

RAW

Five West Coast Oysters 29
Mignonette, Add Caviar & Crème Fraiche 15
Ossetra caviar, Toro Tartare 49
Ossetra caviar 15g , avocado, sesame rice cracker
Lobster Avocado 59
Maine lobster, avocado, radish, mustard
Peruvian Style Halibut Ceviche 29
heirloom tomato, mango
Octopus Carpaccio 29
calabrian chili vinaigrette, dill
Yellowtail jalapeño 29

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

Crispy Duck & Foie Gras Dumplings 29
Cantonese sauce, chives
Burrata & Ossetra Caviar 49
brioche, olive oil
Wild Mushroom Fried Rice 39
truffle, farm egg
King Crab & Uni Noodles 44
pea shoot, massaman curry
Hamachi Crispy Rice 28
yusu kosho, Switch for Avocado 22
Salmon Crispy Rice 25 / Spicy Tuna Crispy Rice 26
yusu kosho
Crispy Scallion Noodles 18
egg noodle, sweet soy

BAO BUN

Tempura Bass Bao Bun 26
crispy herb, chili roast peanuts, nouc cham
Soft Shell Crab Bao Bun 29
Thai slaw, cashew, pickled chili
Maitake Bao Bun 23
Asian pear, sweet sriracha aioli
Cauliflower Bao Bun 19
carrots, pickles, cucumber, cilantro

ROBATA PLATES

Octopus 36
lemon, pickles
Live Scallop in Shell (1 pc) 28
yuzu miso butter
Maitake Mushroom 24
Thai chili, herbs
Colorado Lamb Chops 43
pickled mango
Whole Branzino 69
olive oil, lemon
Swordfish 36
spicy pickles
Iberico Pork Secreto 43
Thai basil chimichurri
Skirt Steak 49
pistachio & cilantro pesto

ENOUGH FOR TWO

BBNY Wok Fried Red Snapper 123
szechuan hot oil, black vinegar
Whole Boneless Amish Chicken 69
green curry, leeks, garlic naan
Szechuan Style Tomahawk Ribeye 215
36oz Dry Aged Prime Beef
Whole Live Norwegian King Crab (limited availability) 235 / 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 41
white curry, long beans
Wok Seared Scallops 52
snap peas, silken tofu, xo sauce
Whole 1.5 lbs Maine Lobster 72
yusu Hollandaise
King Salmon 33
warm tomato vinaigrette, bok choy
Whole Bone-in Beef Short Rib 112
ssamjang, scallion, korean beef jus
Grove Valley Wagyu Tenderloin 86
shanghai steak sauce

SIDES

Crispy Brussel Sprouts 12
soy, finger chillies
Steam/Grilled Edamame 12
sea salt
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 20
pineapple, baby corn, shishito
Grilled Japaneese eggplant 14
cherry tomatoes, soy, thyme

SUSHI

CHEF SELECTION

Sushi / Sashimi Sampler 68

Tuna Trio • Maguro, O-Toro, Chu-Toro (6pc) 120

Uni & Ossetra Caviar 46

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
- Hirame • Fluke 8
- Kinmedai• Golden Big Eye Snaper 9
- Madai • Sea Bream 10
- Sawara • Spanish Mackerel 7
- Unagi • Bbq Freshwater Eel 11
- Ikura • Fresh Salmon Roe 6
- Kuruma Ebi • Tiger Praw 13

SUSHI ROLL

- BBNY 59
Spicy Tuna, O-Toro, Ossetra Caviar
- Toro Tuna 32
Scallion, Avocado
- Uni & Truffle 49
Maguro
- King Salmon 29
Ikura, Cucumber, Chive
- Spicy Lobster Tempura 38
Avocado, Scallion
- King Crab Naruto 45
Avocado, Mango
- California 25
King Crab, Cucumber, Avocado, Masago
- Hamachi Truffle Roll 44
Spicy Yellowtail, Scallion , Cucumber



DINNER MENU