



CRUDOS

BIG EYE TUNA POKE • sesame chili • hijiki • red onions • scallions	24	SCOTTISH SALMON NASHI • truffle oil • dry miso • micro arugula	24
JAPANESE HAMACHI ESPUMA • yuzu kosho espuma • micro cilantro	24	SPICY TUNA CRISPY RICE • big eye tuna • masago • micro shiso	24
CEVICHE MIX (sashimi grade) • flake • octopus • red onions • crispy sweet potatoes	18	LOBSTER CEVICHE	25
ROCK SHRIMP ACEVICHADO ají limo • leche de tigre aioli • crispy capers	26	Maine lobster • cherry tomatoes • avocado ají amarillo • leche de tigre	55
BIG EYE TUNA • quinoa tartare • black sesame • shallots • chives	25	MAINE LOBSTER COCKTAIL wasabi aioli • wasabi cocktail	12
		OYSTERS (3 pieces) Kumomoto* • Shigoku* • Maple Point*	

APPETIZERS

TOMATO SOUP black olives • basil • crème fraîche	21	SEARED FOIE GRAS poached leek • pink pralines	29
COLD PEA SOUP parmesan crumble • yuzu kosho quenelle	22	ROQUEFORT TERRINE baby greens • walnut • apricots	28
COCONUT MAINE LOBSTER onion marmalade • spinach • wasabi touch	36	WAGYU BEEF GYOZA parsnip purée • shiitake mushrooms • asian glaze	28
BEEF NAPOLEON goat cheese • mâche salad • dijon mustard	28	GREEN ASPARAGUS salmon roe • velvety lime soy sauce	29
ITALIAN BURRATA celery root rémoulade • port réduction	29	PETIT RAVIOLI spinach • ricotta • lobster bisque	26
SEARED BIG EYE TUNA NIÇOISE légumes • boiled eggs • black olives • basil • mix greens	32	ESCARGOTS garlic butter • hazelnut	22
CURED SCOTTISH SALMON • warm potatoes • red onions	26		

BINCHOTAN CHARCOAL GRILL

BONE - IN RIB EYE 32 oz (to share)	98	KOREAN MARINATED SHORT RIBS	38
CHAIRMAN'S RSRV TENDERLOIN 8 oz	49	TUNA TOWNEDOS (sashimi grade) 7 oz	38
ANGUS NY STRIP 14 oz	48	SCOTTISH SALMON 8 oz	32

MAINS

FREE RANGE CHICKEN BREAST caesar salad • chestnut velouté	29	SEARED TUNA (sashimi grade) caramelized shallots • white soy • avocado cherry tomato • cilantro	36
JOUE DE BOEUF braised beef stew • pommes purée	38	CHILEAN SEABASS sake soy marinated • crispy leeks	43
AUSTRALIAN RACK OF LAMB walnut crusted • celery root • rosemary jus	42	DIVER SEA SCALLOP potato • leek • truffle butter	35
BRANZINO À LA PROVENÇALE tomato marmalade • olives • herbs salad	34	PEA RISOTTO parmigiano reggiano • [add truffle M/P]	38

SIDES

Pommes purée	10	Wild market mushrooms	11
Basil pommes purée	12	Mixed green salad	12
Olive oil pommes purée	12	Baby vegetables cassollette	9
Truffle pommes purée	18	Candied sweet potatoes	7
Fregola parmesan	11	French fries	8
Jasmine rice	7	Sesame bok choy	8
Haricots verts	12		

HOUSE MADE SAUCES 2

COLD	HOT
Red onions shiso salsa	Bernaise
Yuzu soy	Foyot-mignonette
Guasacaca	Green peppercorn
Sesame soy	

*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 sévis 18% dwe enkli pou tout pati yo. Todos los precios están sujetos a un 18% de servicio.