

# APPETIZERS

Today's Crudo Simply Prepared  
with Extra Virgin Olive Oil, Lemon & Sea Salt  
M.P.

Tempura Poke  
With Ogo Seaweed, Hawaiian Sea Salt & Green Onions  
17.50

"Kaisen" Sashimi Salad  
With Japanese Cucumber, Hijiki, Tobiko Caviar & Yuzu Soy Vinaigrette  
18.50

Ceviche of Amberjack  
with Avocado, Compressed Apples, Cilantro & Yamagobo Salsa  
18.50

Tataki of Hokkaido Scallops with Sea Urchin,  
Paddlefish Caviar & Ponzu Sauce  
24.

Salad of Treviso & Little Gem Lettuce  
with Parmesan Balsamico Vinaigrette  
15.50

Butternut Squash Soup  
with Chestnuts, & Truffle Crème Fraîche  
16.

"Chawan-Mushi" Japanese Savory Custard  
with Lobster, Sea Urchin, Shiitake & Mitsuba Sauce  
(Please Allow an Extra 15 Minutes for This Preparation)  
18.50

## **MAIN COURSES**

Broiled Sake Marinated Alaskan Black Cod &  
Shrimp Dumplings in Shiso Broth

38.

Grilled Berkshire Pork Chop with Sauerkraut, Cranberry Beans,  
Brussels Sprouts & Whole Grain Mustard Pork Jus

37.

Grilled Brandt Family Ranch NY Strip Steak,  
"Charred" Yukon Gold Potatoes, Watercress Purée & Red Wine Sauce

39.

Grilled Maine Lobster Tail, Hokkaido Scallops, Mussels, Clams  
& in Bouillabaisse with Yuzu Kosho Aioli

41.

## **CHEESE**

Assortment of Domestic Artisan Cheeses with Seasonal Condiments  
17.50

## **DESSERTS 12.50**

Molten Chocolate Bread Pudding with Macadamia Nougatine,  
Caramel Popcorn Ice Cream & Strawberries

Huckleberry Pie

with Meyer Lemon Ice Cream, Almond Streusel & Lime Curd

Greek Yogurt-Vanilla Panna Cotta  
with Citrus Salad & Brandy Snaps

Trio of Seasonal Fruit Sorbets with a Poppy Seed Tuile

Assorted Ame Cookies

Palmier, Walnut-Caramel Cookie, Chocolate Sparkle Cookie,  
Coconut Macaroon, White Chocolate-Mint-Almond Cookie