

CHEF YAMASAN SUSHI

*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, Kizami Wasabi · 29

Spicy Tuna

Cucumber, Orange Tobiko, Sesame Seeds · 15

Rainbow

Tuna, Hamachi, Salmon, Avocado, Crab, Crispy Onion · 28

Vegetable Roll

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

Very Crispy Roll

Unagi Tempura, Avocado, Gari, Spicy Tuna, Sake Toro, Eel Sauce

Tempura Crunch, Aonori · 29

HANDROLLS

Unagi

Avocado, Sesame Seeds, Eel Sauce · 10

Creamy Salmon

Cream Cheese, Cucumber, Spicy Yuzu Aioli · 10

Yasai

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

Shrimp Tempura

Spicy Tuna, Shiso, Avocado · 16

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

*Spicy Tuna Crispy Rice 'Nigiri' (2pcs)

Brokaw Avocado, Furikake · 22

Tempura Maitake Mushrooms

Yuzu Aioli, Togarashi · 18

Jidori Chicken Karaage

Aonori, Sriracha Mayo, Tamari Pickled Cucumbers · 21

Jalapeño Lobster Toast

Ginger Aioli, Togarashi, Cilantro · 24

Fog Hollow Pear & Endive Salad

Chicories, Aged White Cheddar, Sweet& Spicy Walnuts

Cider Vinaigrette · 21

All Spiced Fall Squash Soup (GF)

King Crab, Butternut Squash, Sourdough Croutons · 24

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

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

Petite Romaine Caesar Salad

Onion Créma, Parmesan, Truffle Dressing* · 19

Michael Mina's Ahi Tuna Tartare (TS)

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

Warm Parker House Rolls

Whipped Ricotta, Black Pepper Honey · 9

Roasted Zucchini

Pesto, Pecorino Cheese · 16



FROM THE SEA

Phyllo-Crusted Petrale Sole Meunière

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

*Tomato-Ginger Glazed Salmon

Saffron Couscous, Blistered Cherry Tomatoes, Dill Yogurt · 45

Bering Sea King Crab Pasta

Arugula Pesto, Lemon, Parmesan, Bucatinni Pasta, Chili-Garlic Crunch · 55

Miso-Broiled Sea Bass (GF)

Sugar Snap Peas, Zucchini, Shimeji Mushrooms

Ginger Dashi · 59

Michael Mina's Lobster Pot Pie (TS)

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

FROM THE LAND

Ginger-Scallion Brick Chicken (GF)

Schmaltz Seasoned Rice, Chili-Garlic Crunch Cucumbers · 38

Kurobuta Pork Chop

Roasted Frog Hollow Pears, Shiso, Tonkatsu Sauce · 54

Oak-Grilled Black Angus 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)

Wasabi Potato Purée, Truffle Ponzu, Yuzu Kosho · 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

Crispy Brussels Sprouts (GF)

Tamari Soy-Lime Caramel · 15

San Francisco Garlic Noodles

Shimeji Mushrooms, Snow Pea Leaves

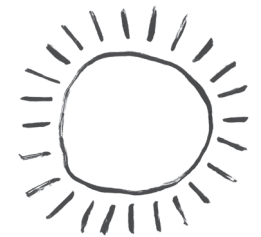
Oyster Sauce · 15

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 DANIELLA VERGARA

10.29.2024