



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

PARKERHOUSE ROLLS bourbon honey butter ~ 5

SOUP DU JOUR ~ 5 | 9

BONE MARROW MISO SOUP tofu, shiitake, nori ~ 5

CUCUMBER SALAD cucumber, kanikama, ponzu ~ 6

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

BEET & BURRATA SALAD golden beets, arugula, cherry tomato, balsamic glaze, pecan dust ~ 14

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

OKRA FRIES buttermilk fried, jalapeno aioli ~ 7

CRISPY BOURBON GLAZED BRUSSELS bourbon honey, confit bacon ~ 7

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

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

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

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

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

SMOKED DUCK WINGS bourbon cherry glaze, korean slaw ~ 15

CRAB CAKE lump crab, yuzu garlic aioli, arugula salad ~ 20

SMOKED CHICKEN SPRINGROLL aged cheddar, gouda, mozzarella, jalapeno aioli ~ 10

BAKED BRIE apricots, glazed pecans, puff pastry, toasted baguette ~ 12

LOBSTER MAC & CHEESE maine lobster, bacon, bechamel, white cheddar, smoked gouda, parmesan, toasted bread crumbs ~ 18

TOSTADA smoked chicken, corn tortilla, avocado, tomato salsa, cilantro, gem lettuce, cotija ~ 16

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

LAMB LOLLIPOPS* balsamic peach glaze, summer slaw ~ 17

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

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

ENTREE

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

CHICKEN MALFADINE blackened chicken, cherry tomato, pancetta, creole cream sauce, toasted breadcrumbs ~ 24

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

VEAL BOLOGNESE catelli bros veal, berkshire pork, spaghetti, pecorino, basil ~ 24

BLACKENED GROUPE pan-seared grouper, mushroom risotto, crab, crawfish, shrimp, haricot vert, tomato, champagne lemon beurre blanc ~ 38

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

HERB ROASTED CHICKEN pan roasted chicken, winter vegetables, lemon thyme cream jus ~ 24

SHORT RIB braised bone-in short rib, baby carrot, whipped potatoes, burgundy au jus ~ 42

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

FILET MEDALLIONS* grilled filet medallions, whipped potatoes, asparagus, bordelaise ~ 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 |death sauce upon request| ~ 18

SIDES

Asparagus ~ 7

Garlic Whipped Potatoes ~ 6

Heirloom Carrots ~ 7

Broccolini ~ 7

Mushroom Risotto ~ 9

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

Yellowtail* ~ 10

Surf Clam ~ 9

Ikura* ~ 9

Kanpachi* ~ 10

Red Snapper* ~ 11

Salmon* ~ 9

Salmon Belly* ~ 11

Squid ~ 8

Smoked Salmon ~ 9

Walu* ~ 8

Striped Bass* ~ 10

Octopus ~ 9

Eel ~ 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.