

# SLATE STEAK SUSHI & CRAFT BAR

## DINNER FOR TWO

IDEAL FOR A FOUR-COURSE DINING EXPERIENCE, SLATE OFFERS THE FINEST STEAK AND SUSHI.

ENJOY AN EVENING OF:  
SALAD, STARTER, MAIN AND DESSERT,  
2 GLASSES OF CHAMPAGNE.

### WARM FOCACCIA WITH CHIMICHURRI

EACH CHOICE OF  
**CAESAR SALAD**  
**SOUP OF THE DAY**

SHARE A STARTER  
**NIGIRI SAMPLER**  
CHEF'S SELECTION - 4 PIECES  
**TEMPURA CAULIFLOWER**  
**SLATE SUSHI ROLL** +5

MIX AND MATCH  
ANY TWO PROTEINS

**FILET MIGNON**  
**PORK CHOP**  
**CHARDONNAY CHICKEN**  
**GRILLED SALMON**  
**RIB EYE** +10 per

or

SHARE MAIN ENTREE  
**32oz TOMAHAWK** +20  
or

**TWIN LOBSTER TAILS**  
WITH DRAWN BUTTER

MAIN ENTRÉE INCLUDES  
**LOADED MASHED POTATOES**  
**CHEF'S GARDEN VEGETABLES**  
**BRANDY PEPPERCORN SAUCE**  
**CREAMY HORSERADISH**  
**CABERNET DEMI-GLACE**

**CHEF'S SELECTION DESSERT**  
A SHARED DESSERT, PAIRED WITH TWO  
GLASSES OF CHAMPAGNE.

MULTI COURSE EXPERIENCE  
FOR TWO  
\$165

## SUSHI ROLLS

### SLATE ROLL 25

salmon, shrimp tempura, spicy snow krab, cucumber, ponzu eel sauce, lemon, green onions, masago

### MALIBU ROLL 25

tuna, salmon, yellowtail, cucumber, avocado, slices of lemon, jalapeño, slate's ginger sauce

### TSUNAMI ROLL 25

spicy tuna, crab, shrimp tempura, snow krab, cucumber, avocado, tuna, jalapeños, red onion, masago, spicy sweet sauce

### CRISPY TUNA 21

crispy rice cake, spicy tuna, avocado, spicy mayo, eel sauce, masago, green onion

### ROLLIN IN THE DEEP 58

lobster roll with 9 oz tail, cucumber, avocado, daikon root, masago, radish sprout

### SALMON MANGO ROLL 25

spicy krab, cucumber, avocado, tempura salmon, avocado, masago, eel sauce, spicy mayo

### FIRECRACKER 29

shrimp tempura, spicy tuna and krab, avocado, cucumber, topped with tempura shrimp tossed in spicy mayo, masago, eel sauce

### RED DRAGON ROLL 25

sliced tuna, spicy tuna, cucumber, avocado, ponzu, chili oil, green onion

### AVOCADO ROLL 16

avocado, cucumber, carrot, golden sesame sauce

## CHEF'S OCEAN SELECTIONS

### HAMACHI SASHIMI 23

spicy mustard bliss, red jalapeños, cherry tomatoes, orange tobiko

### AHI TARTARE 18

Ahi, spicy mayo, sambal, yuzu, ponzu, avocado, green onion, masago, wonton, white rice

### SALMON MANGO STACK 18

Sesame oil, soy sauce, yuzu, salmon, mango, cucumber, avocado, masago, micro greens

### GUNKAN MAKI SAMPLER 32 (6)

A chef-selected assortment of gunkan-style sushi, featuring fresh toppings like spicy tuna, salmon roe, crab salad, and more — wrapped in seaweed boats over seasoned rice.

### NIGIRI 14 (3 Of Same Kind)

ahi tuna, king salmon, albacore or yellowtail

### PLEASE NOTE:

Sushi and kitchen items are prepared separately and may arrive at different times. We serve each dish fresh as it's ready. Thank you for your understanding!

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness." (GF) Represent items that are or can be prepared gluten free. Please communicate all food allergies to your server