

<i>Raw</i>	<b>ICE COLD OYSTERS</b> <i>MP</i>	<b>BLUE FIN TARTARE</b> <i>28</i>
	BBQ Vinegar, Embered Cocktail	Kohlrabi, Avocado, Yuzu, Quail Egg
	<b>SHRIMP COCKTAIL</b> <i>30</i>	<b>KAMPACHI CRUDO</b> <i>22</i>
	Cocktail Sauce, Atomic Horseradish	Blood Orange, Smoked Ponzu, Fennel
	<b>STEAK TARTARE</b> <i>28</i>	<b>SEAFOOD PLATTER</b> <i>110</i>
	Smoked Oyster, Egg Yolk, Beef Tendon	Selection of Shellfish and Crudos

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*Caviar*

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<b>CAVIAR TARTLETS</b>	<b>KALUGA AMBER CAVIAR</b>
Kaluga Amber, Crème Fraiche, Egg Gel	Buckwheat Soufflé, Maple Fumet
<i>42</i>	<i>85</i>

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*Salads  
&  
Starters*

<b>CAESAR</b> <i>19</i>	<b>WEDGE SALAD</b> <i>21</i>
Romaine, Honey Gem, Parmesan, Anchovies, Sourdough Croutons	Iceberg, Bacon, Gorgonzola Dolce, Cherry Tomatoes, Red Onion
<b>SUGAR SNAP PEAS</b> <i>24</i>	<b>DIVER SCALLOP</b> <i>24</i>
Fiddlehead Fern, Parm-Pea Brodo, White Chocolate, Iberico Ham	100 year Balsamic, Strawberry, Kumquat, Pistachio
<b>WOOD ROASTED OYSTERS</b> <i>30</i>	<b>CHICKEN LIVER MOUSSE</b> <i>21</i>
Robiola Bosina, Sourdough Breadcrumbs	Baguette, BBQ Pickles, Sauternes Gelée
<b>WHITE ASPARAGUS</b> <i>24</i>	<b>GRILLED CRAB CAKE</b> <i>34</i>
Crawfish, Smoked Tomato Broth, Velouté	Dungeness, Crab Butter, Ginger

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*From the Robata*

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<b>SQUASH BLOSSOM</b> <i>18</i>	<b>A5 WAGYU</b> <i>MP</i>	<b>WAGYU TOAST</b> <i>20</i>
<b>FOIE GRAS</b> <i>26</i>		<b>KING CRAB</b> <i>21</i>

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*Meat & Fish*

<b>FILET - 8oz</b> <i>63</i>	<b>SOFT SHELL CRAB</b> <i>43</i>
Australian Wagyu, BMS 6-7	Green Hummus, Bok Choy, Laksa Sauce
<b>RIBEYE - 18oz</b> <i>75</i>	<b>GOLDEN TILE</b> <i>39</i>
Niman Ranch, Black Angus, Prime	Green Romesco, Chilis, Shallots, Red Oil
<b>NY STRIP - 16oz</b> <i>68</i>	<b>STUFFED FLOUNDER</b> <i>98</i>
Black Onyx, Black Angus, BMS 3-4+	Crab Stuffing, Honey Mustard Beurre
<b>PORTERHOUSE - 45oz</b> <i>225</i>	<b>LAMB T-BONE</b> <i>49</i>
Niman Ranch, Black Angus, Prime	Niman Ranch, Jalapeño Mint Jelly
<b>BEEF RIB AU POIVRE</b> <i>58</i>	<b>LOBSTER TAIL - 28oz</b> <i>120</i>
Cognac, Green Peppercorn	Beurre Blanc, Herb Drawn Butter

*Enhancements*

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<b>ANCHOVY BUTTER</b> <i>10</i>	<b>AU POIVRE</b> <i>9</i>	<b>BÉARNAISE</b> <i>6</i>
<b>KING CRAB OSCAR</b> <i>35</i>	<b>SUMMER TRUFFLE</b> <i>15</i>	<b>BONE MARROW</b> <i>18</i>

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*Sides*

<b>GRILLED GREENS</b> <i>16</i>	<b>WHIPPED YUKON GOLD</b> <i>16</i>
<b>ZUCCHINI AU GRATIN</b> <i>16</i>	<b>POMMES ANNA</b> <i>20</i>
<b>ASPARAGUS</b> <i>18</i>	<b>CARAMELIZED ONION TART</b> <i>22</i>
<b>ROASTED MUSHROOMS</b> <i>19</i>	<b>GNOCCHI ALLA ROMANA</b> <i>17</i>