

食

APPETIZERS

CRISPY ROCK SHRIMP
lemongrass dust, spicy aioli / 14

CALAMARI
sweet chili, red miso sauce / 16

KUROMAME
black soy bean, koji sweet soy / 9

SHISHITO PEPPERS
togarashi, sweet ponzu / 10

PORK BELLY
kimchi, apple, citrus honey / 14

MISO ROASTED BONE MARROW
grilled sourdough / 14

FOIE GRAS DUCK DUMPLING
chives, ice wine reduction, plum vinaigrette / 16

SALAD

CEASAR
fresh romaine, shaved parmesan, tofu croutons / 12

CHOPHOUSE
asparagus, tomato, carrot, cucumber, red pepper, blue cheese crumble / 14

SIMPLE SALAD
cherry tomato, snap pea, cucumbers, radish, soy wasabi dressing / 10

RAW BAR

OYSTERS
ask for daily selection / MP

SHRIMP COCKTAIL
yuzu scallion cocktail sauce / 4 each 4

KING CRAB LEGS
1/2 lb. hot with warm butter or chilled 25

SHELLS & SASHIMI
6 oysters, 5 shrimp & 6 chef selected pieces of sashimi / 65 65

STEAK

All dry aged steaks, aged in our Himalayan Salt Cave for 21 to 30 days

A LITTLE MORE

9oz CENTER CUT FILET / 44
15oz DRY AGED NY STRIP / 40
19oz DRY AGED BONE-IN NY STRIP / 45
18oz DRY AGED BONE IN RIBEYE / 52
25oz DRY AGED PORTERHOUSE / 50
HOUSEMADE BUTTERS:
garlic chive, black truffle, blue cheese

4oz A5 MIYAZAKI WAGYU / 75
asparagus, shishito, trumpet mushroom

16oz AMERICAN WAGYU RIBEYE / 75
black truffle butter

LUMP CRAB CRUSTED FILETS / 52
ginger scallion bearnaise

DOUBLE CUT PORTER 105

ENTRÉE

MANDARIN GLAZED SALMON
parmesan and asparagus risotto / 30

CHILEAN SEABASS
pea greens, dashi soy, heirloom carrots / 38

KOREAN BBQ SHORT RIB
Chinese cabbage slaw, romanesco / 32

BRAISED CHICKEN
heirloom carrots, tomato, roasted peppers, rice dumpling / 28

JAPANESE YAM
five spice foie butter / 9

BABY BOKCHOY
garlic, crispy forest mushrooms / 8

CHINESE BROCCOLI
garlic, lemon, sweet & sour shallot / 8

SIDES

ROASTED ASPARAGUS
fresh shaved horseradish / 8

CHEESY KIMCHI FRIED RICE
snap pea, soft poached egg / 12

HOUSE CURED BACON FRIED RICE
egg, snap peas, cashews / 13

