



CRUDOS

BIG EYE TUNA POKE: sesame chili • hijiki • red onions • scallions	26	SCOTTISH SALMON NASHI: truffle oil • dry miso • micro arugula	26
JAPANESE HAMACHI ESPUMA: yuzu kosho espuma • micro cilantro	26	STRIPE BASS TIRADITO: micro mint • puffed rice • soy dressing	25
TUNA TOSTADA: avocado • citrus aji amarillo aioli • micro cilantro	23	SPICY TUNA CRISPY RICE: big eye tuna • masago • micro shiso	26

COLD BAR

BUTTER POACHED ALASKAN KING CRAB LEG:	34	OYSTERS: (3 pcs per order)	
MAINE LOBSTER: 1.5 lbs	57		
ROCK SHRIMP ACEVICHADO: ají limo • leche de tigre aioli • crispy capers	27	KUMAMOTO:	18
LOBSTER CEVICHE: tomato • avocado • aji amarillo • leche de tigre	30	KUSSH:	15
CEVICHE MIX: (sashimi grade) flake • octopus • red onions • crispy sweet potatoes	18	MAPLE POINT:	12

APPETIZERS

SHRIMP CAESAR SALAD: grilled shrimp • parmesan crumbles • croutons	27	SEARED FOIE GRAS: apple pear compote • figs • brioche • candied walnuts	29
OCTOPUS: white beans • chorizo • olives	27	WAGYU BEEF GYOZA: parsnip purée • shiitake mushrooms • asian glaze	29
ITALIAN BURRATA: zucchini • gem lettuce • pesto • lemon basil oil	30	VEGETABLES TIRADITO: zucchini • beets • mâche salad	24
LOBSTER SALAD: frisée • herbed ricotta • pickled asparagus • cocktail sauce	34	dry miso • coconut • lime	

BINCHOTAN CHARCOAL GRILL

BONE - IN RIB EYE 32 oz (to share)	100	KOREAN MARINATED SHORT RIBS	39
CHAIRMAN'S RSRV TENDERLOIN 8 oz	51	SCOTTISH SALMON: 8 oz	34
ANGUS NY STRIP 14 oz	50	ADD ON: U-3 Black Tiger Shrimp	28
U-3 BLACK TIGER SHRIMP: (2 pcs)	55	EXTRA SAUCES: Béarnaise • Red onion shiso • Green peppercorn	3

MAINS

FREE RANGE CHICKEN AU JUS: polenta cake • cipollini onion • broccoli rabe • micro cilantro	31	SEARED TUNA: (sashimi grade) caramelized shallots • white soy • avocado	38
BRAISED LAMB SHANK: porcini • merguez • tomato confit • mashed potato	42	cherry tomato • micro shiso	
KING CRAB RISOTTO: aji amarillo lobster stock • green asparagus	45	CHILEAN SEABASS: green beans • okra • shimeji mushroom	45
MEDITERRANEAN BRANZINO: osetra caviar • beurre blanc • paper thin vegetables	46	pickled onions • brown butter basil soy	
JUVIA SEAFOOD PASTA: scallop • shrimp • lobster • cuttlefish	45	DIVER SEA SCALLOP: charred mushroom • red onion shiso vinaigrette	37
clams • micro basil • lobster sauce		watermelon radish • tomatillo huacatay	

Signature

MASHED POTATOES

SIDES

grilled asparagus	12	sesame bok choy	9	classic	10	JUVIA TRIO 38
french fries	10	vegetables cassalette	9	rosemary	14	classic • rosemary • truffle
jasmine rice	7	mixed green salad	12	truffle	18	
wild market mushrooms	11	candied sweet potatoes	12			
green beans	11					

*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.