



## SMALL PLATES

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

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

**PARKERHOUSE ROLLS** *VEG* bourbon honey butter ~ 5

**SOUP DU JOUR** ~ 5 | 9

**BONE MARROW MISO SOUP** tofu, shiitake, nori ~ 5

**CUCUMBER SALAD** *MVEG* cucumber, kanikama, ponzu ~ 6

**CHOPPED SALAD** *GF/VEG* little gem, spinach, artichokes, cherry tomato, cucumber, red onion, kalamata olives, honey-basil vinaigrette ~ 9

**ICEBERG WEDGE** *MGF/MVEG* applewood smoked bacon, cherry tomato, red onion, blue cheese, biscuit crumble ~ 10

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

**STRAWBERRY SPINACH SALAD** *MGF/VEG* baby spinach, baby kale, arugula, strawberries, goat cheese, pecans, crispy wonton, strawberry vinaigrette ~ 10

**CRISPY BOURBON GLAZED BRUSSELS** *GF/MVEG* bourbon honey, confit bacon ~ 7

**EDAMAME** *GF/VEG* togarashi, garlic, sea salt ~ 5

**TUNA TOWER\*** *MGF* 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\*** *MGF* cilantro, yuzu soy ~ 17

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

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

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

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

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

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

**OXTAIL SHEPARD'S PIE** braised oxtail, carrots, peas, potatoes, white cheddar, oxtail jus ~ 16

**CRAB CAKE** lump crab, yuzu garlic aioli, arugula salad ~ 19

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

**THAI CHICKEN SATAY** *GF* pickled cucumber, peanut sauce ~ 14

**BLISTERED SHISHITO PEPPERS** *GF/VEG* shaved parmesan, sea salt, creole spice ~ 7

**FRIED CHICKEN WINGS** *GF* habanero sweet chili ~ 13

**OKRA FRIES** *VEG* buttermilk fried, jalapeno aioli ~ 7

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

**CHICKEN QUESADILLA** smoked chicken, white cheddar, mozzarella, caramelized onion, pico de gallo, jalapeno aioli ~ 16

**SALMON BELLY CROQUETTE** parmesan, panko, spicy mayo, sweet chili ~ 9

**LAMB LOLLIPOPS\*** *GF* balsamic peach glaze, summer slaw ~ 19

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

## ENTREE

**CACIO e PEPE** *MGF/VEG* tagliolini, grana padano, pecorino, cracked pepper, black truffle ~ 15

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

**BRAISED LAMB RAGU** red wine braised lamb, pappardelle, san marzano tomatoes, basil, pecorino ~ 24

**BUTTERNUT SQUASH RAVIOLI** *VEG* spinach, walnuts, brown butter, whipped goat cheese ~ 22

**BASIL CRUSTED SEABASS** *MGF* roasted spring vegetables, pearl couscous, red curry beurre blanc, fried basil ~ 38

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

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

**HERB ROASTED CHICKEN** pan roasted chicken, spring 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 ~ 38

**FILET MEDALLIONS\*** grilled filet medallions, whipped potatoes, asparagus, bordelaise ~ 34

**RIBEYE BORDELAISE\*** 20 oz grilled ribeye, garlic whipped potatoes, herb compound butter ~ 48

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

### SIDES

Asparagus ~ 7

Garlic Whipped Potatoes ~ 6

Heirloom Carrots ~ 7

Broccolini ~ 7

Spring Vegetables ~ 9

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

### MORLAWASE ASSORTED PLATTER

**ICHI NIGIRI** *GF* chefs selection 8pc nigiri ~ 25

**NI NIGIRI** *GF* chefs selection 12pc nigiri ~ 38

**SASHIMI SAN** *GF* tuna, yellowtail, salmon ~ 28

**SASHIMI 15** *GF* chefs selection 15pc sashimi ~ 35

**SASHIMI 21** *GF* chefs selection 21pc sashimi ~ 52

**SUSHI & SASHIMI** *GF* 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.

### ATTENTION GUEST

Please let your server know if you have any allergies. We will take extra precaution in handling your meal. Thank you