



## RAW BAR + CHILLED SEAFOOD

daily selection of oysters mp  
king crab mp  
jumbo shrimp cocktail 4ea

seafood platter  
small 75  
large 140  
an assortment of chilled shellfish served with  
lemon + assortment of sauces

## TEMAKI TACOS

three per order, one of each — 15  
- salmon, spicy mayo, scallion, sesame seed  
- tuna, avocado, cucumber, poke sauce  
- yellowtail, scallion, ponzu

## NIGIRI + SASHIMI

2 pc nigiri / 3 pc sashimi

tuna 9 / 13  
salmon 8 / 11  
yellowtail 9 / 13  
eel 9 / 13

## SMALL PLATES

charred edamame — 9  
gochujang butter, flaked sea salt

gem lettuce — 14  
shaved vegetables crudités, cherry tomatoes,  
avocado, pickled onions, russian dressing

jesse's salt bread — 14  
cultured butter, housemade ricotta,  
pepper jam

honey roasted baby beet tartare — 14  
date, hazelnut, smoked goat cheese, pickled  
leeks, radicchio, seeded lavash cracker

smoked whitefish salad — 16  
potato crisp, chile jam, trout roe

chestnut-ricotta gnocchi — 21  
speck, savoy cabbage, taleggio, black truffle

prime beef tartare — 19  
crispy potato galette, caper,  
truffle aioli, parmesan, cured egg yolk

wagyu beef 'tataki' — 21  
sfg rice, soy-truffle butter

lobster steam buns — 23  
butter poached lobster, chives, brown  
butter-lemon crumble

wood roasted octopus — 19  
thai red curry aioli, coconut, cilantro, peanut

grilled calamari — 18  
samjang butter, charred shishito peppers,  
scallions, fermented black bean

crispy fried shrimp— 18  
spicy honey-garlic-yuzu koshu glaze,  
scallions, sesame

berkshire pork belly — 16  
black curry, raita, chickpea fritter

roasted hazelnut crusted scallops — 21  
cauliflower purée, uni hollandaise,  
fennel-meyer lemon relish

## SPECIALTY SUSHI

special nigiri 5pc — 22  
tuna— spicy sauce, scallion  
eel— scallion, fried garlic, sesame, kabayaki  
torched yellowtail— apple, ponzu, scallion  
torched salmon— miso glaze, scallion  
scallop— aguachile

sushi nachos — 21  
tuna, salmon, yellowtail, jalapeño, red  
onion, fried garlic, scallions, red ginger,  
yuzu mayo, spicy mayo, sriracha, bonito  
flakes, togarashi wontons

unagi bowl — 20  
wood fire grilled eel, rice, scallions,  
sesame seeds, kabayaki sauce

chirashi bowl — 35  
assorted sashimi, fruits + vegetables,  
over sushi rice

king crab crispy rice — 23  
yuzu koshu, shio kombu, apple

tuna + foie gras tostada — 17  
truffle ponzu, sesame crema, avocado,  
braised daikon



## SUSHI

### HOUSE ROLLS

- tanuki —** 17  
tuna, avocado, pickled carrot, yuzu mayo
- garden grove —** 15  
cucumber, avocado, pickled carrot, sweet potato, scallion, fried garlic, sesame seed
- california —** 14  
crab, avocado, cucumber
- spicy roll —** 16  
choice of one: tuna, salmon, yellowtail  
spicy sauce, scallion
- sushi combo —** 30  
choice of 1 house roll, 3pc sashimi or nigiri,  
seaweed salad



### SPECIALTY ROLLS

- sfg —** 30  
crab, sweet potato, avocado, warm lobster,  
scallion, garlic miso cream sauce
- surf + turf —** 36  
crab, cucumber, avocado, wrapped with  
wagyu beef, warm garlic miso lobster  
truffle cream sauce
- t.n.t. —** 32  
crab, avocado, cucumber roll topped  
with baked scallops, onion, bacon,  
mushrooms, sweet soy, scallions
- roc city —** 25  
tuna, salmon, yellowtail, wasabi, red ginger,  
sriracha, spicy mayo, kabayaki sauce,  
scallions, fried garlic
- kitsune —** 24  
tempura shrimp, avocado, spicy mayo,  
topped with spicy salmon, scallions, fried  
garlic, kabayaki sauce
- eelectric feel —** 18  
f.w. eel, avocado, cucumber, cream cheese,  
spicy mayo, scallions, fried garlic, kabayaki  
sauce
- el rey —** 26  
salmon, avocado, covered with tuna +  
aguachile

## LARGE PLATES

- duo of wagyu shortribs + wagyu strip —** 49  
potato pavé, truffled celery root purée,  
beef fat roasted carrots, sprout leaves
- livorno fish + shellfish stew —** MP  
daily selection of fish + shellfish, tomato  
brodetto, fregola sarda
- vb burger —** 23  
8 oz seven bridges farm chuck, short rib +  
brisket blend, oxtail 'hot sauce', american  
cheese, shredded lettuce, tomato, chipotle  
aioli, french fries

## FROM THE WOOD GRILL

- daily fish —** MP  
lemon, garlic + caper salsa verde
- 16 oz prime ny strip —** 56  
chimichurri

## SIDES

- house cut french fries —** 9
- charred rapini —** 9  
garlic, olive oil, chile flake, parmesan,  
candied pine nuts
- duck fat fried brussels sprouts —** 9  
pickled mustard seeds, apple
- fire roasted japanese sweet potatoes —** 9  
creme fraiche, bacon, scallions, crispy garlic,  
bonito
- fire roasted potatoes —** 9  
lemon, herb butter
- smoked gouda + cauliflower gratin —** 9  
add 4oz lobster — 14

