

<i>Raw Bar</i>	ICE COLD BIVALVES <i>MP</i> 28	BLUE FIN TUNA <i>28</i>
	Seaweed, BBQ Vinegar, Embered Cocktail	Burnt Onion Gelée, Black Truffle, Matcha
	SUZUKI <i>22</i>	SHIMA-AJI <i>22</i>
	japanese Sea Bass , Artichoke, White Wine	Wasabi, Sunchoke Crème, Dill
	STEAK TARTARE <i>28</i>	CAVIAR SERVICE <i>150</i>
	Smoked Oyster, Egg Yolk, Beef Tendon	Golden Ossetra, Soufflé, Maple
<i>Salads</i>	CLASSIC SALAD <i>18</i>	WEDGE SALAD <i>22</i>
	Lettuces, Herbs, Vinaigrette, Anchovies	Iceberg, Bacon, Black Truffle, Blue Cheese
	COAL ROASTED BEETS <i>18</i>	
	Pecan, Grilled Celery	
<i>Tastings</i>	CLAMS CASINO <i>21</i>	SMOKED TROUT ROE <i>26</i>
	Bacon, Noilly Prat, Chili, Finger Lime	Cauliflower, Brown Butter, Olive Oil Cracker
	CAVIAR BRANDADE <i>38</i>	LIVE DIVER SCALLOP <i>24</i>
	Golden Ossetra, Turbot, Champagne	Charred Gem Lettuces, Smoked Cream

From the Robata

A5 WAGYU SIRLOIN

35

WAGYU SELECTION - 2oz

MP

CHICKEN WING

18

KANPACHI

18

ARTICHOKE

18

BLUE FIN OTORO

24

<i>Meat & Fish</i>	FILET - 8oz <i>59</i>	MARKET FISH <i>46</i>
	Niman Ranch, Black Angus, Prime	Rosé, Tomato, Garlic Chive, Preserved Lemon
	PICANHA - 12oz <i>48</i>	CHICKEN <i>35</i>
	Niman Ranch, Black Angus, Prime	Greener Pastures, Chicory, Thousand Island
	RIBEYE - 21oz <i>80</i>	AGED MUSCOVY DUCK <i>55</i>
Niman Ranch, Black Angus, Prime	Red Grape, Turnip, Coffee, Foie Gras	
NY STRIP - 14oz <i>105</i>	MAINE LOBSTER <i>95</i>	
Sher, Australian Wagyu, BMS 8-9+	Vadouvan, Pomelo, Curry Leaf	
BEEF RIB AU POIVRE <i>56</i>		
Cognac, Green Peppercorn		

Sauces **FOIE ROSSINI** *45* | **HORSERADISH FOYOT** *10* | **PERIGORD** *12*

<i>Large Format</i>	WHOLE GRILLED TURBOT <i>110</i>
	Lustau Fino Sherry

<i>Vegetables</i>	WHIPPED YUKON GOLD <i>16</i>	GRILLED GREENS <i>15</i>
	POMMES ANNA <i>20</i>	CARAMELIZED ONION TART <i>22</i>
	GRILLED EGGPLANT <i>16</i>	WOOD ROASTED MAITAKE <i>19</i>
	CREAMED SPINACH <i>16</i>	