

## **APPETIZERS**

### **GYOZA**

FRIED CHICKEN DUMPLING SERVED  
WITH SPICY PONZU  
12

### **HAMACHI SASHIMI**

THIN SLICED YELLOW TAIL,  
SERRANO PEPPER, PONZU SAUCE, GINGER,  
SCALLIONS  
23

### **OCTOPUS**

ROASTED RED PEPPER COULIS & CONFIT  
CHERRY TOMATOES, PICKLED CUCUMBER  
RIBBON, PICKLED RADISH  
19

### **TUNA TACO**

MARINATED TUNA WRAPPED WITH CRISPY  
WONTON SHELL  
21

### **EDAMAME HUMMUS**

BLENDED WITH OLIVE OIL AND GARLIC,  
SERVED WITH PITA, CUCUMBER & PURPLE  
CAULIFLOWER  
19

### **PAN SEARED SCALLOPS**

4 SEA SCALLOPS SERVED OVER ROASTED  
RED PEPPER COULIS & EDAMAME HUMMUS  
19

### **EDAMAME**

STEAMED SOY BEANS  
8

## **SOUP AND SALAD**

### **MISO**

HOUSE MADE DASHI MISO BLEND, CHIVES,  
TOFU AND WAKAME  
12

### **KING SALAD**

ALASKAN KING CRAB, KAISO,  
CUCUMBER, BLACK LIME ZEST, YUZU KOSHO  
VINAIGRETTE  
12

### **MANSION SALAD**

ARUGULA, TRI-COLOR CARROT RIBBONS,  
WATERMELON RADISH, RED ONIONS, GOAT  
CHEESE, TOSSED IN AN ORANGE YUZU  
VINAIGRETTE  
12

### **GINGER SALAD**

ARCADIAN HARVEST, CARROT, CUCUMBER,  
TOMATOES, SESAME, GINGER DRESSING  
12

## **DESSERT**

### **MOCHI**

MANGO, CHOCOLATE, BLACK SESAME, GREEN  
TEA  
MIX & MATCH ANY 2 FOR \$7

### **GREEN TEA ICE CREAM**

8

### **CHEESECAKE**

10

## **FEATURED PLATES**

### **MISO CHILEAN SEABASS**

MISO MARINATED SEABASS ON KALE PUREE,  
WITH CHARRED KALE TOSSED IN A MISO  
VINAIGRETTE  
40

### **SHORT RIB**

SIX-HOUR BRAISED BEEF SHORT RIB ON TOP OF A  
SAUTEED SHJIMI MUSHROOM SWEET POTATO  
PUREE, BLACK GARLIC GLAZE, BREADED  
MAITAKE MUSHROOM, SWEET POTATO STRAWS  
38

### **FETTUCINE LANGOSTA**

LOBSTER IN A RICH CREAM SAUCE & HEIRLOOM  
TOMATOES  
50

## **AMERICAN WAGYU CUTS**

All cuts are served with two sauces, Miso sesame  
and Oba Chimichurri

### **JAPANESE A5 RIBEYE**

\$18 PER OUNCE 4 OUNCE MINIMUM 4 OUNCE  
INCRIMENTS UP TO 10 OUNCES

### **AMERICAN WAGYU FILET**

6 OZ  
56

### **NEW YORK STRIP**

10 OZ  
42

## **ACCESORIES**

### **JAPANESE MISO RISOTTO**

OUR TAKE ON A CLASSIC  
13

### **BRUSSEL SPROUTS**

TOSSED IN GOCHUJANG VINAIGRETTE  
9

### **BROCCOLINI**

SAUTÉED IN GARLIC, OIL SALT & PEPPER  
8

### **GRILLED ASPARAGUS**

11



Crab mango roll



Kiss of Fire



California

## SPECIALTY ROLLS

### PINK FLOWER

Smoked Salmon, cream cheese  
crab, wrapped with soy paper

25

### BLACK DIAMOND

Jumbo shrimp tempura,  
black caviar, avocado, crab mix

23

### CRUNCHY GARLIC TUNA

Seasoned tuna with serrano pepper Mango pure, crab mix, caviar, sweet roll

23

### RUSH STREET ROLL

Smoked salmon, eel, avocado

15

### KISS ON FIRE

Spicy tuna, spicy salmon, tuna,  
diced jalepenos, sriracha

23

### BIG CHICAGO

10pcs roll w/ shrimp tempura, unagi,  
avocado, cucumber

28

### CRAB MANGO

Mango pure, crab mix, caviar, sweet roll

18

### CATERPILLAR

Unagi (eel), avocado

17

### DRAGON ROLL

Unagi (eel), shrimp tempura

19

## REGULAR ROLLS

### CALIFORNIA

Crab, cucumber, avocado

12

### SPICY TUNA

Big eye tuna mix, cucumber

14

### EEL CUCUMBER

Eel, cucumber

12

### SHRIMP TEMPURA

Lettuce, shrimp tempura, avocado,  
cucumber

12

### SALMON AVO

Salmon, avocado

12

### SPIDER ROLL

Soft shell jumbo crab fried, spicy mayo,  
avocado, cucumber, lettuce

14

## STURGEON CAVIAR

ALL CAVIAR SERVED WITH THE FOLLOWING  
ACCOMPANIMENTS:

FRESH-MADE BLINI PANCAKES

TOMAGO

PICKLED SHALLOTS

CREME FRAICHE

SUN-DRIED TOMATO PUREE

### RESERVE WHITE STURGEON

Amber-brown medium to large-sized gems are buttery and  
smooth featuring hints of a sea breeze and a velvety feel on the tongue

150

### GOLDEN OSETRA

Sourced from the Caspian Sea. Golden Imperial Russian Osetra caviar has a  
rich and large sized eggs with a firm texture and golden color.

The buttery flavor is described as nutty and buttery

180

### GOLDEN KALUGA

Sourced from the Amur River. Fresh, fruity and utterly delectable.

Golden Kaluga is defined by a nutty flavor and large, firm,  
juicy grains ranging in color from a light to a warm, rich brown.

150