

# Late Night Menu

## APPETIZERS 7

### Lobster Spring Rolls

with mango relish and blood orange vinaigrette

### Sweet and Sour Calamari

fried calamari with sweet and sour sauce and wasabi vinaigrette

### Crab Cake

pan seared with soy mustard and basil oil

### Black Angus Beef Slider

with house smoked ketchup

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Miso 5

Edamame 6

Sweet Potato Fries 8

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## ROBATA

skewered and grilled on japanese charcoal bincho tan

per order

|   |   |    |
|---|---|----|
| <b>Sweet Shrimp &amp; Diver Scallop</b> | with yuzu salt                                      | 9  |
| <b>Australian Lobster</b>               | with smoked sea salt and drawn butter               | 20 |
| <b>Chilean Sea Bass</b>                 | miso soy marinated with shishito pepper             | 12 |
| <b>Jumbo Asparagus</b>                  | yuzu marinade and maldon sea salt                   | 5  |
| <b>Shiitake Mushroom</b>                | dashi marinade and sea salt                         | 3  |
| <b>Shishito Pepper</b>                  | yuzu marinade                                       | 4  |
| <b>Togarashi Skirt Steak</b>            | with shishito pepper & house smoked ketchup         | 8  |
| <b>Smoked Kobe</b>                      | american style Kobe beef rib eye                    | 18 |
| <b>Organic Chicken</b>                  | shiso marinated thigh meat                          | 6  |
| <b>Kurobuta Pork Loin</b>               | with shaved tokyo negi, hot mustard and ponzu sauce | 8  |

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## WINE AND SAKE 7

L'Heritier, Sauvignon Blanc

Horin, Junmai Daiginjo

Caves Des Grands Crus, Chardonnay

Domaine De Dyonisos, Côtes Du Rhone

Thursday through Saturday – 10pm to 1am