

ROSE & IVY

Steak. Sushi. Cocktails.

SMALL PLATES 小皿

CHARRED ROMAINE WEDGE	14
<i>CHESHIRE PREMIUM BACON, CHERRY TOMATOES, BLEU CHEESE DRESSING, AND CRUMBLES</i>	
<i>ADD CHICKEN OR SHRIMP 6, STEAK 8</i>	
CLASSIC CAESAR SALAD	15
<i>FRESH ROMAINE, GARLIC, ANCHOVY (IN DRESSING), PARMESAN, WONTON CRUTONS</i>	
<i>ADD CHICKEN OR SHRIMP 6, STEAK 8</i>	
ROSE & IVY SALAD	16
<i>MIXED GREENS, CUCUMBER, CHERRY. TOMATOES, PLANTAIN CHIPS, CASHEWS, CARROT GINGER DRESSING</i>	
<i>ADD CHICKEN OR SHIMP 6, STEAK 8</i>	
CRISPY CHICKEN KARAAGE	14
<i>JAPANESE FRIED CHICKEN SKEWERS, CHILI AIOLI</i>	
VEGETABLE FRIED UDON	16
<i>STIR FRIED NOODLES, SEASONAL VEGETABLES, HOUSE SAUCE</i>	
<i>ADD CHICKEN OR SHRIMP 6, BEEF 8</i>	
POKE NACHOS *	19
<i>TUNA OR SALMON, AVOCADO, SOY DRESSING, WONTON CHIPS, CHILI AOILI, NORI STRIPS</i>	
WOK FRIED RICE	19
<i>GREEN ONION, HOT PEPPERS, EGG, MUSHROOM, SEASONAL</i>	
<i>ADD CHICKEN OR SHRIMP 6, BEEF 8, SNOW CRAB 12</i>	
SUMMER POKE BOWL *	23
<i>TUNA OR SALMON, SUSHI RICE, AVOCADO, EDAMAME, SOY DRESSING</i>	
HAMACHILI *	24
<i>THINLY SLICED YELLOWTAIL, JALAPENO, PONZU SAUCE</i>	
SALMON CARPACCIO *	24
<i>THINLY SLICED SALON, SEASAME OIL, TRUFFLE OIL, OLIVE OIL, CHERRY TOMATOES AND BALSAMIC PONZU</i>	
TEMPURA ROCK SHRIMP	17
<i>TOSSED IN A SPICY AIOLI</i>	

STEAKS * & BURGERS 牛肉

CHEESEBURGER BAO BUNS*	14
<i>LTO, CHEDDAR CHEESE</i>	
WESTERN BURGER SLIDERS *	14
<i>LTO, CHEDDAR CHEESE</i>	
CHOPHOUSE BURGER *	21
<i>CHEDDAR, SMOKED BACON, LETTUCE, TOMATO, RED ONION</i>	
ALL BURGERS ARE A BUTCHERS BLEND OF SHORT RIBS, BRISKET AND CHUCK	
NY STRIP 12OZ *	48
PETITE FILET MIGNON 8OZ *	52
ELITE PRIME BONE-IN RIBEYE 16OZ *	69
ADD SURF TO ANY TURF *	17
<i>TEMPURA ROCK SHRIMP PILED, HIGH ON TOP</i>	

PREMIUM STEAKS PREPARED WITH A BLACK GARLIC COMPOUND BUTTER

DIM SUM 点心

PORK AND SHRIMP GYOZA (4)	12
<i>TRADITIONAL PORK AND SHRIMP POTSTICKERS</i>	
SHRIMP SHUMAI DUMPLINGS (6)	12
<i>CHINESE STYLE STEAMED DUMPLINGS</i>	
CRISPY BEEF SPRING ROLLS (4)	13
<i>FILET CUTS, MUSHROOMS, ONION, WONTON</i>	
CRISPY TUNA (4) *	14
<i>CRISPY RICE TOPPED WITH SPICY TUNA AND MASAGO</i>	
CRISPY SALMON (4) *	14
<i>CRISPY RICE TOPPED WITH SALMON, AVOCADO, AND MASAGO</i>	
CRISPY KARAGGE BAO BUNS	14
<i>JAPANESE FRIED CHICKEN, PICKLES</i>	
TEMPURA SWEET POTATO BAO	12
<i>SPICY SLAW AND ELL SAUCE</i>	

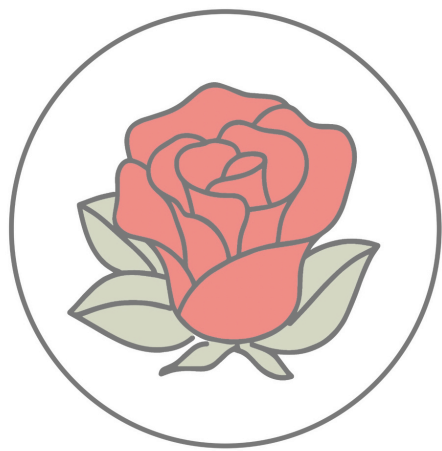
ENTRÉES 食事

GRILLED OCTOPUS	24
<i>GRILLED OCTOPUS, ROASTED POTATOES, HOMEMADE CHIMICHURRI, GARLIC GREEN BEANS, AND ROASTED HEIRLOOM TOMATO</i>	
SEARED CHICKEN BREAST	28
<i>ORANGE SOY GLAZE, GRILLED BROCCOLINI, JASMINE RICE</i>	
KUNG POW SHRIMP	21
<i>PEANUTS, RED PEPPER, GARLIC GREEN BEANS, CHILIS, JASMINE. RICE</i>	
JASMINE SALMON *	38
<i>THAI CHILI SAUCE, GARLIC GREEN BEANS, JASMINE RICE</i>	
KOREAN BONE-IN PORK CHOP*	37
<i>CRISPY BRUSSELS, SCALLIONS, JASMINE RICE</i>	
SHRIMP AND SCALLOPS	39
<i>BABY CARROTS, BROCCOLINI, SHIITAKE MUSHROOMS, JASMINE RICE</i>	
MISO HALIBUT*	42
<i>ASPARAGUS, RAINBOW CARROTS, SHIITAKE MUSHROOMS, MISO VIN BLANC</i>	

SIDES 側面

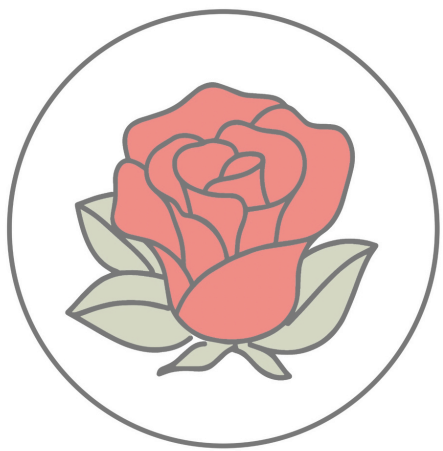
JASMINE OR SUSHI RICE	6
EDAMAME	7
MISO SOUP	7
BAKED POTATO	
<i>ADD BACON, CHEDDAR, SOUR CREAM, AND SCALLIONS -\$1</i>	
GARLIC BROCCOLINI	8
GRILLED ASPARAGUS	10
GARLIC GREEN BEANS	10
WAKAME (SEAWEED) SALAD	11
CRISPY BRUSSELS SPROUTS	12

A 20% GRATUITY FOR GROUPS OF 6 OR MORE WILL. BE ADDED
*MENU. ITEMS MAY BE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS INCREASES RISK OF
FOODBORNE ILLNESS - PLEASE BE AWARE THAT ANY FOOD
ALLERGY MUST BE COMMUNICATED VERBALLY TO STAFF AND
GUESTS



ROSE & IVY

SUSHI 鮨



SPECIALITY ROLLS* 特産

PINEAPPLE STREET *	19
<i>EEL, AHI TUNA, SALMON, AVOCADO, PINEAPPLE</i>	
HAMACHI YUZU KOSHO *	19
<i>CUCUMBER, AVOCADO, CRISPY SHALLOT, JALAPENO, CILANTRO, TOPPED WITH YELLOW TAIL AND YUZU KOSHO</i>	
MANGO EXPRESS *	21
<i>TUNA, YELLOWTAIL, AVOCADO, MANGO</i>	
CRISPY TEMPURA SHRIMP*	23
<i>SHRIMP TEMPURA, CUCUMBER, TOPPED WITH AVOCADO AND TUNA</i>	
ROSE & OPERA*	24
<i>TUNA, AVOCADO, EEL ROLL, TEMPURA FRIED, TOPPED WITH KING CRAB SALAD</i>	
PINK CAT	24
<i>EEL, CASHEW NUTS, SPICY CRAB, AVOCADO, WRAPPED IN PINK SOY PAPER</i>	
SCHOOL OF ROCK*	26
<i>SALMON, AVOCADO, MANGO, TEMPURA ROCK SHRIMP</i>	
DOUBLE TUNA*	26
<i>AHI TUNA, CUCUMBER, TOPPED WITH SPICY TUNA</i>	
BLACK PEPPER TUNA*	27
<i>BLACK PEPPER TUNA, AVOCADO, EEL, SALMON, TEMPURA FLAKES</i>	
PERFECT TRIO*	27
<i>SALMON, YELLOW TAIL, TUNA, PICKLED RADISH, WRAPPED IN CUCUMBER, NO RICE</i>	

CLASSIC ROLLS* 古典

SWEET + SASSY *	16
<i>SWEET POTATO TOPPED WITH SALMON</i>	
SALMON JALAPENO POP *	16
<i>SALMON, AVOCADO, JALAPENO, MANGO</i>	
GO NUTS *	16
<i>TUNA, YELLOWTAIL, AVOCADO, CASHEW NUTS</i>	
DOWN UNDER*	16
<i>SPICY SALMON, AVOCADO, KIWI ON TOP</i>	
BOTH WAYS*	16
<i>SPICY SALMON, TEMPURA ASPARAGUS</i>	
PASSION ROLL*	17
<i>SALMON, AVOCADO, TOPPED WITH IKURA</i>	
SCALLION YELLOWTAIL*	17
<i>YELLOWTAIL AND SCALLION</i>	
KING CRAB CALIFORNIA	17
<i>KING CRAB, AVOCADO, CUCUMBER</i>	
RED HOT*	19
<i>EEL CUCUMBER, TOPPED WITH SPICY TUNA</i>	
SPICY YELLOWTAIL*	19
<i>TUNA, YELLOWTAIL, AVOCADO, JALAPENO</i>	
SPIDER ROLL	19
<i>SOFTSHELL CRAB, LETTUCE, CUCUMBER</i>	
TORO SCALLION*	22
<i>BLUEFIN TORO, SCALLION, CUCUMBER</i>	

SASHIMI* & NIGIRI* 刺身とにぎり

SASHIMI TASTING MENU	35/62
CHIRASHI (SUSHI BOWL) *	38
-CHEFS CHOICE OVER SUSHI RICE	
FAROE ISLAND SALMON*	4
MEBACHI (BIG EYE TUNA)*	5
HAMACHI (YELLOWTAIL)*	5
MAGURO (BLUEFIN TUNA)*	6
CHUTORO (MED FATTY TUNA)*	12
TORO (FATTY TUNA)*	15

UNAGI (EEL)	5
AMA-EBI (SWEET SHRIMP)*	6
MADAI (SEA BREAM SNAPPER)*	6
KAMPACHI (AMBERJACK)*	6
SHIMA AJI (STRIPED JACK)*	6
SALMON BELLY*	6
HOKKAIDO SCALLOP*	6
IKURA (SALMON ROE)*	7
IKA (SQUID)*	7

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