

AQUEOUS

TO SHARE

RAW & CHILLED

Jumbo Chilled Shrimp^{DF GF} • 48
orange • serrano • horseradish • cocktail sauce

Seafood Tower^{* DF GF} • 290
maine lobster • crab • oysters • bay scallops • shrimp • ahi tuna
ora king salmon sashimi

Oysters on the Half Shell^{* DF GF} • 48
classic mignonette

Caviar^{*} 30g • 250 | 50g • 375
ossetia caviar • blini • accompaniments

Pirikara Ahi Tartare Crispy Rice^{* DF GF} • 38
yuzu tobiko • kimchi aioli • micro-herbs

A5 Wagyu Beef Tartare^{* DF GF} • 84
asian pear • confit egg yolk • sanbaizu shallot • tendon chicharron

CRAFTED WARM

Moules Frites^{DF} • 45
chorizo • red curry • shishito pepper • thai basil

Gambas al Gochujang^{DF} • 48
sauteed prawn • gochujang-infused garlic oil • herb salad • fried bao

SUSHI MAKI

Ora King Salmon Flame Maki^{** DF} • 58
pirikara tuna • avocado • smoked paprika aioli • furikake

Miyabi Maki^{* DF GF} • 130
alaskan king crab • wagyu a5 • caviar • kizami wasabi • aka yuzu kosho aioli

FIRST

Miyazaki Wagyu Tataki^{** DF GF} • 100
caviar • pickled shiso relish • chive • yuzu shoyu

Hamachi Crudo^{* DF GF} • 38
jalapeño • cilantro • yuzu shoyu • sriracha

Charred Mediterranean Octopus^{* GF} • 49
nduja • shishito peppers • marble potatoes • brown-buttered sofrito

Watermelon Carpaccio^{* GF V} • 32
feta panna cotta • micro-herb salad • pistachio • balsamic pearls • extra virgin olive oil

SECOND

Lobster Cappuccino • 38
croissant • crème fraîche espuma

Caprese Burrata^{GF V} • 38
heirloom tomato • balsamic pearls • baby arugula • basil-citrus vinaigrette

Little Gem Caesar • 35
radicchio • focaccia croutons • parmigiano-reggiano • crispy prosciutto

MAIN

ESSENCE OF THE SEA

Chilean Sea Bass^{DF GF} • 72
clay pot wild mushroom rice • green bean & pea shoot salad • yuzu miso

Branzino^{DF GF} • 68
forbidden rice • bubu arare • szechuan pepper • ginger

ESSENCE OF THE LAND

Chicken • 55
pomme purée • caramelized onion • wild mushroom marsala sauce

Butcher's Cut of the Day^{*} • 85
potato pavé • broccoli • demi-glace

Surf & Turf^{* GF} • 225
3oz A5 wagyu • 3oz Alaskan king crab • yuzukoshō miso kabocha • asparagus

Wok-Fried Filet Mignon & Chicken^{*} • 85
stir-fried vegetables • fried rice

Robin's Holistic Garden Red Curry^{VN} • 50
koshi hikari rice • caramelized pineapple • foraged vegetables from Nemaocolin's holistic garden

ENHANCEMENTS

Jumbo Shrimp^{GF} • 10 | King Crab 3oz^{GF} • 120

SIDES

Nemaocolin Honey Baby Carrots^{GF V} • 16

Potato Purée^{GF V} • 19

Asparagus^{GF} • 12

Yuzukoshō Miso Kabocha^{GF VN} • 14

Lobster Mac & Cheese • 35

White Rice^{GF VN} • 12

Kimchi^{GF} • 14

Eduardo Quintana, Chef de Cuisine

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

*These items are 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.



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SAKE

SAKE = "SAH-KEH" NOT "SAH-KEE"

Sake, often misunderstood as a "rice wine," is in fact a unique and sophisticated brewed beverage with a rich history in Japanese culture. Unlike grape wine, which is fermented from grape sugars, sake is made through a meticulous process involving the fermentation of polished rice, water, yeast, and koji. This creates a diverse range of styles, from dry and crisp to fruity and rich, offering a versatile pairing option for various cuisines. Explore our curated selection to discover the delicate aromas, nuanced flavors, and elegant complexities that make sake a truly exceptional alternative to traditional wine.

KANBARA, BRIDE OF THE FOX, JUNMAI GINJO 300ML • \$55

Intense aromas of grilled nuts, pistachio, and a hint of white chocolate. Ripe honeydew notes finish crisp with a hint of lingering sweetness.

KONTEKI, TEARS OF DAWN, DAIGINJO 720ML • \$115

Lush notes of tropical banana, anise seed, and truffle. These same flavors come rushing through the full-bodied palate followed by a velvety and dangerously smooth finish.

FUKUCHO, MOON ON THE WATER, JUNMAI GINJO 300ML • \$60

A fruity nose of lime and melon with bold hints of fennel, white pepper, and allspice. The flavors gravitate to ripe cantaloupe and anise while the minerality from the soft water is evident in the finish.

TENTAKA, HAWK IN THE HEAVENS, TOKUBETSU JUNMAI 300ML • \$50

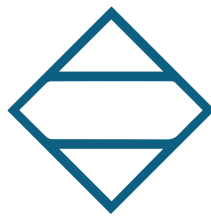
Dry and crisp, the flavors are dominated by mixed nuts, fresh-cut green grass and other earthier flavors. Medium-bodied with a rich mouthfeel.

MANTENSEI, STAR-FILLED SKY, JUNMAI GINJO 300ML • \$65

Soft, honey-laced notes with hints of smoked soy sauce and a mineral finish. Aged in tank for 3 years, this umami-rich sake finishes dry and clean from precise fermentation and water minerality.

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COCKTAILS

Luxe Blossom • 24

chambord liqueur • prosecco • raspberry simple syrup • club soda

Spicy Sailor • 24

bombay sapphire gin • spicy blood orange simple syrup • lime juice

Solstice Bloom • 28

casamigos blanco tequila • combier orange liqueur
passion fruit agave • lemon juice • lime juice

Kentuck Mule • 26

maker's mark bourbon • orange juice • lime juice • ginger beer

Kyoto Gold • 26

woodford reserve bourbon • yuzu simple syrup • orange bitters

Lemon-Lavender Martini • 24

tito's vodka • lavender simple syrup • lemon juice

ZERO-PROOF COCKTAILS

Highland Bramble • 18

bare na whiskey • blueberry-honey simple syrup
lime juice • soda water

Mint Rosada • 18

bare na tequila • agave • raspberry simple syrup
lime juice • lemon juice • orange juice • mint

BEER

Seasonal Rotation of Draught Beer • 12

Bottled Beer • 8

Amstel Light

Blue Moon

Bud Light

Coors Light

Corona

Heineken

Heineken 0.0

High Noon Variety

Michelob Ultra

Miller Lite

Iron City Light

O'Doul's

Rogue Dead Guy Ale

Stella Artois

Victory Golden Monkey

White Claw Variety

Yuengling

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