

## RAW

### **Oysters & Black Kaluga Caviar** 44

crème fraiche

### **Toro Tartare** 59

black kaluga caviar, sesame rice cracker

### **Maine Lobster Tartare** 59

whole Maine lobster, avocado, radish, mustard

### **Thai Style Halibut Ceviche** 28

heirloom tomato, mango, peanut

### **Miyazaki A5 Wagyu** 54

crispy rice, soy emulsion, garlic chips

### **Octopus Carpaccio** 29

calabrian chilli vinaigrette, dill

## SALADS

### **Baby Kale & Napa Cabbage** 18

little gem lettuce, pickled radish, cashew

### **Pomegranate & Lemon Paneer** 20

honey crisp apples, arugula, citrus vinaigrette

## SMALL PLATES

### **Duck & Foie Gras Dumplings** 29

charred tomato, basil

### **Burrata & Black Kaluga Caviar** 49

brioche, olive oil

### **Soft Shell Crab Bao Bun** 29

Thai slaw, cashew, pickled chili

### **Tempura Maitake Bao Bun** 22

Asian pear, sweet sriracha aioli

### **Wild Mushroom Fried Rice** 38

truffle, farm egg

### **King Crab & Uni Noodles** 42

pea shoot, massaman curry

### **Korean Fried Chicken** 29

gochujang sauce, green chili sauce

## ROBATA SMALL PLATES

### **Octopus** 36

spicy fish sauce, pickles

### **Sturgeon** 26

pomegranate molasses, shaved onion

### **Live Scallop in Shell (1 pc)** 28

yuzu miso butter

### **Maitake Mushroom** 23

Thai chili, herbs

### **Colorado Lamb Chops** 43

pickled mango

## ROBATA PLATES

### **Swordfish** 35

miso mustard, spicy pickles

### **Iberico Pork Secreto** 42

Thai basil chimichurri

### **Wagyu Skirt Steak** 69

pistachio & cilantro pesto

### **Hamachi Kama** 32

tom yum, cilantro

### **Veal Porterhouse** 95

dark soy, Thai herb salad

## FOR THE TABLE

### **BBNY Wok Fried Red Snapper** 120

szechuan hot oil, black vinegar

### **Whole Boneless Amish Chicken** 89

green curry, leeks, garlic naan

### **Szechuan Style Tomahawk Ribeye** 215

36oz Dry Aged Prime Beef

### **Whole Live Kamchatka Crab** (limited availability) 232 / lb

yuzu-miso butter

## MAIN PLATES

### **Roast Duck Breast** 49

yuzu plum tea, miso ube

### **Whole Roasted Cauliflower** 31

black bean-chili oil, peanut, mint

### **Halibut En Croute** 39

white curry, long beans

### **Wok Seared Scallops** 52

snap peas, silken tofu, xo sauce

### **Grass Fed Lamb Shank** 54

spicy cumin noodles, napa cabbage

### **Whole 1.5 lbs Maine Lobster** 72

yuzu hollandaise

### **Whole Bone-in Beef Short Rib** 110

ssamjang, scallion, korean beef jus

### **5oz Miyazaki A5 Wagyu Tenderloin** 184

shanghai steak sauce

## SIDES

### **Wok Charred Greens** 18

tofu emulsion

### **Cucumber Kimchi** 16

pickled daikon, asian pear

### **Shishitos** 12

sea salt, lemon

### **Snap Peas** 16

mushrooms, smoked tofu

### **Vegan Mapo Tofu** 19

shiitake, eggplant

### **Seasonal Vegetable Fried Rice** 19

pineapple, baby corn, shishito

### **Crispy Scallion Noodles** 18

egg noodle, sweet soy

# 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 Salmom 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