

CRUDOS

TUNA POKE •
sesame chili • hijiki • red onions • scallions
HAMACHI ESPUMA •
yuzu kosho espuma • micro cilantro
CEVICHE MIX (sashimi grade) •
flake • octopus • red onion • crispy sweet potato
LOBSTER CEVICHE
Maine lobster • cherry tomato • avocado • ají amarillo
leche de tigre

24 **SALMON NASHI** • 24
truffle oil • dry miso • micro arugula
24 **OH-TORO RED ONION** • 48
red onion salsa • micro shiso • ito togarashi
18 **ROCK SHRIMP TIRADITO** • 23
ají amarillo aioli • red onion • cilantro
25 **OYSTERS CHINO** • 18
chili black bean • crispy shallots • sizzling oil
BEEF CARPACCIO • 26
julienne daikon • baby arugula • yuzu • evoo • capers

COLD BAR

Alaskan King Crab Leg
Maine lobster

OYSTER

3 pieces
Kumamoto* 12 Maple Point* 12
Shigoku* 12

32

55

12

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

TORO •
kombu infused soy • pickled red onion • osetra caviar
TUNA •
soy marinated • kizami wasabi
CURED SCOTTISH SALMON •
feta • evoo • yuzu • baby arugula

40

15

9

BUTTER POACHED KING CRAB 36
osetra caviar • mustard vinaigrette
HAMACHI ESPUMA • 16
yuzu kosho espuma • micro cilantro
WAGYU NIGIRI • 18
tosazu marinated • red onion • garlic

SALADS

CHARRED ROMAINE (add king crab +32)
sesame ranch dressing • capers • crispy bacon
LOBSTER SALAD
baby greens • avocado • passion fruit dressing
WATERCRESS SALAD
hearts of palm • pea shoots • crispy shallots
honey wasabi dressing
KALE AND FARRO SALAD
kale • farro • feta cheese • cherry tomatoes • avocado
honey hazelnut vinaigrette
ENDIVE AND BABY BEETS SALAD
mâche • feta cheese • candied walnuts

16

36

22

22

24

APPETIZERS

BURRATA WITH IBERICO PATA NEGRA HAM 32
fennel arugula salad • tomato toast • mustard oil
DUCK FOIE GRAS TERRINE 29
"Bergeron" apricot • toasted brioche
BEEF BINCHO PINCHO 19
tenderloin • rosemary demi
WAGYU SHORT RIB GYOZA 28
parsnip purée • shitake mushrooms • asian glaze
OCTOPUS ANTICUCHO 27
grilled octopus • crispy yellow potato cake • olive aioli
SILKEN TOFU 16
mixed mushrooms • yuzu soy butter • bonito flake
ARTICHOKE 14
garlic butter • sesame ranch dressing

BINCHOTAN CHARCOAL GRILL

BONE-IN RIB EYE 32 oz (to share) 85
CHAIRMAN'S RESERVE TENDERLOIN 44
ANGUS NY STRIP 14 oz 43
GRILLED HANGER STEAK 29

KOREAN MARINATED SHORT RIBS 38
TUNA STEAK SASHIMI GRADE 34
SALMON 26
PORTOBELLO 17

ENTREES

ROASTED YOUNG CHICKEN 27
butternut squash purée • royal trumpet
frisée • roasted beet • onion soy demi-glaze
GRILLED DUCK MAGRET 36
parsnip purée • baby kale • apple and fig chutney
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 • ají amarillo vinaigrette

27

36

38

46

34

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

SAUCES 2

Béarnaise
Red onion shiso salsa
Caramelized onion white soy
Yuzu Soy
Bordelaise
Ají 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.

18% service charge will be included for all parties.
Prat frè sèvis 18% dwe enkli pou tout pati yo. Todos los precios están sujetos a un 18% de servicio.