

PRIX FIXE LUNCH \$38

APPETIZER

Soup Du Jour Chef's Daily Seasonal Preparation

Chopped Salad Swiss Chard, Pickled Carrots, Toasted Farrow, Blood Orange Vinaigrette

Beef Tartar Capers, Cornichons, Spicy Mayo, Herb Croutons

Avocado Toast Red Cabbage Slaw, Harissa, Olive Aioli

Fish & Chips 2pc of White Fish Tempura, French Fries, Lettuce with Tartar Sauce

Seafood Croquette "Crab" & Sea Bass with Cilantro & Truffle "Cheese"

Faroe Islands Salmon Sashimi Chip Guacamole, Spicy Mayo, Micro Cilantro, Tobiko

ENTRÉE

Ninja Platter White Fish Tempura, Cucumber, Avocado, Tobiko, Sweet Soy & 4 Kind of Sushi: Tuna, Yellowtail, Salmon, Fluke

Sushi Roll Platter Spicy Tuna Roll & Salmon Avocado Roll

Pan Seared Branzino Braised Swiss Chard, Sweet Potato, Mango Glaze

Chipotle Rubbed Salmon Corn Salsa, Red Cabbage Slaw

Chicken Provençal Grilled Asparagus, Trumpet Mushrooms, Edamame Gnocchi

Applewood Smoked Burger Classic Garnishes, Mesclun, Homemade French Fries

Asian Steak Plum Tomato, Bermuda Onions, Scallions, Fingerling Potatoes

DESSERT

Crème Brulee Ginger Spice Sugar Cookie

Warm Chocolate Cake Fig Sauce, Chocolate Sauce

Peanut & Chocolate Peanut Butter Cream, Chocolate Ganache

Pear Tart Crème Anglaise & Ice Cream

A LA CARTE

APPETIZER

Porcini Bisque En Croute Black Truffle Salsa	19
Bistro Caesar Romaine Hearts, Asparagus, Cherry Tomato, Herb Croutons, Anchovy, Dressing	22
Spicy Yellowfin Tuna Crispy Rice Cakes, Masago	24
Ahi Tuna Tacos Avocado, Spicy Citrus Mayo	24
Scottish Salmon Sashimi Black Truffle Ponzu	26
Yellowtail Carpaccio Serrano Pepper, Black Caviar, Citrus Ponzu	26
Avocado Toast Grilled Country Bread, Lemon Zest, Cilantro, EVOO	22
Buffalo Chicken Tender Coconut Buffalo Sauce	25
Wagyu Beef Potstickers Shiitake, Sesame, Scallion	26
BBQ Short Rib Tacos Avocado Mousse, Crispy Shallots	26

SUSHI & SASHIMI

Blue Fin Tuna 9/10	Salmon Roe/Ikura 8/9	Yellowtail/Hamachi 7/8
Tuna/Maguro 8/9	Flying Fish Egg/ Masago 7/8	Amber Jack/Kanpachi 8/9
Scottish Salmon/Sake 7/8	Crabstick/Kanikama 7/8	Red Snapper/Madai 8/9
King Salmon/ Sake 8/9	Smoked Salmon 8/9	Fluke/ Hirame 7/8

SIGNATURE ROLL

Ocean Dragon Spicy Crabstick, Cucumber, Salmon, Avocado, Tempura Flakes, Mango Salsa	22
U.N. Rainbow Spicy Salmon, Jalapeno, Topped with Tuna, Yellowtail, Salmon, Fluke	23
Duo Ahi Tuna Spicy Tuna, Jalapeno, Pear, Pepper Tuna, Avocado, Wasabi Aioli	22
Central Park Kanikama, Avocado, Cucumber, Spicy Tuna & Salmon, Masago, Tempura Flakes	22
New York Spicy Tuna, Mango, Red Onion, Sliced Avocado, Truffle, Ikura	24

CUT ROLL / HAND ROLL

Toro Scallion Roll	18	Yellowtail Jalapeno Roll	12
Avocado & Cucumber Roll	10	Spicy Salmon or Tuna Roll	12
Salmon Avocado Roll	12	Salmon Skin Roll	12
California Roll	12	Salmon Skin, Cucumber, Scallion	
Crabstick, Avocado, Cucumber			

CHEF SUSHI SELECTION

Sushi Classic Spicy Tuna, 6pc Sushi: Tuna, Salmon, Yellowtail, Fluke, Masago, Crabstick	38
Sushi & Sashimi Classic California Roll, 4pc Sushi: Tuna, Salmon, Fluke, Masago, 9pc Sashimi: 2pc Tuna, 2pc Yellowtail, 2pc Fluke, 1pc Ikura	55

ENTREES

Blackened Salmon & Quinoa Salad Cucumber, Mushrooms, Red Onion, Caper Raisin Vinaigrette	36
Grilled Chicken & Avocado Toast Grilled Country Bread, Lemon Zest, Cilantro, EVOO	32
Chicken Marsala Herb Marinated Chicken Breast, Roasted Zucchini & Champignons	32
Duck Magret Sweet Potato Hash, Fig Marmalade	46
Burgundy Wagyu Short Ribs Caramelized Root Vegetables, Citrus Tangerine	68
Veal Chop Roasted Vegetables, Potato Confit	63
Steak & Eggs 8oz Steak, Pommes Frites, Béarnaise	45

STEAKS USDA PRIME

Pastrami-Rub Butcher Cut 14oz Boneless Ribeye	58
Petite Filet 8oz Filet Mignon	45

Served with Pommes Frites & Sichuan Peppercorn Sauce, Bordelaise

SIDES 13

Grilled White Asparagus	Purple Eggplant	Pommes Frites
Creamy Spinach		Pomme Puree