

CHILLED AND RAW ✦

OYSTERS ON THE HALF SHELL ponzu, lime	24 48
BEEF CARPACCIO tatsoi, radish, ponzu, wasabi aioli, crispies	24
BLUEFIN TUNA TARTARE soy calamansi, pickled wasabi, egg yolk miso	22
HAMACHI “PIZZA” crispy nori, wasabi aioli, pickled chili	18

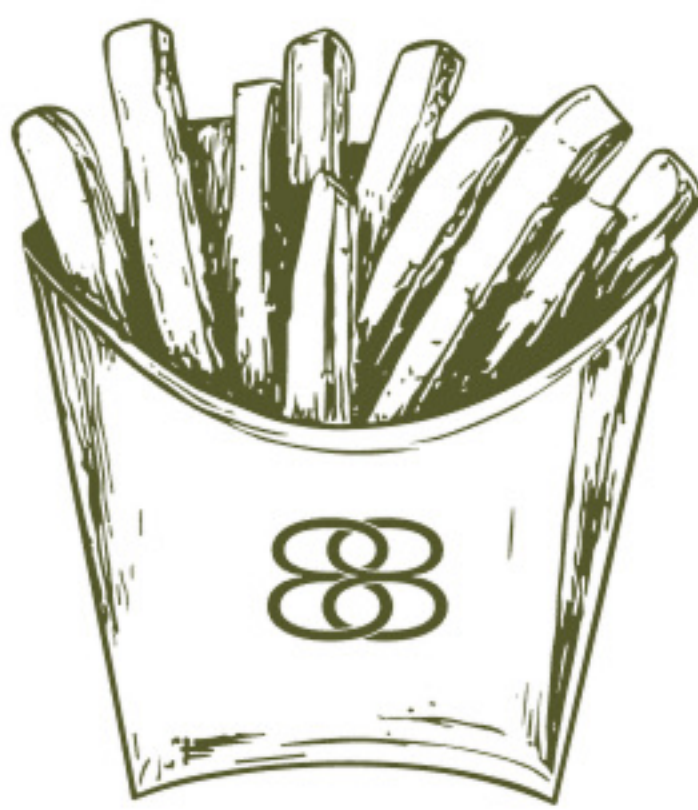
MAKI ✦	
KING CRAB ROLL truffle, togarashi aioli, warm drawn butter	22
SPICY TUNA ROLL crispy shallot, tenkasu, yuzu caviar, yuzu kosho aioli	18
SALMON MISO ROLL honey red miso, avocado, shiso, cashew furikake, salmon roe	18
LOBSTER ROLL miso butter, tobiko, cucumber, avocado, mentaiko mayo	22
HAMACHI JALAPENO ROLL tom yum confit, jalapeno, avocado, cilantro	18
WAGYU & PRAWN ROLL onion, shiso, avocado, garlic chip, onion jam	24
TORO SHRIMP ROLL shrimp tempura, crispy shallot, takuan, shiso	24

NIGIRI ✦

GOLDEN NIGIRI 5PC chef's special selection	40
TORO & CAVIAR NIGIRI yuzu kosho, shiso, nikiri	16
DRY AGE SALMON NIGIRI chili onion relish, dry miso, amazu, lime zest	16
SPOT PRAWN NIGIRI garlic butter, mentaiko, fried garlic, lemon olive oil	16

CRISPY BUSINESS ✦

CRISPY RICE	
TUNA avocado, black truffle	6
WAGYU BEEF foie gras, lime	12
TEMPURA FRIED PRAWNS mustard aioli, citrus ponzu, lemon	22
CALAMARI meyer lemon aioli	18



Hand-Cut French Fries

kennebec potatoes, brined, twice blanched, and fried golden brown delicious

CLASSIC	10
TRUFFLE	14
GET EM' DIRTY	20

blue cheese dusted fries and a dirty martini

SALADS & SNACKS ✦

HERBS & GREENS hearts of palm, avocado, almond, dried apricot, chevre croutons	16
LITTLE GEM shallot, fine herbs, creamy lemon viniagrette	14
HEIRLOOM TOMATO & CUCUMBER pickled shallot, marigold, sunflower seeds	14
SKEWERS	
WAGYU SOY glazed, crispy garlic, chives	24
CHICKEN soy butter, crispy shallot, sesame, mizuna	14
PRAWN hearth oil, scallion	16
SHISHITO PEPPERS savory caramel, garlic vinegar, soft herbs	18
BUBBLING SHRIMP ginger, fresno, mint, cilantro, crispy shallot	22
SPINACH & ARTICHOKE PUFF spinach, artichoke, mornay, crispy puff pastry	16
WHIPPED FETA DIP spicy olives, hearth bread	16

For The Table



CRISPY FRIED WHOLE RED SNAPPER

sizzling szechuan spicy special sauce, bouquet garni

69



COTE DE BOEUF

22oz., maitre de hotel butter, bordelaise

97



40 OZ. BONE-IN SHORT RIB

soy, herbs, spicy sauce, hearth bread

89



PLATEAU DEL MAR

roasted lobster, prawns, scallop, oyster, fettuccine, calabrian chili sugo

86

START HERE, END HERE, REMEMBER IT FOREVER

LE GRANDE ✦	
EIGHT BAR BURGER ✦ juicy wagyu beef patty with classic fixings on a toasted sesame bun — served halved for your convenience	18
STEAK FRITES AU POIVRE 8oz wagyu filet, pommes frites, sansho peppercorn sauce	55
CHICKEN PAILLARD picholine olives, pepper conserva, cherry tomatoes, capers, lemon	26
MEDITERRANEAN BRANZINO preserved lemon, capers, castelvetrano olives, smoked tomato	40
LOBSTER DUMPLINGS lobster bisque, oloroso sherry, chive	38
BLACK TRUFFLE BUCATINI chili flake, lemon, french butter	32

ACCOMPANIMENTS ✦

WOK-FRIED PEA TENDRILS & SPINACH lemon, garlic, ginger	12
POACHED ASPARAGUS garlic, almonds, orange	12
OYSTER MUSHROOMS white wine, pickled onion, tarragon aioli, savory sprinkles	12
WHIPPED & BUTTERED POTATOES garlic butter, chive, fresh cracked pepper	12

CHEF/PARTNER DANNY GRANT
EXECUTIVE CHEF KAM LOSONSKY
SUSHI CHEF NONO SHIGETOMI