

# RAW

<b>Chef Shaun's Sashimi Plate*</b> Bluefin Toro, Salmon, Hamachi, Big-Eye Tuna, Uni,	72
<b>Bluefin Toro*</b> Cucumber, Chives, Ginger Vinaigrette	50
<b>Hamachi*</b> Citrus Segments, Rhubarb, Satsuma Vinaigrette	32
<b>Tuna Tartare*</b> Ginger and White Soy Vinaigrette, Yuzu Oil	36
<b>Salmon Tartare*</b> Brioche, Quail Egg, Fennel	27
<b>Steak Tartare Two Ways*</b> Quail Egg, Caviar, Crouton	42
<b>Wagyu Toast*</b> Black Olive Spread, Caviar, Brioche	36

---

# SHELLFISH

<b>Aqua's Ocean Harvest*</b> ½ Maine Lobster, 2 King Crab Legs, Scallops, 6 Oysters, Sashimi Assortment, Uni, 4 Clams <i>Caviar Supplement 50g 275   125g 550</i>	385
<b>1/2lb King Crab Legs*</b> Butter, Citrus Aioli	120
<b>1/2 Maine Lobster in the Shell*</b> Butter, Citrus Aioli	60
<b>Shrimp Cocktail*</b> 6 Oishi Shrimp, Sauce Rose Marie	38
<b>Oyster of the Day*</b> Mignonette, Lemon, Lime <i>Caviar Supplement 14 per Oyster</i>	6
<b>Hot Oyster*</b> Spinach, Scallions, Ginger	8

\*All Oysters Priced Per Piece

# APPETIZERS

<b>Jamón Ibérico</b> Pan con Tomate	120
<b>Shrimp Toast*</b> Brioche, Yuzu Crème Fraîche, Caviar Sauce	34
<b>Hudson Valley Seared Foie Gras*</b> Cherry Tartare, Cherry Coulis, Brioche	32
<b>Crab Cakes</b> Frisée Salad, Espelette, Citrus & Wasabi Aioli	34
<b>Lobster Roll*</b> Maine Lobster, Brioche Roll	36
<b>Crispy Potato with Caviar*</b> Truffle Potato Espuma, Crispy Potatoes, Black Truffle	95

---

# SALADS

<b>King Crab Lettuce Cups</b> Alaskan King Crab, Butter Lettuce, Green Apple	42
<b>Asparagus Salad*</b> Poached Egg, Arugula, Parmesan, Dijon Mustard Vinaigrette	28
<b>Australian Caesar Salad*</b> Pancetta Crisps, Egg, Avocado, Parmesan, Croutons, Caesar Dressing with Anchovy	26
<b>Kale Salad</b> Prosciutto, Feta, Pine Nuts, Almonds, Cranberries, Lemon Vinaigrette	24



# FISH

Uni Risotto* King Crab, Uni, Gold Dust	72	Chilean Sea Bass* Potato Espuma, Hon Shimeji Mushrooms, Chili Oil	68
Lobster Spaghetti Pomodoro* San Marzano Tomatoes, Parmigiana Reggiano	70	Dover Sole* Citrus Relish, Capers, Brown Butter	89
Alaskan Black Cod* Sweet Potato, Baby Bok Choy, Yuzu Beurre Blanc	48	Shrimp Curry* Sweet Potato, Cherry Tomato, Red Chilli Coconut	58
Kataifi Scallops* Asparagus, Coconut Green Curry, Kaffir Lime	68	Red Snapper* Red Yuzu Beurre Blanc, Pickled Granny Smith Apple, Cabbage	48

# STEAK

Prime Ribeye* Allen Brothers	92	Wagyu Tomahawk* Allen Brothers	245
Wagyu Strip Loin* Master Selections, Australia	125	Prime Filet* Allen Brothers	85

# FOR TWO

Spicy Fried Chicken Chinese Broccoli, Honey, Chili Flakes	70	Butterfly Branzino* Citrus Relish, Caper Brown Butter, Micro Greens	98
--	----	--	----

## SIDES

Wild Mushroom Ragout Heavy Cream, Brandy, Beef Jus, Chives	20
Mashed Potatoes Crème Fraîche, Chives, Crispy Potato	18
Roasted Broccolini Yuzu Vinaigrette, Basil, Chives	18
Sautéed Asparagus Sherry Vinaigrette, Crisped Parmesan, Espelette	20
French Fries Waffle-Cut Fries, Truffle Salt, Parmesan	16

## VEGETARIAN

Cacio e Pepe Bucatini, Parmigiano Reggiano, Cracked Black Pepper	36
Wild Mushroom Risotto Carnaroli Rice, Fine Herbs, Crème Fraîche	38

## SAUCES

Creamy Au Poivre	4
Béarnaise	4
Bordelaise	4

*Chef Shann Hergatt*

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness