

## RAW

### Oysters & Black Kaluga Caviar 44

crème fraîche

### 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

### White Peach & 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

### 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 Norwegian King 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

### King Salmon 32

warm tomato vinaigrette, herbs

### 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