

RAW

Oysters & Black Kaluga Caviar 44

crème fraiche

Toro Tartare 59

black kaluga caviar, avocado, sesame rice cracker

Maine Lobster Tartare 59

Maine lobster, avocado, radish, mustard

Peruvian Style Halibut Ceviche 28

heirloom tomato, mango

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

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

sake, Oyster sauce, Snow peas, garlic

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

honey soy glazed

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