

CHEF YAMASAN SUSHI

all sushi is sent as ready

SASHIMI/NIGIRI

2 pieces per order

Aburi Toro – Seared Tuna* · 16

Hon Maguro – Blue Fin Tuna* · 18

Otoro – Fatty Tuna* · mkt

Chu Toro – Medium Fatty Tuna* · 22

Sake – Salmon* · 14

Sake Toro – Fatty Salmon* · 15

Hamachi – Yellowtail* · 16

Hamachi Toro – Fatty Yellowtail* · 18

Uni – Sea Urchin* · mkt

Hotate – Hokkaido Scallop* · 16

Botan Ebi – Spot Prawn · mkt

Unagi – Eel · 16

Sashimi/Nigiri Plate 10 Pieces

Hamachi*, Sake*, Hon Maguro*, Hotate*, Unagi · 75

ROLLS

Michael Mina's Negitoro

Chopped toro, Shiso, Oshinko, Green Onion, Uni, Ikura* · 34

Yama Roll

Shrimp Tempura, Avocado, Maguro, Ponzu, Jalapeño* · 29

Spicy Tuna

Cucumber, Orange Tobiko, Toasted Sesame Seeds* · 13

Rainbow

Tuna, Hamachi, Salmon, Avocado, Crab, Serrano, Crispy Onion* · 27

Vegetable Roll (V)

Avocado, Cucumber, Spicy Miso, Lettuce, Sesame Seeds · 12

HANDROLLS

Unagi

Avocado, Sesame Seeds, Eel Sauce · 10

Creamy Salmon

Cream Cheese, Cucumber, Spicy Yuzu Aioli* · 10

Yasai (V)

Avocado, Cucumber, Spicy Miso, Lettuce, Sesame Seeds · 8

Shrimp Tempura

Spicy Tuna, Shiso, Avocado* · 12

STARTERS

Happy Spoon (GF)

Uni, Ikura, Tobiko, Oyster, Ponzu Creme Fraîche* · 18
Add Caviar · 20

½ Dozen Hog Island Oysters (GF)

Champagne Mignonette, Gin Cocktail Sauce, Tabasco* · 28

2pc Crispy Spicy Tuna 'Nigiri'

Fried Sushi Rice, Citrus Tamari, Furikake* · 20

Tempura Maitake Mushrooms (GF)

Yuzu Aioli, Togarashi · 18

Jidori Chicken Karaage

Aonori, Sriracha Mayo, Tamari Pickled Cucumbers · 21

Jalapeño Lobster Toast

Ginger Aioli, Togarashi, Cilantro · 24

Roasted Cherry Tomato Tart

Burrata, Basil Pesto, Castelvetrano Olives · 22

Summer Corn Soup (GF)

Glazed Lobster, Purple Basil, Vanilla Oil · 21

Butter Lettuce & Hearts of Palm Salad (V, GF)

Ruby Grapefruit, Brokaw Avocado, Radish, Dijon Vinaigrette · 18

Artisan Petite Romaine Caesar Salad

Onion Crème, Parmesan, Garlic Streusel, Truffle Dressing* · 19

Michael Mina's Ahi Tuna Tartare (TS)

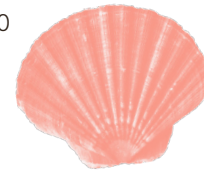
Garlic, Asian Pear, Pine Nuts, Mint, Quail Egg Yolk
Habanero-Sesame Oil* · 31

Warm Parker House Rolls

Whipped Ricotta, Black Pepper Honey · 9

Roasted Zucchini (GF)

Pesto, Pecorino Cheese · 16



FROM THE SEA

Phyllo-Crusted Petrale Sole Meunière

Ratatouille-Stuffed Squash Blossom, Caper & Brown Butter Sauce · 49

Roasted Ora King Salmon

Blistered Tomatoes, Chanterelle Mushrooms, Creamed Corn* · 45

Miso-Broiled Sea Bass (GF)

Sugar Snap Peas, Zucchini, Shimeji Mushrooms, Ginger Dashi · 59

Bering Sea King Crab Pasta

Arugula Pesto, Lemon, Parmesan, Bucatini Pasta · 55

LOBSTER

Michael Mina's Lobster Pot Pie (TS)

Whole Maine Lobster, Truffle-Lobster Bisque, Seasonal Vegetables · 105

Wood-Fired Grilled Whole Lobster

Roasted Garlic-Chili Butter, Corn Wheels · 95

FROM THE LAND

Ginger-Scallion 'Brick' Chicken (GF)

Seasoned Jasmine Rice, Chili-Garlic Crunch Cucumbers · 38

Double-Cut Kurobuta Pork Chop

Miso Roasted Frog Hollow Peaches, Shiso, Tonkatsu Sauce* · 54

Oak-Grilled Steaks

Horseradish Crusted Roasted Tomato, Au Poivre Sauce*

8 oz Center-Cut Filet Mignon · 71

16 oz Prime Ribeye · 89

6 oz Japanese A5 Wagyu (GF)

Truffle Potato Purée, Truffle Ponzu, Yuzu Koshu* · 185

The Bungalow Wagyu Burger

Cheddar Cheese, Onion Jam, Pickles, Crinkle-Cut Fries* · 29

Add Fried Egg* · 4 Add Bacon · 5 Add Avocado · 4

ON THE SIDE

Jalapeño Cream Corn (GF)

Sichimi Togarashi · 15

San Francisco Garlic Noodles

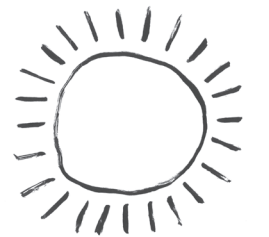
Shimeji Mushrooms, Snow Pea Leaves
Oyster Sauce · 17

Crinkle-Cut Fries

Pickled Ketchup, 'Granch', Harissa Aioli · 14

Whipped Truffle Potatoes (GF)

Sliced Chives · 16



Gluten Free, GF | Vegan, V | Tableside, TS

*served raw or undercooked or contain raw or undercooked ingredients
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your
risk of foodborne illness
for parties of 6 or more, a 20% gratuity will be added to the check

EXECUTIVE CHEF DANIELA VERGARA

08.15.2024