



## TO SHARE 3

### JAPANESE MILK BREAD

\$17.00

nori, miso butter

### WAGYU CRISPY RICE\*

\$34.00

egg, crispy caper

### BLACK EDAMAME

\$12.00

steamed | spicy

## RAW 4

### OTORO TARTARE\*

\$38.00

osetra caviar, rice cracker

### HAMACHI\*

\$29.00

yamamomo, shallot, lemon oil

### BLUEFIN TUNA TACOS\*

\$19.00

jicama, avocado

### KING SALMON TATAKI\*

\$27.00

avocado, mandarin leche de tigre, aji amarillo

## STARTERS 7

### WAGYU STEAK TACOS

\$22.00

red pepper, onion

### LOBSTER DUMPLINGS

\$36.00

shrimp, ginger, lemongrass

### SIZZLING PORK GYOZA

\$30.00

garlic & ginger ponzu

### CRISPY WAGYU DUMPLINGS

\$35.00

ponzu aioli

### DYNAMITE CRAB CAKE

\$34.00

apple jicama slaw, furikake

<b>WEDGE</b>	<b>\$26.00</b>
smoked bacon, gorgonzola, cherry tomato, yuzu buttermilk ranch	
<b>GINGER SALAD</b>	<b>\$24.00</b>
little gem, cucumber, crispy shallot	
<b>MAKI</b> 4	
<b>A5 WAGYU*</b>	<b>\$39.00</b>
asparagus, avocado, plantain chip	
<b>SPICY BLUEFIN TUNA*</b>	<b>\$29.00</b>
avocado, kampyo, chili crisp	
<b>SALMON TRUFFLE*</b>	<b>\$28.00</b>
avocado, honey ponzu	
<b>HAMACHI*</b>	<b>\$26.00</b>
cucumber, avocado, kizami wasabi	
<b>NIGIRI</b> 10	
<b>KINMEDAI*</b>	<b>\$22.00</b>
myoga	
<b>HAMACHI*</b>	<b>\$17.00</b>
yuzu kosho, apple	
<b>ORA KING SALMON*</b>	<b>\$19.00</b>
black truffle	
<b>SURF AND TURF*</b>	<b>\$35.00</b>
wagyu, lobster	
<b>AKAMI*</b>	<b>\$18.00</b>
shiso	
<b>CHU TORO*</b>	<b>\$34.00</b>
osetra caviar	
<b>24k OTORO*</b>	<b>\$39.00</b>
gold leaf	
<b>JAPANESE UNI</b>	<b>\$44.00</b>
<b>GEKKO OMAKASE PLATTER*</b>	<b>\$350.00</b>
<b>NIGIRI*</b>	<b>AVAILABLE OPTIONS</b>
chef's selection	
	6pc: \$54.00
	9pc: \$81.00
<b>PRIME BEEF</b> 5	

<b>FILET</b>	<b>\$68.00</b>
8oz	
<b>RIBEYE</b>	<b>\$85.00</b>
16oz	
<b>PEPPERCORN CRUSTED NY STRIP</b>	<b>\$76.00</b>
12oz au poivre	
<b>BONE-IN SHORT RIB</b>	<b>\$110.00</b>
gochujang, pickles, butter lettuce	
<b>KOMBU TOMAHAWK</b>	<b>\$225.00</b>
au poivre, chimichurri, chili crisp	
<b>WAGYU BEEF</b> 5	
<b>A5 HOT STONE</b>	<b>\$120.00</b>
4oz, japanese whisky, tare	
<b>WAGYU SKIRT STEAK</b>	<b>\$105.00</b>
12oz, wasabi, yuzu kosho, chimichurri	
<b>OLIVE FED FILET, SANUKI, KAGAWA</b>	<b>\$285.00</b>
6oz	
<b>SNOW BEEF NY STRIP, HOKKAIDO, CHATEAU UENAE</b>	<b>\$295.00</b>
6oz	
<b>THE WAGYU EXPERIENCE</b>	<b>\$598.00</b>
4oz ea   Olive Fed, Miyazaki, Snow Beef	
<b>PARTNERS IN CRIME</b> 4	
<b>SESAME CHIMICHURRI</b>	<b>\$5.00</b>
<b>AU POIVRE</b>	<b>\$5.00</b>
<b>SZECHUAN</b>	<b>\$5.00</b>
<b>THE COLLECTION</b>	<b>\$12.00</b>
try them all	
<b>ENTREES</b> 5	
<b>WHOLE LOBSTER</b>	<b>AVAILABLE OPTIONS</b>
jah mama aioli	\$92.00
	add royal osetra caviar: \$90.00
<b>GRILLED BRANZINO</b>	<b>\$74.00</b>
ginger tare, sesame chimichurri, charred lemon	

<b>CRISPY SNAPPER</b>	<b>\$71.00</b>
shiso salsa verde, ginger, chili	
<b>CHILEAN SEA BASS</b>	<b>\$62.00</b>
saikyo miso, crispy kale	
<b>DARING PLANT BASED CHICKEN RICE NOODLES</b>	<b>\$34.00</b>
bok choy, bell pepper, broccoli	

## SIDES 6

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<b>WHIPPED POTATOES</b>	<b>\$18.00</b>
nori butter	
<b>BROCCOLINI</b>	<b>\$18.00</b>
yuzu ponzu	
<b>GRILLED ASPARAGUS</b>	<b>\$18.00</b>
chili ponzu, furikake	
<b>STEAK FRIES</b>	<b>\$18.00</b>
sriracha ketchup	
<b>BABY CORN</b>	<b>\$18.00</b>
white soy butter, miso, parmesan	
<b>LOBSTER XO FRIED RICE</b>	<b>\$48.00</b>
jidori egg, garlic, chili	

## DESSERTS 4

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<b>MISO DULCEY LAVA CAKE</b>	<b>\$24.00</b>
shortbread crumble, vanilla ice cream	
<b>STICKY OKINAWA DATE CAKE</b>	<b>\$21.00</b>
walnut, crispy rice, okinawa ice cream	
<b>STRAWBERRY SHORTCAKE ICE CREAM SANDWICH</b>	<b>\$14.00</b>
strawberry jam, almond	
<b>THE DULCE EDITION</b>	<b>\$125.00</b>
chef's selection of desserts	

## COCKTAILS 11

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<b>BEBER CONMIGO</b>	<b>\$20.00</b>
818 blanco tequila, licor 43, passion fruit	
<b>LOST IN TRANSLATION</b>	<b>\$20.00</b>
kikori japanese whisky, apple, honey, angostura	

<b>SUMMER WITHOUT YOU</b>	<b>\$20.00</b>
tanquery 10 gin, aperol, tonic, sage	
<b>LA SANSE' COLADA</b>	<b>\$20.00</b>
sonrisa platino rum, coconut, mandarin	
<b>TSUKI MI, TSUKI YOU</b>	<b>\$20.00</b>
dobel blanco tequila, yuzu, raspberry	
<b>MIZUMI MARGARITA</b>	<b>\$20.00</b>
patrón silver tequila, midori, jalapeño, lime	
<b>TSURAI COOLER</b>	<b>\$20.00</b>
dos hombres mezcal, ancho reyes verde, watermelon, agave	
<b>HANI' MARTINI</b>	<b>\$20.00</b>
ketel one vodka, thai basil, pineapple, honey	
<b>JAPANESE OLD FASHIONED</b>	<b>\$45.00</b>
hibiki harmony, okinawan syrup, gold flakes	
<b>CAFÉCITO CON LECHE</b>	<b>\$24.00</b>
grey goose vodka, kahlua, owen's espresso, coquito	
<b>LOVE YOU LONG TIME</b>	<b>\$55.00</b>
volcan de mi terra xa, domaine de canton, orgeat, pineapple	

## NON ALCOHOLIC <sup>1</sup>

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<b>TATAMI</b>	<b>\$12.00</b>
almave ambar blue agave spirit, grapefruit, lime	

## ENTRÉES <sup>5</sup>

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### SPICY BLUEFIN TUNA MAKI

avocado, kampyo, chili crisp

### LOBSTER KAMIKAZE

spicy aioli

### PRIME FILET

6oz, au poivre

### DARING CHICKEN RICE NOODLES

bok choy, bell pepper, broccolini

### WAGYU SKIRT STEAK

10oz, yuzu kosho, chimichurri [+12 supplement]

## SOMMELIER'S BOTTLE SELECTION <sup>1</sup>

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**WELCOME COCKTAIL** 1

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**LYCHEE TEMPTATION**

tito's vodka, sake, lychee

**SASHIMI** 3

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**CHU TORO**

fatty tuna

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**MADAI**

sea bream

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**SHIMA AJI**

striped jack

**WAGYU GUNKAN** 3

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**MIYAZAKI A5**

lime zest

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**SNOW BEEF**

yuzu salt

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**OLIVE FED**

sudachi jelly

**HANDROLL** 1

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**CHU TORO**

caviar [+12 supplement]