

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

Ahi Tuna Tartare*(TS)

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

Happy Spoon*(GF)

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

½ Dozen Hog Island Oysters*(GF)

Champagne Mignonette, Gin Cocktail Sauce
Tabasco· 28

Hamachi & Strawberry Crudo*(GF/CC)

Shiso, Puffed Wild Rice, San Baizu · 26

Chef Daniela's Dungeness Crab Empanadas (GF/CC)

Corn Masa, Cilantro-Avocado Purée, Harissa Aioli · 28

Tempura Maitake Mushrooms (GF/CC)

Yuzu Aioli, Sichimi Togarashi · 18

Kaluga Caviar & Gigante Mozzarella Stick (TS)

Acme Sourdough Bread Crumbs, Basil Ricotta · 65

Jalapeño Lobster Toast

Ginger Aioli, Black & White Sesame Seeds, Cilantro · 24

Beef Tenderloin Carpaccio

Crispy Onions, Mizuna Greens, Truffle Vinaigrette · 29

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

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

Petite Romaine Caesar Salad*

Garlic Streusel, Parmesan, Creamy Caper Dressing· 19

Velvety Artichoke Soup

Olive Oil Croutons, Roasted Leeks, Asparagus · 18

Warm Parker House Rolls

Whipped Ricotta, Black Pepper Honey · 9



BUNGALOW STEAKS

Accompanied with Truffle Raviolo & Red Wine Demi
We Feature Petite & Full Size Cuts For Each Steak

Center-Cut Filet Mignon*

6 oz. · 55 / 8 oz. · 75

New York Strip Steak*

7 oz. · 51 / 14 oz. · 71

Delmonico Ribeye*

8 oz. · 69 / 16 oz. · 89

Japanese A5 Striploin*

4 oz. · 110 / 8 oz. · 220

ENHANCEMENTS

3 pc Grilled Shrimp · 16

Butter Poached Half Maine Lobster · 45

Dungeness Crab & Hollandaise · 30

MAINS

Bungalow Cioppino*

Shrimp, Crab, Monterey Calamari, Fish Mosaic, Mussels, Clams
Roasted Garlic Sourdough Bread · 65

Roasted Faroe Island Salmon*

Patty Pan Squash, "Rice A Roni", Yuzu-Caper Scampi Butter Sauce · 45

Bering Sea King Crab Spaghetti

Blistered Cherry Tomato Sauce, Toasted Garlic, Fried Basil · 55

Miso-Broiled Sea Bass (GF)

English Pea Purée, Asparagus, Morel Mushrooms · 59

Lobster Pot Pie (TS)

Maine Lobster, Truffle Brandied Lobster Cream, Seasonal Vegetables · 130

Free Range-Organic Chicken Breast

Corn Agnolotti, Morel Mushrooms, English Peas, Truffle Butter Glaze · 42

The Bungalow Wagyu Burger*

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

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

Wood-Fired Portobello Mushroom Kebabs (GF, V)

Olive Oil-Herb Sweet Potatoes, Roasted Pepper Purée · 32

SIDES

Grilled Asparagus (GF, V)

Preserved Lemon Vinaigrette · 15

San Francisco Garlic Noodles

Morel Mushrooms, Oyster Sauce · 16

Jalapeño Creamed Corn (GF)

Cilantro · 14

Crinkle-Cut Fries (GF/CC)

Pickled Ketchup, ‘Granch’, Harissa Aioli · 14

Olive Oil Sweet Potato Mash (GF, V)

Five Herbs Blend · 15

Creamed Spinach "Pop Tart" (TS)

Swiss Cheese · 19

Truffle Whipped Potatoes (GF)

Chives · 16

Mini Baked Potatoes (GF)

Chives, Bacon, Cheddar, Onion Dip · 15



Gluten-Free, GF | Vegan, V | Tableside, TS | Cross Contamination CC

*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

5.16.2025