



## TO SHARE

**JUMBO CHILLED SHRIMP** <sup>DF GF</sup> 38  
orange | serrano | horseradish | cocktail sauce

**SEAFOOD TOWER** <sup>DF GF</sup> 290  
maine lobster | crab | oysters | bay scallops | shrimp | ahi tuna | ora king salmon | sashimi

**OYSTERS ON THE HALF SHELL** <sup>DF GF</sup> 48  
classic mignonette

**CAVIAR** <sup>30G</sup> 250 | <sup>50G</sup> 375  
ossetia caviar | blini | accompaniments

**PIRIKARA AHI TARTARE CRISPY RICE** <sup>DF GF</sup> 38  
yuzu tobiko | kimchi aioli | micro-herbs

**A5 WAGYU BEEF TARTARE** <sup>DF GF</sup> 84  
asian pear | confit egg yolk | sanbaizu shallot | tendon chicharron

**MOULES FRITES** <sup>DF</sup> 45  
chorizo | red curry | shishito pepper | thai basil

**GAMBAS AL GOCHUJANG** <sup>DF</sup> 48  
sauteed prawn | gochujang-infused garlic oil | herb salad | fried bao

## SUSHI MAKI

**ORA KING SALMON FLAME MAKI** <sup>DF</sup> 58  
pirikara tuna | avocado | smoked paprika aioli | furikake

**MIYABI MAKI** <sup>DF GF</sup> 130  
alaskan king crab | wagyu a5 | caviar | kizami wasabi | aka yuzu kosho aioli

## FIRST

**MIYAZAKI WAGYU TATAKI** <sup>DF GF</sup> 100  
caviar | pickled shiso relish | chive | yuzu shoyu

**HAMACHI CRUDO** <sup>DF GF</sup> 38  
jalapeño | cilantro | yuzu shoyu | sriracha

**CHARRED MEDITERRANEAN OCTOPUS** <sup>GF</sup> 49  
nduja | shishito peppers | marble potatoes | brown-buttered soffrito

**WATERMELON CARPACCIO** <sup>GF V</sup> 32  
feta panna cotta | micro-herb salad | pistachio | balsamic pearls | extra virgin olive oil

## SECOND

**LOBSTER CAPPUCINO** 38  
croissant | crème fraîche espuma

**CAPRESE BURRATA** <sup>GF V</sup> 38  
heirloom tomato | balsamic pearls | baby arugula | basil-citrus vinaigrette

**LITTLE GEM CAESAR** 35  
radicchio | focaccia croutons | parmigiano-reggiano | crispy prosciutto

## MAIN

**CHILEAN SEA BASS** <sup>DF GF</sup> 72  
clay pot wild mushroom rice | green bean & pea shoot salad | yuzu miso

**BRANZINO** <sup>DF GF</sup> 68  
forbidden rice | bubu arare | szechuan pepper | ginger

**CHICKEN** 55  
pomme purée | caramelized onion | wild mushroom marsala sauce

**BUTCHER'S CUT OF THE DAY** <sup>\*</sup> 85  
potato pavé | broccoli | demi-glace

**SURF & TURF** <sup>GF</sup> 225  
3oz A5 wagyu | 3oz Alaskan king crab | yuzukoshō miso kabocha | asparagus

**WOK-FRIED FILET MIGNON & CHICKEN** <sup>\*</sup> 85  
stir-fried vegetables | fried rice

**ROBIN'S HOLISTIC GARDEN RED CURRY** <sup>VN</sup> 50  
koshi hikari rice | caramelized pineapple | foraged vegetables from Nemacolin's holistic garden

## ENHANCEMENTS

**JUMBO SHRIMP** <sup>GF</sup> 10

**KING CRAB 3oz** <sup>GF</sup> 120

## SIDES

**NEMACOLIN HONEY BABY CARROTS** <sup>GF V</sup> 16

**POTATO PURÉE** <sup>GF V</sup> 19

**ASPARAGUS** <sup>GF</sup> 12

**YUZUKOSHŌ MISO KABOCHA** <sup>GF VN</sup> 14

**LOBSTER MAC & CHEESE** 35

**WHITE RICE** <sup>GF VN</sup> 12

**KIMCHI** <sup>GF</sup> 14

GF: GLUTEN-FREE • DF: DAIRY-FREE • V: VEGETARIAN • VN: VEGAN

\*This item is served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items may contain ingredients that classify as the major nine allergens: eggs, milk, wheat, soy, shellfish, fish, peanuts, tree nuts, and sesame. Please notify your server of food allergies or dietary restrictions. Parties of 8 or more will have a 20% gratuity added to the final check. Menu items and prices are subject to change.