



CAVIAR SELECTION

50g Connoisseur Caviar Service

IMPERIAL GOLDEN*	395
TSAR IMPERIAL DAURENKI*	350
ROYAL BAIKA*	275
CONNOISSEUR TRIO*	975
Sample of Three Caviar Selections	

SHELLFISH & CRUSTACEANS

Ice Cold

Served with Tataki Tuna Belly
Fresh Wasabi & Classic Sauces

PETITE	175
GRANDE	350
PACIFIC & ATLANTIC OYSTERS*	34
MAINE LOBSTER	48
LEMONGRASS-POACHED SHRIMP	37
GOLDEN KING CRAB MERUS	155
MAINE	
SEA SCALLOP CRUDO*	27

Hot Charcoal-Grilled

Brushed with Confit Garlic, Lemon & Red Miso

PETITE	175
GRANDE	350
PACIFIC & ATLANTIC OYSTERS	34
MAINE LOBSTER	48
BLUE CALEDONIA PRAWNS	37
MAINE SEA SCALLOPS	29
GOLDEN KING CRAB MERUS	155

**Health District Notice: Consuming raw or undercooked meat, poultry seafood, shellstock or eggs may increase your risk of foodborne illness.*

À LA CARTE

Appetizers

AHI TUNA TARTARE*	39	MAINE LOBSTER	38
Mint, Pine Nuts, Asian Pear, Quail Yolk		Shaved Persimmon & Cucumber	
Habanero-Infused Sesame Oil		Coriander Blossoms, Ginger-Chili Water	
CAVIAR PARFAIT*	130	DAY BOAT SCALLOPS*	34
Tsar Imperial Daurenki Caviar		Cauliflower Ravioli, Leek Fondue	
Smoked Salmon, Egg Mimosa, Crème Fraîche		Graffiti Cauliflower, Trout Roe Beurre Blanc	
TRUFFLE TAGLIATELLE*	65	HUDSON VALLEY FOIE GRAS DUO*	59
24-Month Aged Parmesan		Foie Gras Tart & Seared Foie Gras	
		Green Apple, Dutch Crunch, Red Grapes	

Entrées

PHYLLO CRUSTED PETRALE SOLE	66
Crab Brandade, Horseradish Cream	
Haricot Verts, Dijon-Beurre Blanc	
MISO GLAZED SEABASS	69
Kyoto Miso, Aromatique Vegetables	
Black Truffle Dashi	
TRIO OF DUCK	68
Duck Confit Stuffed Delicata Squash	
Roasted Breast, Seared Foie Gras	
Fig Compote, Pumpkin Velouté	
MAINE LOBSTER POT PIE	148
Pearl Onions, Heirloom Carrots	
Red Potato, Chanterelle Mushroom	
Brandied-Lobster Cream	

MARKET FISH
Fennel, Tomato, Nisçoise Olives, Haricot Verts
Basil, Preserved Lemon

FOR ONE OR WHOLE - MARKET PRICE

From the Grill

16 OZ PRIME BRANDT BEEF	79
BONELESS N.Y. STRIP*	
CALIFORNIA, USA	
8 OZ MISHIMA RESERVE	105
WAGYU FILET MIGNON*	
PACIFIC NORTH WEST, USA	
16 OZ JACK'S CREEK FARM	135
WAGYU BONELESS RIBEYE*	
NEW SOUTH WALES, AUS	
6 OZ TRIPLE SEARED	195
A5 WAGYU RIB CAP*	
KAGOSHIMA, JPN	

All steaks served with
Olive Oil-Herb Smashed Sweet Potato
Wilted Bloomsdale Spinach
Matbucha purée, Bordelaise

Sides 22

BROCCOLI DI CICCIO	WHIPPED POTATOES
Chili-Garlic Crunch, Preserved Lemon	Échiré Butter, Chive
ROASTED BRUSSELS SPROUTS	ROASTED MAGIC MUSHROOMS
Lime, Garlic-Herb Oil	Whipped Parmesan, Pine Nuts