



SHAREABLES

VEGAN GYOZA cabbage, chinese cabbage, carrot, sweet potato, onion, ginger, garlic, soy sauce, sesame oil, served with black vinegar	10	CHICKEN TERIYAKI five skewers of teriyaki chicken served with kewpie mayonnaise	16
LAMB SPEDUCCI four skewers of marinated ontario lamb served with chimichurri	18	KOREAN BBQ BEEF four skewers of spicy korean bbq beef	18
TUNA TARTARE diced tuna tossed in yuzu ponzu shoyu, sweet peppers, cucumber, wasabi avocado cream, garlic aioli, sesame oil, served with crispy wonton chips	24	BEEF TATAKI sliced seared black angus usda striploin, ponzu, chives	24
YUZU SHOYU HAMACHI sliced seared hamachi, jalapeño pepper, yuzu shoyu, chili sesame cilantro oil	26		

MAKIMONO

priced per roll

SUSHI PLATTER

128

chef's selection of 48 pieces

YAM SHITAKE with avocado, cucumber, mango coulis	16	COCONUT SHRIMP with avocado, frisée lettuce, spicy garlic kewpie	18
SPICY SALMON with black tobiko, avocado, sesame, dill	19	TUNA CRISPY RICE diced tuna tossed in spicy garlic kewpie on crispy sushi rice with jalapeño pepper	20
SPICY TUNA CRISPY SHRIMP with avocado, crispy shrimp tossed in spicy garlic kewpie	22	BATTERED TRIO salmon, tuna, yellowtail, avocado, frisée lettuce, housemade chili sauce	25

SALAD

SUNSET SALAD spring mix, carrots, beets, cucumber, cherry tomatoes, herbed balsamic vinaigrette	16	ASIAN PEAR GREENS organic baby greens, asian pear, mango, grapefruit, apple citrus dressing	18
CLASSIC CAESAR SALAD romaine hearts, classic caesar dressing, housemade herbed croutons, parmesan cheese	18		



HOT PLATE

PANKO-CRUSTED CHICKEN oven baked chicken breast with three-mustard miso sauce	32	ROASTED MISO MARINATED BLACK COD with egg miso	44
GRILLED BLACK TIGER SHRIMP 4 pcs with yuzu tamari sauce	48	GRILLED LAMB RACK 4 pcs with chimichurri	48

STEAKS

your choice of chimichurri, peppercorn sauce, or teriyaki sauce

12OZ STRIPLOIN	68	8OZ FILET MIGNON	78
14OZ RIBEYE	88	6OZ JAPANESE A5 WAGYU STRIPLOIN miyazaki prefecture	200

STEAK PLATTER

served with caesar salad, golden frites, seasonal roasted vegetables, and your choice of sauce: red wine reduction or chimichurri

TOMAHAWK 45-day aged 50oz black angus tomahawk	380	GRAND PLATTER one 45-day aged 50oz black angus tomahawk, one 14oz black angus ribeye, one 12oz black angus new york striploin, one 12oz miami rib	775
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SIDES

sushi rice	6	golden frites yukon gold potatoes, wasabi aioli	16
broccolini sautéed with garlic and olive oil	18	asparagus and baby carrots sautéed with garlic and olive oil	20
grilled mixed mushroom sautéed with egg miso	20		

ALLERGY STATEMENT

We cannot guarantee that any of our products are free from allergens