



SMALL PLATES

OYSTERS ON THE HALF SHELL 1/2 dozen with cocktail, horseradish, mignonette ~ MKT

STÄGE OYSTERS* dressed oysters topped with caviar, uni, yuzu soy ~ 18

CHARCUTERIE & CHEESE chefs selection of meat and cheese, pickled vegetables, honeycomb, baguette ~ 28

PARKERHOUSE ROLLS bourbon honey butter ~ 5

SOUP DU JOUR ~ 5 | 9

BONE MARROW MISO SOUP tofu, shiitake, nori ~ 5

CUCUMBER SALAD cucumber, kanikama, ponzu ~ 5

CAESAR SALAD romaine, anchovies, red onion, bacon, shaved parmesan, croutons ~ 8

BEET & BURRATA SALAD golden beets, arugula, cherry tomato, balsamic glaze, pecan dust ~ 12

LITTLE GEM LETTUCE cherry tomato, radish, cucumber, crispy chickpea, honey-basil vinaigrette ~ 9

HEIRLOOM TOMATO & STRAWBERRIES heirloom tomato, strawberry, feta, arugula, red onion, balsamic glaze, yuzu vinaigrette ~ 12

EDAMAME togarashi, garlic, sea salt ~ 5

TUNA TOWER* tuna tartare, crab salad, avocado, wonton chips, spiced citrus aioli, cilantro oil ~ 16

TUNA PIZZA* yellowfin tuna sashimi, tomato, shallots, capers, garlic aioli, micro-cilantro ~ 16

YELLOWTAIL SERRANO* cilantro, yuzu soy ~ 17

SALMON CARPACCIO* truffle, cilantro oil, pickled wasabi ~ 16

TRIO HANDROLL* spicy tuna, salmon skin, eel & avocado ~ 16

VEGETABLE TEMPURA squash, zucchini, broccolini, onion, mushroom, ponzu ~ 10

STEAMED DUMPLINGS pork & shrimp dumplings, chives, truffle chili soy ~ 12

VEGETABLE SPRINGROLLS sweet chili ~ 8

DUCK FRIED RICE roasted duck, peas, bacon, corn, chives ~ 12

CHARRED OCTOPUS panzanella salad, cherry tomato, parmesan, balsamic reduction ~ 17

BIRRIA LAMB QUESADILLA braised lamb, queso, chipotle aioli, lamb consommé ~ 16

OXTAIL TACHOS braised oxtail, tater tots, bacon, tomatoes, bechamel, white cheddar, mozzarella, gouda, jalapenos, chives ~ 15
[VEGETARIAN TACHOS ~ 10]

HONEY|HOT SOFT-SHELL CRAB crispy soft-shell crab, cheese grits, spring chow chow, jalapeno aioli ~ 14

PESTO MAC & CHEESE bechamel, bread crumbs ~ 8

WAGYU SLIDERS Nueske's bacon, white cheddar, caramelized onions, b&b pickles, brioche bun ~ 12

OKRA FRIES buttermilk fried, jalapeno aioli ~ 7

CRISPY BOURBON GLAZED BRUSSELS bourbon honey, confit bacon ~ 7

PERI-PERI CHICKEN corn succotash, bacon, arugula ~ 13

MUSSELS MARINIÈRE P.E.I. mussels, white wine, bacon, tomatoes, basil, crostini ~ 13

CALAMARI cherry tomato, parmesan, jalapeno aioli, marinara ~ 12

SEAFOOD FONDUE shrimp, crawfish, crabmeat, peppers, gruyere, white cheddar, butter toast ~ 18

LAMB LOLLIPOPS* balsamic peach glaze, summer slaw ~ 17

ENTREE

CACIO e PEPE tagliolini, grana padano, pecorina, cracked pepper, black truffle ~ 15

SEAFOOD LINGUINE squid ink pasta, shrimp, calamari, mussels, cherry tomato, basil, parmesan, breadcrumbs ~ 24

SHRIMP CARBONARA spaghetti, pancetta, red peppers, english peas, parmesan ~ 24

SHORT RIB TAGLIATELLE braised short rib, tomatoes, parmigiano, basil ~ 21

MISOYAKI AMBERJACK pan-seared amberjack, steamed baby bok choy, furikake rice, smoked soy beurre blanc ~ 32

REDFISH & CRAWFISH ETOUFFÉE blackened redfish, crawfish étouffée, dirty rice ~ 29

CRAB STUFFED SALMON* blackened salmon, broccolini, garlic whipped potatoes, lobster beurre blanc ~ 29

RATATOUILLE squash, zucchini, shiitake, tomatoes, heirloom carrots, black garlic oil, tomato-basil puree ~ 19

YUZU CHICKEN heirloom carrots, rainbow radish, turnips, charred lemon, yuzu herb jus, local micros ~ 24

TOMOHAWK CHOP* berkshire bone-in pork chop, garlic whipped potato, roasted heirloom carrot, XO sauce ~ 36

FILET MEDALLIONS AU POIVRE* whipped potatoes, asparagus, cognac au poivre ~ 34

RIBEYE BORDELAISE* grilled ribeye, garlic whipped potatoes, herb compound butter ~ 45

DEATH BY PEACHES BURGER* short rib chuck, peach pepper jam, aged white cheddar, crispy onions, arugula, ghost pepper yuzu aioli, brioche bun, truffle-parmesan tator tots ~ 18
|death sauce upon request|

SIDES

Asparagus ~ 7

Garlic Whipped Potatoes ~ 6

Heirloom Carrots ~ 7

Broccolini ~ 7

Dirty Rice ~ 6

Truffle-Parmesan Tator Tots ~ 6

Fries ~ 5

3 Cheese Mac ~ 7

SUSHI

SMOKING GUN* shrimp tempura, crab salad, cucumber topped with smoked salmon, avocado, masago, tempura mix, eel sauce, spicy mayo ~ 16

HOLLYWOOD* spicy yellowtail, asian pear topped with salmon, escolar, avocado, microgreens, tempura flakes, black tobiko, ponzu ~ 16

YUMMY* tempura fried - tuna, salmon, yellowtail, cream cheese with spicy mayo, eel sauce, ponzu ~ 15

THE FILLMORE* tempura fried - crabstick, cream cheese topped with spicy tuna, crab salad, eel sauce, fried potato sticks, microgreens ~ 16

THE TROUBADOUR* salmon, cucumber, lemon topped with yellowtail, tobiko, cilantro oil, ponzu ~ 17

YAKUZA* spicy tuna, yellowtail, asian pear topped with torched salmon, garlic aioli, tobiko, ponzu ~ 17

THE ROXY* shrimp tempura, crab salad, avocado topped with assorted sashimi and baked with spicy aioli, eel sauce, tobiko, scallions, lemon ~ 16

HOTEL CALIFORNIA* spicy salmon, crabstick, cucumber topped with tuna, mango, spicy mayo, eel sauce, tempura flakes ~ 16

CROCODILE CAFE* crawfish mix, tempura flakes, spicy mayo, scallion topped with shrimp, avocado, serrano pepper, eel sauce, masago ~ 15

TSUNAMI* spicy tuna, cucumber topped with yellowtail, serrano pepper, aioli, red tobiko ~ 17

SPIDER lightly fried soft-shell crab, cucumber, spicy mayo, eel sauce, masago ~ 15

24k MAGIC* spicy salmon, tempura flakes, avocado topped with tuna, torched foie gras, truffle oil, spicy mayo, eel sauce, microgreens, caviar, 24k gold flakes ~ 24

MORIAWASE ASSORTED PLATTER

ICHI NIGIRI chefs selection 8pc nigiri ~ 25

NI NIGIRI chefs selection 12pc nigiri ~ 38

SASHIMI SAN tuna, yellowtail, salmon ~ 28

SASHIMI 15 chefs selection 15pc sashimi ~ 35

SASHIMI 21 chefs selection 21pc sashimi ~ 52

SUSHI & SASHIMI chefs selection 8pc nigiri, 12pc sashimi ~ 55

À LA CARTE (2pcs)

Tuna* ~ 10

Bluefin Tuna* ~ 13

Otoro* ~ Mp

Foie Gras ~ 16

Shrimp ~ 7

Hamachi* ~ 10

Surf Clam ~ 9

Ikura* ~ 9

Kanpachi* ~ 10

Madai* ~ 11

Salmon* ~ 9

Salmon Belly* ~ 11

Squid ~ 8

Smoked Salmon ~ 9

Walu* ~ 8

Striped Bass* ~ 10

Octopus ~ 9

Unagi ~ 9

Uni* ~ Mp

Masago* ~ 9

Tobiko* ~ 9

Black Tobiko* ~ 9

Wasabi Tobiko* ~ 9

Fresh Wasabi ~ 6

Pickled Wasabi ~ 6

*CONTAINS RAW INGREDIENTS OR SERVED UNDERCOOKED *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.