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SH	IARE	ABLES	
VEGAN GYOZA cabbage, chinese cabbage, carrots, sweet potato, onion, garlic, ginger, 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 gochujang beef	18
TUNA TARTARE diced tuna tossed in yuzu ponzu, sweet peppers, cucumber, wasabi avocado cream, garlic aioli, sesame oil, served with crispy wonton chips	24	BEEF TATAKI seared sliced black angus usda striploin, ginger mirin shoyu, chives	24
YUZU SHOYU HAMACHI seared sliced hamachi, jalapeño peppers, 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 with jalapeño peppers	20
SPICY TUNA CRISPY SHRIMP shrimp tossed in spicy garlic kewpie with avocado	22 SAL	BATTERED TRIO salmon, tuna, yellowtail with avocado, frisée lettuce, housemade chili sauce	25
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	18		

cheese

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PANKO-CRUSTED C oven-baked chicken br mustard miso sauce		32	MISO-MARINATED ROASTED BLACK COD with egg miso	44
GRILLED BLACK TIG		48	GRILLED LAMB LOLLIPOPS <i>4 pcs</i> with chimichurri	48
	served with your cho	STE.	AKS michurri or peppercorn sauce	
STRIPLOIN 120Z		68	FILET MIGNON 80Z	78
				/0
		88	A5 JAPANESE WAGYU STRIPLOIN 60Z miyazaki prefecture	200
RIBEYE 140Z	ved with golden frites,	Caesar so		200
RIBEYE 140Z	ved with golden frites, and your choice o	Caesar so	miyazaki prefecture ATTERS alad, seasonal roasted vegetables,	200
RIBEYE 140Z	ved with golden frites, and your choice o	caesar so	miyazaki prefecture ATTERS alad, seasonal roasted vegetables, hurri or peppercorn sauce 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	
RIBEYE 140Z serv TOMAHAWK 45-day aged 50oz blacl	ved with golden frites, and your choice o	Caesar so of chimicl 380	miyazaki prefecture ATTERS alad, seasonal roasted vegetables, hurri or peppercorn sauce 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	
RIBEYE 140Z	ved with golden frites, and your choice o k angus tomahawk	Caesar so of chimic 380 SID	miyazaki prefecture ATTERS alad, seasonal roasted vegetables, nurri or peppercorn sauce 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 ES golden frites yukon gold potatoes, served with wasabi	775

20% GRATUITY AND APPLICABLE TAXES ARE NOT INCLUDED UPDATED OCTOBER 19, 2023