



Restaurant & Bar

SUSHI & RAW BAR

*Our sushi is handcrafted using exquisite fish from Japan and local waters.
We ask your patience with preparation times.*

SASHIMI SAMPLER / 22

HAMACHI ponzu sauce, jalapeños/ **MAGURO** soy -passion fruit sauce
SALMON coconut curry/ **SUZUKI** momiji oroshi ponzu

SUZUKI CARPACCIO / 12

shiso leaves, yuzu pepper, truffle oil, ikura

TAKO TIRADITO / 12

yuzu juice, fleur de sel, cilantro

HAMACHI CRUDO / 14

blood orange segment, fleur de sel,
extra virgin olive oil & micro basil

MAGURO POKE / 14

wakame salad, crispy garlic, sesame- soy dressing

NIGIRI

2pcs

MAGURO Tuna	8	UNI Sea Urchin	9	SAKE Salmon	7
HAMACHI Yellowtail	8	EBI Prawn	6	HIRAME Fluke	7
UNAGI Eel	7	TAKO Octopus	6	SUZUKI Stripped Bass	7

SASHIMI

7 pcs / 24

maguro, hamachi, salmon

15pcs / 40

maguro, hamachi, salmon, shiromi, tako

ANZU SPECIALTY ROLLS

TITUS / 16

spicy tuna, salmon, avocado, cucumber, lime, cilantro, jalapeño, ponzu sauce

GREEN LANTERN / 16

tuna, hamachi, kaiware, wasabi tobiko caviar, cucumber

LOBSTER / 21

maine lobster, tuna, mango, cilantro, sesame soy wrap, citrus aioli

WHAT?! / 16

hamachi, scallop, cucumber, avocado, fresh jalapeño, kiwi

GRASSHOPPER / 16

shrimp tempura, unagi, suzuki, avocado, shiso

ANZU / 17

crabmeat, shrimp tempura, spicy tuna, cucumber, eel sauce, spicy mayo

CALIFORNIA ROLL / 9

crab, avocado, cucumber

STARTERS

THE ROCK / 18

Thinly sliced Wagyu beef coulotte cooked tableside on a sizzling Japanese river stone
trio of sauces - spicy Korean sauce, kizami wasabi mustard, cilantro pesto

KABOCHA PUMPKIN BISQUE / 10

Dungeness crab, lemon crème fraîche, fried sage

MILKFED VEAL SHORT RIBS / 14

endives, upland cress, Muscat grapes, candied pecans,
apple cider vinaigrette

ANZU CAESAR SALAD / 9

La Quercia prosciutto, shaved pepato cheese,
garlic lotus chips, Kabosu Caesar dressing

MAINE LOBSTER SALAD / 18

foie gras terrine, pear kanten, anis tuile, Thai curry dressing

PETITE ICEBERG LETTUCE WEDGES / 9

smoked bacon, shaved pickled onions,
Point Reyes blue dressing

BELUGA LENTIL & CHIOGGIA BEET SALAD / 11

pan seared triple cream brie, frisée, lamb lettuce,
red verjus chervil emulsion

PRIME

PRIME BEEF FILET MIGNON 8 oz / 42

WAGYU BEEF ONGLET 10 oz / 36

PRIME BEEF RIBEYE 12 oz / 39

KUROBUTA PORK CHOPS / 34

MAINE LOBSTER 1 lb / 38

ACCOMPANIMENTS rustic scallions mash - organic kaffir lime brown rice pilaf - garlic pommes frites

SAUCES béarnaise sauce - dijon sherry essence - shiso butter - wasabi mustard - blue cheese butter

EXTRA / 6

ROASTED OYSTER MUSHROOMS

"MAC & CHEESE"

SPICY CREAM OF SPINACH

MAIN

CILANTRO SEARED PRAWNS / 22

Japanese potatoes, Himalayan truffle, spring leek, lime chili butter

SORREL WRAPPED SEABASS / 27

grilled carrots, rutabagas, taro, lotus root, cipollini onions, syrah essence

PAN SEARED KING SALMON / 24

Vietnamese spring roll, garlic spinach, hen of the wood mushrooms, Mandarin soy reduction

SPAGHETTI SQUASH STIR FRY / 17

asparagus tempura, pan seared tofu, king oyster mushroom, ponzu reduction

OVEN ROASTED MARY'S FARM CHICKEN / 22

grilled artichoke, picholine olives, rustic mashed potatoes, Maui onions jus

HONEY ROASTED SONOMA DUCK BREAST / 28

turnips puree, snow peas, baby bock choy, tamarind sauce

BRAISED VENISON OSSO BUCCO / 26

baby root vegetables, braised black cabbage, huckleberry gastrique

Restaurant Chef Laurent Berthon

AS PART OF OUR COMMITMENT TO CONSERVING THE ENVIRONMENT,
OUR MENU CONTAINS LOCALLY SOURCED, ORGANIC OR SUSTAINABLE ITEMS.

A gratuity of 18% will be added to parties of six or more guests