

## 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, 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 · 14

Very Crispy

Eel Tempura, Avocado, Spicy Tuna, Sake Toro

Tempura Crunch · 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 · 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

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

Fried Sushi Rice, Citrus Tamari, Furikake · 22

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

Frog Hollow Pear & Endive Salad (GF)

Chicories, Aged White Cheddar, Sweet & Spicy Walnuts  
Cider Vinaigrette · 21

All Spiced Fall Squash Soup (V)

Butternut Squash, Sourdough Croutons · 19  
Add King Crab · 13

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

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

Petite Romaine Caesar Salad\*

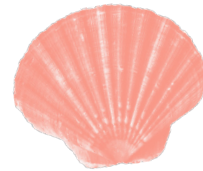
Onion Crème, Parmesan, Truffle Dressing · 19

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



## FROM THE SEA

Phyllo-Crusted Petrale Sole\*

Skordalia, Brussel Sprouts, Buerre Blanc, Kaluga Caviar · 53

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)

Charred Turnips, Rutabaga, Shimeji Mushrooms, Ginger-Dashi · 59

Michael Mina's Lobster Pot Pie (TS)

Whole Maine Lobster, Truffle-Lobster Bisque, Seasonal Vegetables · 130

## FROM THE LAND

Ginger-Scallion Brick Chicken

Schmaltz Seasoned Rice, Chili-Garlic Crunch Cucumbers · 38

Kurobuta Pork Chop\* (GF)

Roasted Frog Hollow Pears, Shiso, Tonkatsu Sauce · 54

Oak-Grilled Black Angus Steaks\*

Horseradish-Crusted Roasted Portabella Mushroom, 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,V)

Tamari Soy-Lime Caramel · 15

San Francisco Garlic Noodles

Shimeji Mushrooms, Snow Pea Leaves

Oyster Sauce · 15

Roasted Heirloom Carrots\* (GF)

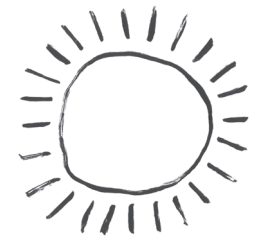
Za'atar Honey, Greek Yogurt, Pomegranate  
Mint · 15

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 DANIELA VERGARA

11.13.2024