



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 lobster • cherry tomato • avocado ají amarillo • leche de tigre	29
TUNA TOSTADA • avocado • citrus ají amarillo aioli • micro cilantro	21	YELLOWTAIL TIRADITO • mint • puffed rice • soy vinaigrette	24
CEVICHE MIX • (sashimi grade) flake • octopus • red onions • crispy sweet potatoes	18	SPICY TUNA CRISPY RICE • big eye tuna • masago • micro shiso	24
ROCK SHRIMP ACEVICHADO ají limo • leche de tigre aioli • crispy capers	26	OYSTERS • (choice of 3 pieces) Kumomoto • Shigoku • Maple Point*	12
BIG EYE TUNA • quinoa tartare • black sesame • shallots • chives	25		

APPETIZERS

VEGETABLES TIRADITO zucchini • beets • mâche salad • dry miso • coconut • lime	23	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 • shiitake mushrooms • asian glaze	28
BEEF 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 basil • mixed green	28	ESCARGOTS garlic butter • hazelnut	22
PORONI CEVICHE avocado • cherry tomato • cilantro • strawberry • mango	25	MAINE LOBSTER SALAD warm potatoes • crispy leeks • crustacean vinaigrette	36
		SHRIMP CAESAR SALAD grilled shrimp • parmesan crumbles • croutons	26

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

Signature

SIDES

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

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.