






# RAW BAR

- SMOKED AHI TUNA CRUDO  36  
Raw Ahi Tuna, Yuzu Ponzu, Scallion Espuma, Cucumber, Black Sesame Crisp, Cherry Smoke
- YELLOWTAIL SASHIMI  22  
Chili Ponzu, Truffle Crema w/ Chives
- FRESH SEASONAL OYSTERS (GF)  26  
Raw Pacific Oysters, Seasonal Mignonette Granita, Kimchi Sambal, Grilled Lemon
- SALMON SASHIMI  21  
Ora King Salmon, Crispy Garlic Cucumber, Horseradish Crema, Spicy Yuzu Ponzu
- CAVIAR SERVICE (GF)  160  
Siberian 6\* Caviar Accompanied By Potato Chips, Chives, Shallots, Egg + Crème Fraiche

CAVIAR BUMP  15  
Make it Bad and Boujee - Toast of Bubbles or Vodka/Tequila 15

# STARTERS


- BRAISED WAGYU SHORT RIB TACOS 19  
Asian Slaw, Crying Tiger Sauce, Scallion Espuma, Sesame, Chive (2 Per Order)
- PORK BELLY 24  
Fried Soy Kurobuta Pork Belly, Scallion Espuma, Pickled Red Onions, & Micro Cilantro
- SHISHITO PEPPERS 15  
Wok-Fired, Tossed in A Garlic Gochujang Sauce w/ Crispy Ginger + Garlic
- BLACK TIGER SHRIMP COCKTAIL (GF)  24  
Poached Shrimp w/ House Made Wasabi Cocktail Sauce
- CRISPY RICE W/ AHI TUNA  24  
Cilantro, Avocado, Green Onions + Honey, 333 Poke Sauce
- LAMB LOLLIPOPS  27  
Hoisin + Garlic Glazed (2 Per Order)
- ROASTED BONE MARROW + TOAST 19  
Tamarind Glaze, Charred Scallion Sauce, Pickled Shallot, Grilled Sourdough
- WHIPPED EDAMAME (GF) 16  
Creamy Whipped Edamame, House Chili Sauce, Onion Ash, Togarashi, Prawn Chips

# SALADS

- ASIAN CAESAR SALAD 16  
Black Garlic Yuzu Caesar Dressing, Parmesan Cheese Tuilles, Yuzu Kosho Gremolata Add Chicken 5
- CUCUMBER AVOCADO SALAD 16  
Cucumber, Avocado, Cilantro Ponzu + Garlic Aioli

# SIDES

- WOK-TOSSED GREEN BEANS 13  
Garlic Sauce, Crispy Ginger + Garlic, Sesame
- ROASTED ASPARAGUS 16  
Yuzu Citrus Chili Butter, Yuzu Kosho Gremolata
- BRUSSEL SPROUTS (GF) 16  
Sweet + Sour Glaze, Smoked Almonds, Cilantro
- WAGYU FRIED RICE  25  
Wagyu Filet Mignon, Egg, Asparagus, Onion, Crispy Ginger + Garlic, Scallions
- MISO BUTTER MUSHROOMS (GF) 17  
Miso Butter Poached Mushrooms w/ Crispy Ginger & Garlic
- MASHED POTATOES 15  
Red Potatoes, Cream + Kizami Wasabi Butter
- CREAMED CORN (GF) 15  
Sweet Corn, Onion, Slow Cooked In Cream & Butter + Chives
- TRUFFLE FRIES (GF) 16  
Truffle Aioli, Korean Ketchup, Wasabi Maldon Sea Salt, Dried Seaweed, Pecorino Romano, Truffle Oil

We are concerned for your well being. If you have allergies, please alert us as not all ingredients are listed! Certain dishes can be made vegan and/or gluten free. Please ask your server regarding modifications.  We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. \*An 18% service charge applies to parties of 5 or fewer, and 20% for parties of 6 or more.





# ENTREES



## WAGYU STEAKS

Served with 333 Kizami Wasabi Butter

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- NY STRIP 16OZ 79
- FILET MIGNON 8OZ 76
- COULOTTE 10OZ 68
- RIBEYE 16OZ 93
- TOMAHAWK 50OZ 249
- RIBEYE CAP 6OZ 110
- JAPANESE A5 OLIVE FED WAGYU 50 per ounce (30z minimum)

## ENHANCEMENTS

- Alaskan King Crab Oscar 28
- Black Tiger Shrimp 22
- Lobster Tail 46
- Scallops 30
- Crying Tiger Sauce 4
- Bernaise Sauce 4
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TEMPERATURE GUIDE				
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<b>RARE</b> <i>Red Center</i>	<b>MEDIUM RARE</b> <i>Warm, Red Center</i>	<b>MEDIUM</b> <i>Warm, Pink Center</i>	<b>MEDIUM WELL</b> <i>Hot, Faint Pink Center</i>	<b>WELL</b> <i>Cooked Through</i>

## SEAFOOD

- ORA KING MISO SALMON (GF) 48
- Green Beans, Whipped Edamame,  
Champagne Miso Beurre Blanc, Chive
- ALASKAN KING CRAB LEGS MP
- Coconut-Lime Injection, Thai Coconut-Cashew Brittle,  
Toasted Coconut, Scallion, Melted Yuzu Citrus Chili Butter
- KING CRAB & SHRIMP CREAMY PASTA 65
- Wok-Tossed Garlic Noodles in a Rich & Creamy Crab Bisque  
Topped with King Crab & Shrimp
- TWIN LOBSTER TAILS (GF) 89
- Yuzu Citrus Chili Butter
- HOKKAIDO SCALLOPS + TIGER SHRIMP 54
- 333 Gochugaru XO Sauce, Parsnip Butter Purée,  
Topped With Micro Cilantro
- CHILEAN SEA BASS (GF) 64
- Soy Ginger Pan Seared Chilean Sea Bass,  
Asparagus, Asian Chimichurri Sauce
- LOBSTER GARLIC NOODLES 69
- Whole Lobster Tail Poached in Scallion + Ginger Butter,  
Parmesan, Garlic Butter + Green Onions

## LAND + SKY

- WAGYU DRAGON BEEF 62
- Wok-Fired Wagyu Filet Mignon Cubes, Red Bell Pepper,  
Scallion, Crispy Ginger + Garlic
- BRAISED WAGYU SHORT RIB (GF) 58
- Snake River Farms Wagyu Braised Short Rib,  
Pomme Puree w/ Short Rib Jus
- COAL ROASTED TRUFFLE CHICKEN (GF) 39
- Coal Roasted Truffle Chicken w/ Garlic Crunch Au Jus  
On A Bed Of Steamed Rice + Charred Green Onions
- BUTTERNUT SQUASH WOK-FIRED NOODLES (V) 26
- Yakisoba Noodles, Braised Butternut Squash,  
Wok'd in a Sweet & Savory Sauce
- WAGYU CHEESEBURGER 36
- A5 Wagyu Blend, American Cheese,  
Truffle Aioli, Bacon Jam,  
Pickled Red Onions, Lettuce,  
served w/ Fries

We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared “medium well” or above. \*An 18% service charge applies to parties of 5 or fewer, and 20% for parties of 6 or more.

