



SMALL PLATES

EDAMAME, soy bean, Hawaiian black lava salt / 8
 CALAMARI, spicy mayo, red miso tomato sauce / 15
 CRISPY ROCK SHRIMP TEMPURA, spicy aioli / 13
 SHISHITO PEPPERS, togarashi, citrus soy aioli / 10
 choice of blistered or tempura
 PORK BELLY, kimchi, apple, citrus honey / 14
 HIRAME MAKI, fluke, spicy tuna,
 micro green, sesame dressing, truffle oil / 14
 BRUSSEL SPROUT, crispy sprout,
 shallot, thai sauce, peanut / 10

MISO SOUP, house-made dashi,
 nama miso, nigari tofu, wild mushroom / 6
 SURF & TURF DUMPLING, beef, shrimp,
 scallion, spicy mustard sauce / 10
 YELLOWTAIL JALAPENO, jalapeno salsa, yuzu / 13
 SALMON CRUDO, heirloom tomato, crispy potato,
 jalapeno ginger balsamic / 13
 FOIE GRAS DUCK DUMPLING, osmanthus ume syrup / 16
 SWEET POTATO TEMPURA, spicy aioli / 8
 DUCK FAT FINGERLING, duck confit, black pepper aioli / 10

SALAD

CAESAR, fresh romaine,
 garlic crouton, shaved Womanchego,
 Cato Corner Farm, Colchester, CT / 14 white anchovies / 4
 SIMPLE SALAD, avocado, cherry tomato,
 cucumber, shaved carrot, radish, ginger vinaigrette / 12
 BURRATA & BEET SALAD, crispy kale, white
 soy orange glaze, vinegar soaked burnt citrus / 14

CHOPHOUSE, asian pear, pomegranate
 seed, candied cashew, sweet onion
 soy dressing, Black Ledge Blue, Cato Corner Farm,
 Colchester, CT / 14
 BUTTER LETTUCE, cherry belle radish, snap pea,
 Black Ledge Blue, lemon pepper tarragon cream dressing / 14
 MANGO KOMBU SALAD, pickled
 mango, carrot, daikon radish, mixed green / 11

ADD TO ANY SALAD: chicken / 8 shrimp / 12 salmon / 8

BIG PLATES

WAGYU BURGER, 8oz wagyu patty, taste cheese,
 fancy sauce, lettuce, tomato, pickled shallot, sesame bun / 17
 BACON EGG AVACADO, 8oz wagyu patty, fried egg,
 lettuce, tomato, Womanchego cheese, sesame bun, house bbq
 sauce / 17
 WINGS AND RICE, korean bbq sauce, white rice,
 rice seasoning, pickled red cabbage / 14
 KATSU VEGETABLE BURGER, sweet potato, onion, shallot,
 sweet pepper, lettuce, tomato, pickled red cabbage / 12

KATSU CHICKEN BURGER, lettuce, tomato, onion,
 pickled red cabbage, sweet pepper, shallot, spicy mayo / 14
 DRY AGED STEAK & CHEESE, havarti cheese,
 black pepper mayo, bahn mi bread served
 with a side of pickled red cabbage / 18
 WHITE ORANGE GLAZE SALMON, mango kombu salad,
 edamame puree / 22
 PINENAPPLE CHICKEN, pineapple, crispy chicken, steamed
 broccoli / 18

NOODLES & RICE

KIMCHI FRIED RICE, snap pea, onsen
 tamago / 12
 SHRIMP FRIED RICE, rock shrimp, snap
 pea, scallion / 13
 VEGETABLE FRIED RICE, mixed
 vegetable, snap pea, scallion / 10
 HOUSE CURED BACON FRIED RICE,
 snap pea, candied cashew, egg / 13

TONKATSU RAMEN NOODLES, onsen
 tamago, chashu, bamboo shoots, nori,
 garlic scallion oil, scallion, wood ear
 mushroom
 PORK / 15
 SHRIMP / 16
 CHICKEN / 14

UDON NOODLES, scallion oil, wild
 mushroom, mixed vegetable, onsen
 tamago
 VEGETABLE / 12
 STEAK / 14
 SHRIMP / 16
 CHICKEN / 14

CHOPHOUSE STEAKS

10OZ CENTER CUT FILET / 44
 19OZ DRY AGED NY STRIP / 45
 18OZ DRY AGED RIB EYE / 52

24OZ DRY AGED PORTERHOUSE / 50
 12OZ AMERICAN WAGYU NY STRIP / 65
 4OZ A5 MIYAZAKI WAGYU, asparagus, shishito pepper,
 trumpet mushroom, hoisin steak sauce / 75

All dry aged steaks are served bone in or sliced, choice of: black truffle butter, bone marrow butter, garlic butter, black ledge blue cheese & grape must (saba) or A5 steak sauce.

LOUNGE MENU



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