

SUSHI / SASHIMI

Toro; blue fin tuna belly (gf)
Ebi; cooked shrimp (gf)
Hamachi; yellowtail (gf)
Uni; sea urchin (gf)
Hirame; fluke (gf)

Unagi; fresh water eel (gf)
Sake; salmon (gf)
Madai; red snapper (gf)
Maguro; tuna (gf)



SUSHI PLATTERS

Small: Five Pieces assorted sushi, nine pieces sashimi, spicy tuna roll (gf)

Large: Eight Pieces assorted sushi, eighteen pieces of sashimi, alaskan roll, rainbow roll (gf)

CLASSIC ROLLS

Yellowtail; inside out roll with scallions (gf)
Spicy Tuna or Salmon or Yellowtail; spicy mayo
California: crab meat, cucumber and avocado (gf)
Vegetable: avocado, cucumber, asparagus and pickled reddish (gf)
Spider: soft shell crab and avocado with eel sauce
Shrimp Tempura: deep fried tempura shrimp and eel sauce
Alaskan; salmon and avocado (gf)

SPECIAL ROLLS

The Union: tuna, salmon, yellowtail, avocado, spicy mayo, soy bean paper
King Crab Rainbow: king crab, avocado, cucumbers, assorted fish on top
Empress: Shrimp tempura, spicy tuna on top, eel sauce, spicy mayo
Spicy Girl: Spicy crunchy crab meat, cucumber, shrimp on top
Dragon: Eel, cucumber, avocado, and tobiko on top, eel sauce
Yummy: spicy crunchy salmon, avocado, mango and salmon on top
No. 9: Shrimp Tempura, avocado, kani, spicy mayo, tobiko
Sunrise Roll: spicy crunchy tuna and avocado, spicy crunchy salmon on top

SEAFOOD RAW BAR

Lobster Cocktail
Shrimp Cocktail
Clams on the Half Shell
Oysters on the Half Shell
Colossal Crab Cocktail



Raw Bar Plate for One: Two Shrimp, Half of a One Pound Lobster,
Two Clams, One East Coast Oyster, One West Coast Oyster

SEAFOOD PLATTERS (gf)

Shrimp, Oysters, Clams, Lobster and Crab

Large or Colossal

APPS

BAO Bun; hoisin bbq pancetta cut pork loin, crispy onions, micro mint

Five Spice Crispy Popcorn Crusted Prawns (2); classic burre blanc

Jumbo Lump Crab; citrus miso drizzle, spring pea puree, micro greens

Crispy Wonton Napoleon; cucumber gallette, ahi tuna, jumbo lump crab meat,
wasabi aioli, shoestring wontons

PEI Mussels; charred artichoke hearts, blistered heirloom tomatoes, garlic white wine broth

New Zealand or Domestic Small Eye Lamb Chop (1); crispy porcini risotto cake

SALADS

Classic Wedge; bleu cheese, bacon lardons, heirloom tomatoes

Mixed Baby Greens; heirloom tomatoes, cucumber, red onion, dijon vinaigrette

Tabulleh; buckwheat grain, fresh mint, tomato concasse, cucumber, parsley,
fresh squeezed lemon, EVOO., salt and pepper

Tomato Mozzarella Salad / Burratta

Spinach Salad; green apple, feta, currants, with per-simmons vinaigrette

Kale Caesar; homemade cacio e'peppe dressing, pecorino and parmesan cheese, toasted croutons.



ENTREES

Pan Roasted Miso Glazed Black Cod; green tea noodle stir fry; Napa cabbage,
carrot, Japanese eggplant

Pan Seared Striped Bass; lobster succotash in a tomato saffron broth

E.V.O.O. Salted / Grilled Swordfish; sun dried tomato, olive and caper tapenade,
over basmati rice

Grilled Half Chicken; sun dried tomato and basil Israeli cous-cous, pan au jus

Roasted Fresh Caviatelle Ratatouille; vegetable broth

Lobster Cartoccio; shrimp, mussels, clams, fresh herb tomato broth, tossed with bucatini

Charred Artichoke Hearts, heirloom tomatoes, caper berries, spring onions, fresh basil,
white wine reduction over forbidden rice (gf)

Mediterranean Grilled Veggie Plate; artichoke hearts, Japanese eggplant, green & white asparagus,
seared heirloom tomatoes, roasted baby carrots, cauliflower rice, evoo & fig drizzle (gf)

USDA PRIME STEAKS (gf)

10 Oz Filet

14 or 16 oz New York Strip

24 oz Boneless Ribeye

36 oz Bone in Rib Eye

Berkshire Pork Chop



SAUCES

Cabernet Demi Glaz

Gorgonzola Brulle Cream

Truffled Wild Mushroom Ragu

Horseradish Cream

House Steak Sauce

SIDES

Mashed Idaho Potatoes

Bacon, Sweet Corn, Caramelized Vidalia Onion fingerling potatoes

Roasted Peanut Potatoes

Creamed Spinach

Sautéed Spinach

Grilled Asparagus

French Beans

Israeli Cous Cous

Sweet Potato Steak Fries

Corn Skillet

DESSERTS

T.B.D. - separate menu