

RAW

Oysters & Black Kaluga Caviar crème fraiche	44
Toro Tartare black kaluga caviar, sesame rice cracker	59
Maine Lobster Tartare whole Maine lobster, avocado, radish, mustard	59
Thai Style Halibut Ceviche heirloom tomato, mango, peanut	28
Miyazaki A5 Wagyu crispy rice, soy emulsion, garlic chips	54
Octopus Carpaccio calabrian chilli vinaigrette, dill	29

SALADS

Baby Kale & Napa Cabbage little gem lettuce, pickled radish, cashew	18
Pomegranate & Lemon Paneer honey crisp apples, arugula, citrus vinaigrette	20

SMALL PLATES

Duck & Foie Gras Dumplings charred tomato, basil	29
Soft Shell Crab Bao Bun Thai slaw, cashew, pickled chili	29
Tempura Maitake Bao Bun Asian pear, sweet sriracha aioli	22
Wild Mushroom Fried Rice truffle, farm egg	38
King Crab & Uni Noodles pea shoot, massaman curry	42
Korean Fried Chicken gochujang sauce, green chili sauce	29

ROBATA SMALL PLATES

Octopus spicy fish sauce, pickles	36
Sturgeon pomegranate molasses, shaved onion	26
Live Scallop in Shell (1 pc) yuzu miso butter	28
Maitake Mushroom Thai chili, herbs	23
Colorado Lamb Chops pickled mango	43

ROBATA PLATES

Swordfish miso mustard, spicy pickles	35
Iberico Pork Secreto Thai basil chimichurri	42
Wagyu Skirt Steak pistachio & cilantro pesto	69
Hamachi Kama tom yum, cilantro	32
Veal Porterhouse dark soy, Thai herb salad	95

FOR THE TABLE

BBNY Wok Fried Red Snapper szechuan hot oil, black vinegar	120
Whole Boneless Amish Chicken green curry, leeks, garlic naan	89
Szechuan Style Tomahawk Ribeye 36oz Dry Aged Prime Beef	215
Whole Live Kamchatka Crab (limited availability) yuzu-miso butter	208 / lb

MAIN PLATES

Roast Duck Breast yuzu plum tea, miso ube	49
Whole Roasted Cauliflower black bean-chili oil, peanut, mint	31
Halibut En Croute white curry, long beans	39
Wok Seared Scallops snap peas, silken tofu, xo sauce	52
Grass Fed Lamb Shank spicy cumin noodles, napa cabbage	54
Whole 1.5 lbs Maine Lobster yuzu hollandaise	72
Whole Bone-in Beef Short Rib ssamjang, scallion, korean beef jus	110
5oz Miyazaki A5 Wagyu Tenderloin shanghai steak sauce	184

SIDES

Wok Charred Greens tofu emulsion	18
Cucumber Kimchi pickled daikon, asian pear	16
Shishitos sea salt, lemon	12
Snap Peas mushrooms, smoked tofu	16
Vegan Mapo Tofu shiitake, eggplant	19
Seasonal Vegetable Fried Rice pineapple, baby corn, shishito	19
Crispy Scallion Noodles egg noodle, sweet soy	18

SUSHI

SASHIMI / NIGIRI

Maguro • Tuna	14
O Toro • Fatty Tuna	26
Chu Toro • Semi Fatty Tuna	22
Kona • Kampachi	9
Hamachi • Yellowtail	9
Shima Aji - Striped jack	13
Sake • King Salmon	12
Hotate • Hokkaido Scallop	16
Uni • Sea Urchin	24
Alaskan King Crab	39

TUNA TRIO (6 PC) 120

Maguro	
O Toro	
Chu Toro	

SUSHI ROLL

BBNY	59
Spicy Tuna, O-Toro, Kaluga Caviar	
Toro Tuna	29
Scallion, Avocado	
Uni & Truffle	49
Maguro	
King Salmon	25
Ikura, Cucumber, Chive	
Spicy Lobster Tempura	32
Avocado, Scallion	
King Crab Naruto	43
Avocado, Mango	
California	25
King Crab, Cucumber, Avocado, Masago	
Hamachi Truffle Roll	42
Spicy Yellowtail, Scallion, Cucumber	

CHEF SELECTION

SASHIMI MORIAWASE

3 Sashimi (6 pc)	42
5 Sashimi (10 pc)	64
7 Sashimi (14 pc)	103

SUSHI MORIAWASE

Small Nigiri (5 pc)	44
Large Nigiri (7 pc)	70

GUNKAN ROLL

Uni	24
Ikura	22
Uni & Ikura	23
Uni & Kaluga Caviar	44



DINNER MENU