

CHEF YAMASAN SUSHI

Wednesday- Sunday

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

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



SALADS

- Spiced Apple & Heirloom Beet Root Fattoush
Labneh, Crispy Pita, Pomegranate Molasses • 24
- Butter Lettuce & Hearts of Palm Salad (GF, V)
Ruby Red Grapefruit, Brokaw Avocado, Radish
Dijon Vinaigrette • 21
- Petite Romaine Caesar Salad*
Garlic Streusel, Parmesan, Creamy Caper Dressing • 19



RAW BAR & CAVIAR

- Caviar Service
Crème Fraîche, Chive, Egg Mimosa, Toasted Brioche • 190
- Ahi Tuna Tartare* (TS)
Garlic, Asian Pear, Pine Nuts, Mint, Habanero-Sesame Oil • 31
- ½ Dozen Hog Island Oysters* (GF)
Champagne Mignonette, Gin Cocktail Sauce, Tabasco • 28
- Happy Spoon* (GF)
Uni, Ikura, Tobiko, Oyster, Ponzu Crème Fraîche • 20
- Add Caviar • 22

STARTERS

- Jalapeno Lobster Toast
Ginger Aioli, Black & White Sesame Seeds, Cilantro • 25
- Chef Daniela's Dungeness Crab Empanadas (GF/CC)
Corn Masa, Cilantro-Avocado Purée, Harissa Aioli • 29
- Tempura Maitake Mushrooms (GF/CC)
Yuzu Aioli, Sichimi Togarashi • 19
- Celeriac Velouté (GF)
Butter-Poached Lobster, Crisp Sunchoke Chips
Parsley-Infused Oil • 23
- ‘Surf & Turf’ (GF)
Grilled Octopus, Chorizo-Tossed New Potatoes
Miso Aioli • 32
- Warm Parker House Rolls
Whipped Ricotta, Black Pepper Honey • 10

BUNGALOW STEAKS

Accompanied with Mini Loaded Baked Potato & Red Wine Demi
We Feature Petite & Full Size Cuts For Each Steak

- Center-Cut Filet Mignon*
6oz • 58 | 8oz • 76
- Delmonico Ribeye*
8oz • 70 | 16oz • 90
- New York Strip Steak*
7 oz • 60 | 14 oz • 72
- Japanese A5 Striploin*
4oz • 110 | 8 oz • 220

ENHANCEMENTS

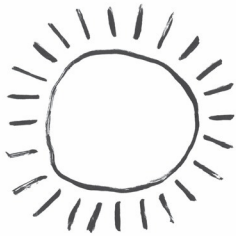
- 3 pc Grilled Shrimp • 18
- Half Lobster Tail • 28

MAINS

- Miso-Broiled Sea Bass (GF)
Maple Roasted Delicata Squash, Pomagranate, Pepita Shug • 58
- Lobster Pot Pie (TS)
Maine Lobster, Truffle Brandied Lobster Cream, Seasonal, Vegetables • 130
- Tare-Glazed Roasted Half Chicken (GF)
Polenta, Charred Winter Citrus, Sage • 49
- Whole Roasted Sumac Branzino (GF)
Shaved fennel, Creamy Tahini, Dill • 56
- Sea Urchin ‘Carbonara’ (TC)
Sardinian Bottarga, Squid Ink Spaghetti, Garlic Streusel • 65
- Wood-Fired Portobello Mushroom Kebabs (GF,V)
Olive Oil-Herb Sweet Potatoes, Roasted Pepper Purée • 32

SIDES

- Truffle Whipped Potatoes (GF)
Chives • 16
- San Francisco Garlic Noodles
Morel Mushrooms, Oyster Sauce • 18
- Crinkle-Cut Fries (GF/CC)
Pickled Ketchup, ‘Granch’, Harissa Aioli • 15
- Creamed Spinach "Pop Tart" (TS)
Puff Pastry, Swiss Cheese • 20
- Grilled Broccolini
XO Sauce • 21



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 FOODBORNE ILLNESS
FOR PARTIES OF 6 OR MORE A 20% GRATUITY WILL BE ADDED TO THE CHECK