# CRUDOS

**BIG EYE TUNA POKE·** 24
sesame chili • hijiki • red onions • scallions

**JAPANESE HAMACHI ESPUMA·** 24
yuzu kosho espuma • micro cilantro

**CEVICHE MIX(sashimi grade)·** 18
fluke • octopus • red onion • crispy sweet potato

**LOBSTER CEVICHE** 25
Maine lobster • cherry tomato • avocado • ají amarillo
leche de tigre

**SCOTTISH SALMON NASHI·** 24
truffle oil • dry miso • micro arugula

**BLUE FIN "OH"-TORO RED ONION·** 48
red onion salsa • micro shiso • ito togarashi

**SPICY TUNA CRISPY RICE** 24
big eye tuna • masago • micro shiso

**OYSTERS CHINO·** 18
chili black bean • crispy shallots • sizzling oil

**TENDERLOIN BEEF CARPACCIO·** 26
julienne daikon • baby arugula • yuzu • evoo • capers

# COLD BAR

Alaskan King Crab Leg 32
Maine lobster 55

## OYSTER
3 pieces

Kumamoto (Taylor Bay)* 12
Shigoku (Taylor Bay)* 12
Maple Point (Taylor Bay)* 12

## HOUSE MADE SAUCES 2

Caramelized onion soy
Red onion shiso
Ají amarillo aioli
Wasabi aioli
Tosazu
Wasabi cocktail
Mustard vinaigrette
Yuzu Soy

# NIGIRI
2 pieces per order

**BLUE FIN -O-TORO·** 40
kombu infused soy • pickled red onion • osetra caviar

**BIG EYE TUNA·** 15
soy marinated • kizami wasabi

**CURED SCOTTISH SALMON·** 9
feta • evoo • yuzu • baby arugula

**BUTTER POACHED ALASKAN KING CRAB** 36
osetra caviar • mustard vinaigrette

**JAPANESE HAMACHI ESPUMA·** 16
yuzu kosho espuma • micro cilantro

**WAGYU NIGIRI·** 18
tosazu marinated • red onion • garlic

# SALADS

**CHARRED ARTISAN BABY ROMAINE** (add king crab +32) 16
sesame ranch dressing • capers • crispy bacon

**MAINE LOBSTER SALAD** 36
baby greens • avocado • passion fruit dressing

**WATERCRESS SALAD** 22
hawaiian hearts of palm • pea shoots • crispy shallots
honey wasabi dressing

**KALE AND FARRO SALAD** 22
kale • farro • feta cheese • cherry tomatoes • avocado
honey hazelnut vinaigrette

# APPETIZERS

**BURRATA WITH IBERICO PATA NEGRA HAM** 32
fennel arugula salad • tomato toast • mustard oil

**DUCK FOIE GRAS TERRINE** 29
"Bergeron" apricot • toasted brioche

**BINCHO PINCHO** 19
tenderloin • rosemary demi

**WAGYU SHORT RIB GYOZA** 28
parsnip purée • shitake mushrooms • asian glaze

**SPANISH OCTOPUS ANTICUCHO** 27
grilled octopus • crispy yellow potato cake • olive aioli

**CALIFORNIAN ARTICHOKE** 14
garlic butter • sesame ranch dressing

# BINCHOTAN CHARCOAL GRILL

**BONE - IN RIB EYE** 32 oz (to share) 85
**CHAIRMAN'S RESERVE TENDERLOIN** 46
**ANGUS NY STRIP** 14 oz 43
**HANGER STEAK** 30
**KOREAN MARINATED SHORT RIBS** 38
**TUNA STEAK (SASHIMI GRADE)** 34
**SCOTTISH SALMON** 29
**PORTOBELLO** 17

# ENTREES

**ROASTED YOUNG FREE RANGE CHICKEN** 27
butternut squash purée • royal trumpet
frisée • roasted beet • onion soy demi-glaze

**ARROZ CON PATO** 38
duck confit • cilantro rice • pickled vegetable

**BRAISED NEW ZEALAND LAMB SHANK** 38
tri-color quinoa • bok choy • shimeji mushrooms

**LINE CAUGHT BLACK GROUPER** 46
white asparagus • pearl farro • cucumber • hearts of palm
pomegranate • watercress • brown butter tosazu

**BROILED BRANZINO** 34
watercress • tomato • avocado • aji amarillo vinaigrette

**DIVER SEA SCALLOP PLANCHA** 33
okra • oyster mushrooms • scallions
pickled red onions • yuzu black bean vinaigrette

**PRAWNS LINGUINI PASTA** 45
shimeji mushrooms • shiso pesto • pine nuts

**SEARED TUNA (sashimi grade)** 36
caramelized onion • white soy • avocado
heirloom tomato • jasmine rice

**CHILEAN SEABASS** 43
maple glazed eggplants • hawaiian hearts of palm
basil soy butter

**KING CRAB RISOTTO** 45
ají amarillo lobster stock • green asparagus

# SIDES

Aligot mashed potatoes 9
Jasmine rice 7
Tri-color quinoa 9
French fries 8
Sesame bok choy 8
Wild market mushroom 11
Baby vegetable cassollette 9
Candied sweet potatoes 7
Mixed green salad 8
Maple glazed eggplants 8

# HOUSE MADE SAUCES 2

Béarnaise
Red onion shiso salsa
Caramelized onion white soy
Yuzu Soy
Bordelaise
Aji panka demi-glaze
Yuzu hollandaise
Guasacaca

*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 inmune 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 sèvis 18% dwe enkli pou tout pati yo. Todos los precios están sujetos a un 18% de servicio.**