

FEATURES FROM OUR EXECUTIVE CHEF

LOBSTER

Broiled cold-water lobster tail, crab-orzo stuffing, uni butter, organic root vegetables **28**

STEAKS

All steaks are grilled to perfection, served with foie gras truffle demi glace, organic baby root vegetables, and mashed potatoes

Filet Mignon **28**

8 oz

New York Strip Steak **22**

9 oz

Kobe Beef Steak **35**

5 oz



SALADS

Gyu No Steak Tataki

Flash-seared black pepper encrusted New York Steak drizzled with shiso ponzu, served with romaine, iceberg, spring mix greens, blue cheese dressing **13**

Phyllo Wrapped Spicy Tuna Salad

Spicy tuna mix wrapped in nori phyllo sheet, deep fried, served with greens, yuzu lemon vinaigrette **11**

Gomae Salad

Boiled spinach atop romaine and iceberg lettuce, served with sweet sesame sauce **7**

Wakame Salad

Seasoned seaweed, spring mix greens, house dressing **8**

House Salad

Spring mix, romaine and iceberg lettuce, served with sweet sesame sauce **6**

SOUPS

Crab Miso Soup

Dashi broth, blue crab meat, seaweed, tofu, scallions **3**

Daily Miso Soup

Shiro miso broth with tofu, seaweed, scallions **2**

SIDES

Mushroom Risotto

Shitake mushroom sushi rice risotto **3**

Edamame

Warm soy bean pods with tea-smoked salt **4**

Thai Fried Rice

Shrimp and scallop fried rice with thai basil, dried shrimp powder, and spices **3**

Osinko **3**

Fresh coleslaw with a hint of wasabi

Steamed White Rice **2**

Wasabi Coleslaw **3**

Fresh coleslaw with a hint of wasabi

Mashed Potatoes **3**

HOT PLATES FROM KITCHEN

Scallop Ebisu

Seared divers sea scallops, saffron cream couscous, asparagus, tomato confit, soy balsamic reduction **16**

Shinju Crab Cake

Crab cake and lump crab meat, scallop purée, shiso rémoulade, sawagani, haricot vert, soy vinaigrette **13**

Taiyou Short Ribs

Soy-ginseng braised short ribs, mushroom sushi rice risotto, kabocha and asian pear purées, organic vegetables **19**

Soy Cream Chicken

Whole chicken breast in soy cream sauce, shitake mushrooms, onions, asparagus. *Choice of white rice or mashed potatoes* **15**

Yuzu Halibut

Pan-fried halibut, served with boursin cheese stuffed peppers, gai lan, pickled red onions, yuzu cream **15**

Sweet Miso Hamachi

Black pepper encrusted yellowtail, sake-soy braised daikon, risotto ball, shimeji- shitake ragout **17**

Little Neck Clams

Sake-flashed clams, chili bean sauce, fried sweet potato noodles **12**

Lemongrass Mussels

P.E.I. mussels cooked in lemongrass kaffir lime cream, topped with shredded phyllo **11**

Chicken Roulade

Garlic-marinated chicken, shitanes, brie, rolled in crêpe wrapper, fried and

finished with teriyaki glaze, orange miso vinaigrette **9**

Passion Salmon

Sashimi grade salmon with mango and asparagus salsa, mashed potatoes, and green tea marscapone **16**

Calamari Fries

Seven spice rubbed calamari steak fries served with cucumber salad and ponzu sauce **9**

Baby Back Ribs

Smoked BBQ baby back ribs rubbed with sweet chili paste, served with wasabi coleslaw **10**

Shiso Pesto Lamb

Herb-marinated, shiso pesto, tofu green tea puree, thai fried rice **12**

Muscat Ginger Duck

Zaru soba noodles, haricot vert, wakame purée, muscat ginger syrup **12**

Sapporo Crab

Sapporo-battered soft shell crab tempura, served with wasabi cream and maple dijon mustard **12**

Takara Tempura

Rock shrimp stuffed squid, kabocha, asparagus, baby root and shitake mushrooms, fuji apple ginger and bleu cheese sauces **8**

Togarashi Maguro

Penne Pasta Sun-dried tomato cream sauce, big eye tuna, micro greens, yuzu vinaigrette **16**

