

# S M A L L P L A T E S

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## \*TUNA TARTARE | 15

avocado whip, ginger marinade, watermelon radish,  
malanga chips, chili oil

## HANAH CALAMARI | 16

panko fried calamari, maitake mushrooms, shishito, thai  
basil, pickled serrano, sriracha foam

## CHAR SIU BAO BUN (3) | 18

marinated korean short rib, atchara, spicy cucumbers,  
cilantro aioli

## CHICKEN KATSU BAO BUN (3) | 16

seoul mustard bbq, braised julienne vegetables, yuzu  
pickles

## \*WAGYU SLIDERS (3) | 20

yuzu pickles, arugula, grilled onions, roma tomato,  
gruyere cheese, japanese burger sauce

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# S A L A D S

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## SPICY DUCK CONFIT SALAD | 17

negi, cucumbers, green chili, spanish onions, gochugaru,  
somyeon

## THAI MANGO SALAD | 15

mango, carrots, pickled red onions, chili garlic wontons, daikon  
cress, chopped candied hazelnuts, lime demerara vinaigrette

add-ons:

shrimp +10 | 4oz salmon +12 | 4oz sesame crusted yellowfin tuna +14

# S U S H I

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## SHRIMP FASHION ROLL | 17

tempura shrimp, kanikama, cucumber, avocado, lettuce,  
topped with eel sauce

## KANIKAMA SPICE ROLL | 18

deep fried tempura battered roll with crab salad, cucumber,  
avocado

## THE PRESIDENT | 18

deep fried tempura battered roll with crab, cucumber, avocado,  
crispy fried potato crunch, topped with wasabi mayo, eel sauce  
+ spicy mayo

## CANDY CRUNCH ROLL | 20

tempura nobashi ebi, kanikama, avocado fan, scallions, sriracha,  
tempura candy crunch, topped with sriracha

## \*DAIZU SALMON | 16

soy wrapper, salmon belly, serrano pepper, avocado, cucumber,  
pico de gallo, topped with eel sauce

## \*KAMI KAZE ROLL | 20

tempura shrimp, cucumber, avocado topped with spicy tuna,  
crab, tempura crunch, eel sauce + spicy mayo

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# ENTRÉES

served with zip sauce + beef plum demi-glace

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\*6oz AMERICAN WAGYU SKIRT STEAK | 32

\*16oz CREEKSTONE FARMS COWBOY BONE-IN RIBEYE | 65

\*24oz PRIME TOMAHAWK | 125

\*38oz 30 DAY DRY AGED AMERICAN WAGYU BONE-IN  
TOMAHAWK | 230

(\*chef recommends steaks to be cooked medium rare - above medium is non-refundable)

## steak accompaniments:

mushrooms +6 | maitake, oyster, shiitake

sake sauteed onions +4 | spanish onions

compound butters +3 | marrow, garlic tamari, jim sam

## add surf:

U-12 scallops +mkt price | shrimp +12 | lobster claw +13

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## LAMB CHOPS | 45

thai curried elote, ginger turmeric whipped potato, chili  
garlic crisp, plum wine reduction

## SWEET AND SOUR SNAPPER | 39

ginger scallion basmati, bok choy, daikon, fresno pepper

## WAGYU PEPPER SKIRT STEAK UDON | 37

tri-colored peppers, lotus root, daikon radish sprouts, crispy shallots

## SZECHUAN CRUSTED SALMON | 36

yuzu szechuan buerre blanc, miso crispy brussels, squash puree, chili crunch

## KOREAN BBQ CRISPY BEEF RIB | 40

ginger scallion basmati, korean cheese corn, trio BBQ sauce

## KARAAGE CHICKEN | 32

seared lions mane, cucumber salad, togarashi aioli

## APPLEWOOD SMOKED ROASTED DUCK BREASTS | 54

fried rice with sunchoke, squash, maitake, bok choy, orange chili  
sesame soy sauce

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# S I D E S

serves 2-3 people

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## TRUFFLE TOGARASHI FRIES | 13

house truffle blend and aromatics, truffle cream, side of  
sriracha aioli

## SZECHUAN ROASTED BRUSSEL SPROUTS | 10

szechuan roasted brussel sprouts, miso glaze

## WHIPPED POTATOES | 10

ginger turmeric whipped potato, lamb sauce, chili garlic  
crisp

## GRILLED ASPARAGUS | 12

tamari cured egg yolk over grilled asparagus, gochujang crunch

## FRIED RICE | 10

garlic tamari butter, vegetables, eggs, topped with scallions  
add duck confit +9

## SAUTEED BROCCOLINI | 8

garlic tamari butter, house seasoning

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# D E S S E R T S

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MATCHA CRÈME BRULÉE | 8

STRAWBERRY CHEESECAKE EGGROLL | 8

add vanilla ice cream +2

TARO PANNA COTTA | 8

ginger snap tuile, cinnamon chocolate mousse, caramel  
crown

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