

## RAW BAR

### SEA FOOD TOWER 225

2 LOBSTER TAILS (6 OZ), 6 BLACK TIGER SHRIMPS, 6 ARGENTINIAN PRAWNS, 12 OYSTERS WITH RASPBERRY & LECHE DE TIGRE, NIGIRI OMAKASE - HAMACHI, TUNA, KING SALMON TOPPED WITH STURGEON CAVIAR, TUNA SASHIMI & SALMON TARTARE

### ROYAL IMPÉRIAL BLACK CAVIAR 50 G 250

<p><b>OYSTERS FRESHLY SHUCKED</b> WITH RASPBERRY &amp; LECHE DE TIGRE (6) 26</p>	<p><b>QUARTET TARTARE CONES</b> LOBSTER, HAMACHI, SALMON, TUNA 34</p>	<p><b>BLACK TIGER SHRIMP COCKTAIL</b> COCKTAIL SAUCE (4) 25</p>
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<p><b>MISO ROCKEFELLER OYSTERS</b> MISO, SPINACH, CHEDDAR (6) 30</p>
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## SASHIMI

<b>BIG EYE TUNA</b> - TRUFFLE MAYO, DEHYDRATED SEAWEED, WASABI CAVIAR, SOY SAUCE, MICRO GREENS	(4) 25
<b>KING SALMON</b> - WASABI AIOLI, DEHYDRATED CAPERS, IKURA CAVIAR, SOY SAUCE, MICRO GREENS	(4) 24
<b>HAMACHI</b> - JALAPEÑO YUZU CAVIAR, SOY SAUCE, MICRO GREENS	(4) 27
<b>TRIFECTA</b> - BIG EYE TUNA, KING SALMON, HAMACHI	(2 OF EACH) 33
<b>NIGIRI OMAKASE</b> - HAMACHI, TUNA, KING SALMON TOPPED WITH STURGEON CAVIAR (CHEF'S SPECIAL)	(3) 24


## TATAKI

<b>KING SALMON</b> - SESAME SEARED, CHARRED ONIONS, SAKE HONEY MISO SAUCE 	(6) 24
<b>HAMACHI</b> - JALAPEÑO, YUZU TOBIKO CAVIAR, BASIL PONZU SAUCE 	(6) 28
<b>FILET MIGNON</b> - PONZU, GINGER, SCALLIONS, CHILE SESAME OIL	(4) 28

## TARTARE

<b>BEEF</b> - FILET MIGNON, WASABI, CHICKPEAS, JAPANESE MAYO.	25
<b>SALMON</b> - TRUFFLE OIL, AVOCADO, SESAME. SERVED IN COCONUT SHELL 	26

## MAKI

<b>ROCK N' ROLL</b> SPICY SALMON, AVOCADO, TEMPURA, TOBIKO, SPICY MAYO, TERIYAKI. TOPPED WITH CRISPY ROCK SHRIMP	(6) 24
<b>BUTTER CRAB ROLL</b>  CRAB MASSAGO CAVIAR, SPICY MAYO. SERVED WITH TRUFFLE PONZU AND CLARIFIED BUTTER SAUCE	(6) 24
<b>SEAFIRE ROLL</b> SPICY TUNA, SALMON, AVOCADO, JALAPEÑO, TORCHED HAMACHI, CHILI OIL, GREEN ONION. TERIYAKI CORIANDER SAUCE	(6) 26
<b>LOBSTER AZABU ROLL</b> SPICY LOBSTER TEMPURA, JAPANESE MARINATED DAIKON, TOPPED WITH BIG EYE TUNA SERVED WITH A RASPBERRY INFUSED SWEET AND SOUR SAUCE	(6) 31
<b>SUBLIME</b> SPICY LOBSTER TEMPURA, AVOCADO, SPICY MAYO, TOPPED WITH FOIE GRAS, SPICY BLUEFIN TUNA TARTARE AND IMPERIAL OSETRA CAVIAR SERVED WITH A CHOCOLATE DURIAN SAUCE	(4) 36
<b>SPICY TUNA CRUNCH</b> SPICY SPICY SHRIMP TEMPURA, AVOCADO, CUCUMBER, TOBIKO CAVIAR, TRUFFLE AIOLI TOPPED WITH SPICY TUNA SERVED WITH A CREAMY TERIYAKI SAUCE	(6) 26

## SALADS

<b>BURRATA SALAD</b> - HEIRLOOM TOMATOES, MICRO BASIL, EXTRA VIRGIN OLIVE OIL	22
<b>FUJISAN SASHIMI SALAD</b> - BIG EYE TUNA, KING SALMON, HAMACHI, ARTISANAL GREENS, JAPANESE VINAIGRETTE. TOPPED WITH CRUNCHY TARO	32

 = GLUTEN FREE

## APPETIZERS

<b>CRISPY RICE TUNA</b> - BIG EYE TUNA, MASSAGO, SCALLIONS, TERIYAKI, SPICY MAYO	(4)	22
<b>SPICY ROCK SHRIMP</b> - TEMPURA, JAPANESE SPICY MAYO		21
<b>STICKY RIBS</b> - CHILI HOISIN, SESAME, CORIANDER, SCALLIONS	(6)	26
<b>LOBSTER DYNAMITE</b> - CRISPY RICE, SPICY LOBSTER TARTARE, TOBIKO	(4)	28
<b>BEIJING DUCK TACOS</b> - FLOUR TORTILLAS, SPICY KIMCHI, PICKLED DAIKON, PEKING BBQ SAUCE	(2)	18
<b>FB WAGYU TACOS</b> - AUSTRALIAN WAGYU TRIMMINGS, HOMEMADE KOREAN SAUCE, TOMATO PONZU, JALAPEÑO	(3)	36
<b>IMPERIAL SHRIMP TEMPURA</b> - BLACK TIGER SHRIMP, KING SALMON, CUCUMBER, SPICY MAYONNAISE	(4)	26

## VEGAN

<b>MIYAGI MAKI</b> - RICE PAPER ROLL, MIXED VEGETABLES, ENOKI MUSHROOMS, AVOCADO		16
<b>MALDIVE SALAD</b> - NAPA, SAVOY AND RED CABBAGE, JAPANESE PICKLED DAIKON, CRISPY WONTON, TOFU, EDAMAME, SHISHITO PEPPERS AND TOASTED SESAME, TAHINI, GINGER, LIME. SERVED WITH A SWEET ANGEL MOON DRESSING		18

## FISH

**MISO BLACK COD**  
ALASKAN BLACK COD, GREEN BEANS, MARINATED WHITE ASPARAGUS (6 OZ) 45

**COLOSSAL SHRIMP**  
SERVED WITH JALAPEÑO MAYONNAISE (2) 32

## GRILLED OCTOPUS

CAPERS, ROASTED PEPPERS, BALSAMIC REDUCTION, GARLIC BUTTER  
SERVED WITH CHERRY TOMATOES

HALF 58

FULL 115

## BONE

ALL STEAKS SERVED WITH HOME FRIES, GREEN BEANS & BEARNAISE SAUCE

**SURF & TURF** - PRIME FILET MIGNON AND LOBSTER TAIL (10 OZ) 95

**PRIME FILET MIGNON** (8 OZ) 65

**PRIME RIB EYE** (16 OZ) 65

**TOMAHAWK** (42 OZ +) 165



**STRIP LOIN**  
4 OZ  
120

**+ LOBSTER TAIL**  
30 / TAIL  
**+ COLOSSAL SHRIMP**  
15 / SHRIMP

## SIDES

**FRENCH FRIES** - SERVED WITH BLACK TRUFFLE MAYO  
**MIXED MUSHROOMS** 12

**SEARED GREEN BEANS**  
**BUFFALO CAULIFLOWER**

## DESSERT

**CHOCOLATE GANACHE** 12  
FLEUR DE SEL, EXTRA VIRGIN OLIVE OIL, CROUTONS  
**MATCHA GREEN TEA ICE CREAM** 12

**SALTED CARAMEL BRIOCHE** 15  
RAISINS, VANILLA ICE CREAM, PISTACHIO

 = GLUTEN FREE