

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

Michael Mina's Ahi Tuna Tartare *(TS)

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

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

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

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, Bucatini 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

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)

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 foodbourne illness
For parties of 6 or more a 20% gratuity will be added to the check

EXECUTIVE CHEF DANIELA VERGARA

3.30.2025