

CAVIAR*

SERVED WITH STEAMED BUNS & SEXY CONDIMENTS

SIBERIAN 6 STARS 50G 136

OSCIETRA 6 STARS 30G | 125G 192 | 810

TREATS

32oz | 48oz AUSTRALIAN WAGYU TOMAHAWK MP

2LBS WHOLE LOBSTER & UDON 126

KING CRAB & BONE MARROW TRUFFLE & TOAST 98.1

SNACKS & BITES

SMOKED SALMON BAO BUN 23.2

SALT AND PEPPER SQUID 15.6

STEAMED OR SPICY EDAMAME 8.6/9.6 VG

CRISPY PINK SHRIMP YUZU MAYO 23.1

LOBSTER SOUP 14.1

MISO SOUP 7.7

TAKO DOG & TRUFFLE 37.2

COLD DISHES

YELLOWTAIL SASHIMI* MANDARIN PONZU 21.3

TUNA BELLY* KOMBU CURED & SMOKED 28.6

BEEF CARPACCIO* BONE MARROW & TRUFFLE 42.6

CHU TORO TATAKI* LIME, CORIANDER & MYOGA 27.8

PRAWN TARTARE & CAVIAR 36.1

SALMON TARTARE* KOREAN SPICE 17.6

ROBATA GRILLED PEPPERS BLACK GARLIC & GOMA 11.6 VG

SALADS

GREEN HOUSE SALAD

OLIVE YUZU 21.3 V

CRISPY TRUFFLED TOFU

AVOCADO & PEAS 24.2 VG

CRISPY DUCK WATERMELON

POMEGRANATE &

GREEN GODDESS 29.7

TEMPURA

LOBSTER SMOKED MARY ROSE 54.8

ERYNGII MUSHROOM TRUFFLE 32.6 V

TIGER PRAWN DASHI BROTH 23.1

SEASONAL VEGETABLES 17.6 VG

SKEWERS

GRILLED TIGER PRAWN

CHILI & LIME 26.8

GLAZED PORK BELLY

PEAR & GINGER 18.9

SCALLOPS JALAPENO & APPLE (2 EACH) 24.1

CHICKEN YAKITORI 15.8

CHICKEN WINGS LIME 13.6

BEEF & SHISHITO 23.8

OYSTER*

WEST COAST 6 EACH EAST COAST 6 EACH

SEXY FRUITS DE MER*

58 PER PERSON
MINIMUM 2 PEOPLE

SELECTION OF SASHIMI,

TARTARE, KING CRAB & OYSTER

ADD 1/2 LOBSTER +56

GYOZA

WAGYU FOIE GRAS & TRUFFLE 45.6

EDAMAME SZECHUAN PEPPER 20.3 VG

PRAWN SOY & GINGER DRESSING 24.7

VEGETABLES

GRILLED SWEET POTATO

COCONUT WASABI 14.8 VG

GREEN ASPARAGUS

SMOKED CREAMY PONZU 16.4

GRILLED BROCCOLINI

SPICY QUINOA 14.2 VG

CARAMELIZED MUSHROOM 18.1

FISH & SEAFOOD

STEAMED SEABASS

CHILI & SOY 39.8

CARAMELIZED BLACK COD

SPICY MISO 49.8 GF

CHILEAN SEABASS

RAMSON MISO & SUMMER TRUFFLE 58

LOBSTER (2LB)

SANSHO PEPPER & SHISO BUTTER 112.8

GRILLED BRANZINO

GREEN NAAN, NUOC CHAM (FOR 2) 64.3

RICE

KIMCHI FRIED RICE 18.1

ADD PORK +8.6 / ADD DUCK +12.1

SWEET CORN FRIED RICE TRUFFLE 32.6 V

ADD KING CRAB +56

STEAMED RICE 5 VG

MEAT

WHOLE BABY CHICKEN

CHICKPEAS & YUZU 38.4

STICKY IBERICO PORK RIBS

SCALLIONS & CHILI 36.1

CARAMELIZED LAMB CUTLETS* (4 EACH)

RED KOSHO, ANCHOVY & HERB SALAD 65.7

BEEF

PRIME SPICY BEEF TENDERLOIN*

6 oz 53.7

PRIME RIB-EYE* 12 oz

SEAWEED BUTTER 74.6

PRIME TENDERLOIN* 8 oz

CREAMY YUZU 67.1

PRIME BONE-IN RIB-EYE* 24oz

SEXY CONDIMENTS 176.8

WAGYU BEEF

JAPANESE A5 SIRLOIN* 1 oz 37.1

JAPANESE A5 FILLET* 1 oz 34.7

AUSTRALIAN SKIRT* 14 oz 86.2

SUNDAY TREATS

LOBSTER BAO BUNS

SANCHO BUTTER 37.80

KING CRAB

PANCAKE, MAPLE SYRUP 41.10

KIMCHI RICE

ONSEN EGG 21.30

SOFT SHELL CRAB

SANDO 29.8

MATCHA WAFFLES

CRISPY CHICKEN 29.40

POACHED EGGS

ASPARAGUS & CURRY BUNS 22.20

POSEIDON OMAKASE

95 PER PERSON

SALT & PEPPER SQUID

CRISPY DUCK WATERMELON SALAD

SMOKED SALMON BAO BUN

YELLOWTAIL* GREEN MANDARIN PONZU

CARAMELIZED BLACK COD

SWEET POTATO COCONUT

SPICY BEEF TENDERLOIN*

SUNDAY DESSERT

SASHIMI & NIGIRI

PER PIECE

TUNA* MED 8.2 | CHU-TORO* MED 13.8 | O-TORO* MED 18.1

SEA URCHIN* JAPAN 36 | YELLOWTAIL* JAPAN 8.6 | SALMON* SCOTLAND 7.9

SIGNATURE SUSHI & MAKI BITES

2 PIECES

WAGYU & FOIE GRAS* MOUNTAIN PEACH 37.8

SCALLOPS & UNI 36.8 | SALMON & IKURA 23.6

CRISPY SCALLOPS*, UNI & SHISO 42.1

UNAGI & FOIE-GRAS 26.8

CHEF'S SELECTION

3 VARIETIES SASHIMI* (6 PIECES) 42.1

5 VARIETIES SASHIMI* (10 PIECES) 62.4

8 NIGIRI* SELECTION 62.1

VEGAN SUSHI (10 PIECES) 23.6 VG

SIGNATURE MAKI

SPICY TUNA* 23.1

SOFT SHELL CRAB NUOC CHAM 21.8

TORO* & CAVIAR 64.7

GREEN GOODNESS 20.1

CLASSIC MAKI

TIGER TEMPURA 20.1

KING CRAB CALIFORNIA 34.6

SPICY YELLOWTAIL* 23.1

CHU TORO* & NEGI 24.8

SALMON* & AVOCADO 19.8

SEXY FISH SIGNATURE DISH | V = VEGETARIAN | VG = VEGAN

PLEASE NOTE A SERVICE CHARGE OF 20% WILL BE ADDED TO YOUR FINAL BILL.
ALL SERVICE CHARGE IS DISTRIBUTED TO EMPLOYEES.

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS.