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D/6  
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# all day menu

## SEAFOOD ON ICE /

### Caviar Selection

beluga 435 | osetra 235

sevruga 195 | northern divine 185

### Seasonal Oysters 4ea

kusshi, shigoku, beausoleil

### Seafood Selection For Two 118

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

### Seafood Selection For Four 236

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

## SUSHI BAR /

### SASHIMI (3PCS)

Salmon 13

Hamachi 15

Bluefin Tuna 16

### MAKI

Avocado Crunch Roll 15

avocado, cucumber, mango,  
shiso mayo, puffed rice

California Roll 17

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

Spicy Tuna Roll 16

ahi tuna, scallion, cucumber

## STARTERS /

Whipped Burrata Cheese 21

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

Jumbo Prawn Cocktail 25

tiger prawns, atomic horseradish,  
wasabi cocktail sauce

## FROM THE GARDEN /

Caesar Salad 16

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

Dinosaur Kale 16

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

## HOT SIDE /

Brant Lake Wagyu Burger 28

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

Dungeness Crab Cake 25

sea bean & fennel salad,  
vadouvan-spiced curry aioli

## SWEETS /

Boozy Popsicles 9

rosé & white peach + amaretto sour

Tiramisu Semifreddo 12

lady fingers, kahlua coffee,  
valrhona guanaja chocolate mousse

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

