

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 +10per

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