

BIG EYE TUNA POKE •
sesame chili • hijiki • red onions • scallions

JAPANESE HAMACHI ESPUMA •
yuzu kosho espuma • micro cilantro

CEVICHE MIX(sashimi grade) •
flake • octopus • red onion • crispy sweet potato

LOBSTER CEVICHE
Maine lobster • cherry tomato • avocado • ají amarillo
leche de tigre

ROCK SHRIMP ACEVICHADO
ají limo • leche de tigre aioli • crispy capers

CRUDOS

24 **SCOTTISH SALMON NASHI** • 24
truffle oil • dry miso • micro arugula

24 **BLUE FIN "OH"-TORO RED ONION** • 48
red onion salsa • micro shiso • ito togarashi

18 **SPICY TUNA CRISPY RICE** 24
big eye tuna • masago • micro shiso

25 **OYSTERS CHINO** • 18
chili black bean • crispy shallots • sizzling oil

26 **TENDERLOIN BEEF CARPACCIO** • 26
julienne daikon • baby arugula • yuzu • evoo • capers

COLD BAR

Butter poached Alaskan King Crab Leg
Stone Crab and Veuve Clicquot champagne Pairing
Maine lobster

OYSTER

3 pieces
Kumamoto* 12 Maple Point* 12
Shigoku* 12

32

MP

55

12

HOUSE MADE SAUCES 2

Caramelized onion soy Tosazu
Red onion shiso Wasabi cocktail
Ají amarillo aioli Mustard vinaigrette
Wasabi aioli Yuzu Soy

NIGIRI

2 pieces per order

BLUE FIN "O"-TORO •
kombu infused soy • pickled red onion • osetra caviar

BIG EYE TUNA •
soy marinated • kizami wasabi

CURED SCOTTISH SALMON •
feta • evoo • yuzu • baby arugula

40

15

9

BUTTER POACHED ALASKAN KING CRAB 36
osetra caviar • mustard vinaigrette

JAPANESE HAMACHI ESPUMA 16
yuzu kosho espuma • micro cilantro

WAGYU NIGIRI 18
tosazu marinated • red onion • garlic

SALADS

CHARRED ARTISAN BABY ROMAINE (add king crab +32) 16
sesame ranch dressing • capers • walnuts • crispy bacon

MAINE LOBSTER SALAD 36
baby greens • avocado • passion fruit dressing

WATERCRESS SALAD 22
hawaiian hearts of palm • pea shoots • crispy shallots
honey wasabi dressing

KALE AND FARRO SALAD 22
kale • farro • feta cheese • cherry tomatoes • avocado
honey hazelnut vinaigrette

BURRATA WITH IBERICO PATA NEGRA HAM 33
avocado • tomato • spanish chorizo
sherry arugula dressing

APPETIZERS

DUCK FOIE GRAS TERRINE 29
"Bergeron" apricot • chopped pistachio • toasted brioche

BINCHO PINCHO 19
tenderloin • rosemary demi

WAGYU SHORT RIB GYOZA 28
parsnip purée • shitake mushrooms • asian glaze

SPANISH OCTOPUS ANTICUCHO 27
grilled octopus • crispy yellow potato cake • olive aioli

CALIFORNIAN ARTICHOKE 14
garlic butter • sesame ranch dressing

PORK TACOS 18
guacamole • fresh corn • pickled onion • micro cilantro

BINCHOTAN CHARCOAL GRILL

BONE - IN RIB EYE 32 oz (to share) 85	KOREAN MARINATED SHORT RIBS 38
CHAIRMAN'S RESERVE TENDERLOIN 46	TUNA STEAK (SASHIMI GRADE) 34
ANGUS NY STRIP 14 oz 43	SCOTTISH SALMON 29
	PORTOBELLO 17

ENTREES

ROASTED FREE RANGE YOUNG CHICKEN 27
crushed purple potatoes • rainbow baby carrots • oyster
mushrooms • ají amarillo sauce

ARROZ CON PATO 38
duck confit • cilantro rice • pickled vegetable

BRAISED NEW ZEALAND LAMB SHANK 38
tri-color quinoa • bok choy • shimeji mushrooms

BROILED BRANZINO 34
watercress • tomato • avocado • aji amarillo vinaigrette

DIVER SEA SCALLOP PLANCHA 33
okra • oyster mushrooms • scallions
pickled red onions • yuzu black bean vinaigrette

PRAWNS LINGUINI PASTA 45
shimeji mushrooms • shiso pesto • pine nuts

SEARED TUNA (sashimi grade) 36
caramelized onion • white soy • avocado
heirloom tomato • jasmine rice

CHILEAN SEABASS 43
maple glazed eggplants • hawaiian hearts of palm
basil soy butter

KUHLBARRA BARRAMUNDI 36
rock shrimps • edamame • wild rice • vadouvan

KING CRAB RISOTTO 45
ají amarillo lobster stock • green asparagus

SIDES

Mashed potatoes 9 Wild market mushroom 11
Jasmine rice 7 Baby vegetable cassollette 9
Tri-color quinoa 9 Candied sweet potatoes 7
French fries 8 Mixed green salad 8
Sesame bok choy 8 Maple glazed eggplants 8

HOUSE MADE SAUCES 2

Béarnaise Bordelaise
Red onion shiso salsa Aji panca demi-glaze
Caramelized onion white soy Yuzu hollandaise
Yuzu Soy Guasacaca

*Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish, including oysters, may increase your risk of foodborne illness.
*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.
If unsure of your risk, consult a physician.

18% service charge will be included for all parties.
Pral frè sèvis 18% dwe enkli pou tout pati yo. Todos los precios están sujetos a un 18% de servicio.