



COURSE 1

Hamachi Shooter
avocado, ginger
&
Maguro Shooter
soy, cilantro, basil panko

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COURSE 2

Romaine Heart Salad
caesar dressing, croutons, parmesan
or
Daikon Soup
blue crab meat, apple, nori

ζ

COURSE 3

Strip Steak
8oz, kalbi marinade, kim chee, bean sprouts
or
Jasmine Tea Smoked Chicken
chili-garlic eggplants, mustard seed, celery salad
or
Seabass
7oz, kombu shoyu broth, calamari, wild musrooms

&

**haricot vert
mashed potato**

ζ

COURSE 4

Desserts
chef's selections of the day

menu 1 \$65



COURSE 1

Hamachi Shooter
avocado, ginger
&
Maguro Shooter
soy, cilantro, basil panko

ζ

COURSE 2

Romaine Heart Salad
caesar dressing, croutons, parmesan
or
Iceberg Lettuce
russian dressing, bacon, apple, hard boiled egg
or
Daikon Soup
blue crab meat, apple, nori

ζ

COURSE 3

Filet Mignon
6oz, maple bacon, roasted garlic, demi glace
or
Strip Steak
8oz, kalbi marinade, kim chee, bean sprouts
or
Jasmine Tea Smoked Chicken
chili-garlic eggplants, mustard seed, celery salad

or

Seabass
7oz, kombu shoyu broth, calamari, wild musrooms

&

**haricot vert
mashed potato**

ζ

COURSE 4

Desserts
chef's selections of the day

menu 2 \$75



COURSE 1

Hamachi Shooter
avocado, ginger
&
Maguro Shooter
soy, cilantro, basil panko

ζ

COURSE 2

Romaine Heart Salad
caesar dressing, croutons, parmesan
or
Bacon Wrapped Scallops
maple kabocha, cocoa vinaigrette, aioli
or
Daikon Soup
blue crab meat, apple, nori

ζ

COURSE 3

Filet Mignon
10oz, maple bacon, roasted garlic, demi glace
or
Dry Aged T-Bone
22oz, bone marrow sauce, marrow croquettes
or
Jasmine Tea Smoked Chicken
chili-garlic eggplants, mustard seed, celery salad

or

Seabass
7oz, kombu shoyu broth, calamari, wild musrooms

&

**haricot vert
mashed potato**

ζ

COURSE 4

Desserts
chef's selections of the day

menu 3 \$85



COURSE 1

Hamachi Shooter
avocado, ginger
&
Maguro Shooter
soy, cilantro, basil panko
&
Oyster Shooter
gazpacho relish, tomato consommé

ζ

COURSE 2

Romaine Heart Salad
caesar dressing, croutons, parmesan
or
Iceberg Lettuce
russian dressing, bacon, apple, hard boiled egg
or
Bacon Wrapped Scallops
maple kabocha, cocoa vinaigrette, aioli
or
Daikon Soup
blue crab meat, apple, nori

ζ

COURSE 3

Filet Mignon
10oz, maple bacon, roasted garlic, demi glace
or
Dry Aged T-Bone
22oz, bone marrow sauce, marrow croquettes
or
Strip Steak
8oz, kalbi marinade, kim chee, bean sprouts
or
Jasmine Tea Smoked Chicken
chili-garlic eggplants, mustard seed, celery salad

or

Seabass
7oz, kombu shoyu broth, calamari, wild musrooms

&

**haricot vert
mashed potato
mixed mushrooms**

ζ

COURSE 4

Desserts
chef's selections of the day

menu 4 \$95



COURSE 1

Hamachi Shooter
avocado, ginger
&
Maguro Shooter
soy, cilantro, basil panko

ζ

COURSE 2

Romaine Heart Salad
caesar dressing, croutons, parmesan
or
Iceberg Lettuce
russian dressing, bacon, apple, hard boiled egg
or
Daikon Soup
blue crab meat, apple, nori

ζ

COURSE 3

Filet Mignon
10oz, maple bacon, roasted garlic, demi glace
or
Australian Wagyu New York
8oz, cherry tomato, tomato buerre blanc, demi glace
or
Dry Aged T-Bone
22oz, bone marrow sauce, marrow croquettes

or

Jasmine Tea Smoked Chicken
chili-garlic eggplants, mustard seed, celery salad
or
Seabass
7oz, kombu shoyu broth, calamari, wild musrooms

&

**haricot vert
mashed potato**

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COURSE 4

Desserts
chef's selections of the day

menu 5 \$115