON 8 oz	32
LINE CAUGHT CATCH OF THE DAY	mp	EXTRA SAUCES: Béarnaise • Foyat • Green peppercorn	2

MAINS

FREE RANGE LEMON CHICKEN BREAST asparagus • kombanwa • lemongrass	29	SEARED TUNA • (sashimi grade) caramelized shallots • white soy • avocado	36
JOUE DE BOEUF braised beef stew • mashed potatoes	38	cherry tomato • cilantro	
AUSTRALIAN RACK OF LAMB herb crusted • pea-mint gyoza	42	CHILEAN SEABASS sake soy marinated • crispy leeks	43
BRANZINO À LA PROVENÇALE tomato marmalade • olives • herbs salad	34	DIVER SEA SCALLOP potato • leek • truffle butter	35
		PEA RISOTTO parmigiano reggiano • [add truffle M/P]	38

SIDES

Sardinian pasta • parmesan	11	Sesame bok choy	8
French fries	8	Vegetables cassalette	9
Jasmine rice	7	Mixed green salad	12
Wild market mushrooms	11	Candied sweet potatoes	12
Green beans	11	Ratatouille	12

Signature MASHED POTATOES

classic	10	basil	12
olive oil	12	truffle	18
cilantro	14		
JUVIA TRIO 38 truffle • basil • olive oil			

*Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish, including oysters, may increase your risk of foodborne illness.

*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

18% service charge will be included for all parties.

Pral frè sévis 18% dwe enklil pou tout pati yo. Todos los precios están sujetos a un 18% de servicio.