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*all  
day  
menu*

12 PM - 10 PM  
7 DAYS A WEEK

*SEAFOOD ON ICE /*

Caviar Selection

beluga 425 | osetra 225

sevruga 185 | northern divine 165

Seasonal Oysters

kusshi, shigoku, beausoleil

3.75<sup>ea</sup>

Seafood Selection For Two

scallop ceviche, oysters, lobster,  
jumbo prawns, king crab

98

Seafood Selection For Four

scallop ceviche, oysters, lobster,  
jumbo prawns, king crab

196

*SUSHI BAR /*

*SASHIMI (3PCS)*

Salmon

12

Hamachi

14

Bluefin Tuna

16

*MAKI*

Avocado Crunch Roll

avocado, cucumber, mango,  
shiso mayo, puffed rice

14

California Roll

blue crab, sesame seeds, avocado,  
cucumber, tobiko caviar,  
yuzu mayonnaise

16

Spicy Tuna Roll

ahi tuna, scallion, cucumber

15

*STARTERS /*

Whipped Burrata Cheese

candy cane & golden beets, hazelnut  
pesto, micro basil, minus 8 reduction

19

Jumbo Prawn Cocktail

tiger prawns, atomic horseradish,  
wasabi cocktail sauce

23

*FROM THE GARDEN /*

Caesar Salad

romaine & shaved brussels sprouts,  
crispy sumac-spiced chickpeas,  
pecorino cheese

15

Dinosaur Kale

marcona almonds, grapes, parmesan,  
medjool dates, kalamata olive &  
black pepper dressing

16

*HOT SIDE /*

Brant Lake Wagyu Burger

caramelized onions, taleggio,  
black truffle dressing,  
salt and vinegar chips

26

Dungeness Crab Cake

sea bean & fennel salad,  
vadouvan-spiced curry aioli

23

*SWEETS /*

Boozy Popsicles

rosé & white peach + amaretto sour

9

Tiramisu Semifreddo

lady fingers, kahlua coffee,  
valrhona guanaja chocolate mousse

12

\*consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.

