

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 CEVICHEMaine lobster • cherry tomato • avocado • ají amarillo
leche de tigreAlaskan King Crab Leg
Maine lobster**OYSTER**

3 pieces

Kumamoto*
Shigoku*12
12

Maple Point*

TORO*

kombu infused soy • pickled red onion • osetra caviar

TUNA*

soy marinated • kizami wasabi

CURED SCOTTISH SALMON*

feta • evoo • yuzu • baby arugula

SALADS**CHARRED ROMAINE (add king crab +32)**

sesame ranch dressing • capers • crispy bacon

LOBSTER SALAD

baby greens • avocado • passion fruit dressing

WATERCRESS SALADhearts of palm • pea shoots • crispy shallots
honey wasabi dressing**KALE AND FARRO SALAD**kale • farro • feta cheese • cherry tomatoes • avocado
honey hazelnut vinaigrette**WATERMELON AND CANTALOPE SALAD**nodini mozzarella • feta cheese • arugula salad
heirloom tomatoes • evoo • balsamic vinegar
(add SPANISH IBERICO PATA NEGRA +16)**BINCHOTAN CHARCOAL GRILL****BONE - IN RIB EYE 32 oz (to share)**

85

CHAIRMAN'S RESERVE TENDERLOIN

44

ANGUS NY STRIP 14 oz

43

KOREAN MARINATED SHORT RIBS

38

TUNA STEAK SASHIMI GRADE

34

SALMON

26

CRUDOS

24

SALMON NASHI*

truffle oil • dry miso • micro arugula

24

24

OH-TORO RED ONION*

red onion salsa • micro shiso • ito togarashi

48

18

ROCK SHRIMP TIRADITO

ají amarillo aioli • red onion • cilantro

23

25

OYSTERS CHINO*

chili black bean • crispy shallots • sizzling oil

18

BEEF CARPACCIO*

julienne daikon • baby arugula • yuzu • evoo • capers

26

COLD BAR

32

55

Caramelized onion soy

Red onion shiso

Ají amarillo aioli

Wasabi aioli

12

SAUCES 2

Tosazu

Wasabi cocktail

Mustard vinaigrette

Yuzu Soy

NIGIRI

2 pieces per order

40

BUTTER POACHED KING CRAB

osetra caviar • mustard vinaigrette

36

15

HAMACHI ESPUMA*

yuzu kosho espuma • micro cilantro

16

9

WAGYU NIGIRI*

tosazu marinated • red onion • garlic

18

APPETIZERS

16

BURRATA WITH IBERICO PATA NEGRA HAM

fennel arugula salad • tomato toast • mustard oil

32

36

DUCK FOIE GRAS TERRINE

"Bergeron" apricot • toasted brioche

29

22

BEEF BINCHO PINCHO

tenderloin • rosemary demi

19

22

WAGYU SHORT RIB GYOZA

parsnip purée • shitake mushrooms • asian glaze

28

24

OCTOPUS ANTICUCHO

grilled octopus • crispy yellow potato cake • olive aioli

27

24

SILKEN TOFU

mixed mushrooms • yuzu soy butter • bonito flake

16

ARTICHOKE

garlic butter • sesame ranch dressing

14

ROASTED YOUNG CHICKENbutternut squash purée • royal trumpet
frisée • roasted beet • onion soy demi-glaze**GRILLED DUCK MAGRET**

parsnip purée • baby kale • apple and fig chutney

BRAISED NEW ZEALAND LAMB SHANK

Tri-color quinoa • bok choy • shimeji mushrooms

LINE CAUGHT BLACK GROUPERwhite asparagus • pearl farro • cucumber • hearts of palm
pomegranate • watercress • brown butter tosazu**BROILED BRANZINO**

watercress • tomato • avocado • aji amarillo vinaigrette

ENTREES

27

SEA SCALLOP PLANCHAokra • oyster mushrooms • scallions
pickled red onions • yuzu black bean vinaigrette

33

36

PRAWNS

bok choy • mix mushrooms • yuzu soy butter

37

38

SEARED TUNA (sashimi grade)

caramelized onion • white soy • avocado

36

46

heirloom tomato • jasmine rice

CHILEAN SEABASSmaple glazed eggplants • hawaiian hearts of palm
basil soy butter

43

34

KING CRAB RISOTTO

ají amarillo lobster stock • green asparagus

45

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

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.

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.