



small plates

- lobster ravioli with ginger beurre blanc 14.5
- crispy calamari with ginger wasabi dipping sauce 12.5
- kobe beef skewers with satay glaze cooked by your inner chef on Japanese sea salt slabs 16.0
- tempura shrimp "cocktail" with mango, kir lime aioli 12.0
- seared diver scallops roasted corn water, chipotle reduction 16.0
- classic caesar salad with a parmesan tuile, spicy cashews 13.5
- iceberg wedge with grape tomatoes, crumbled bleu and prosciutto chips 8.0
- crispy crab rangoons with spicy plum sauce 8.5
- coriander seared tuna with ponzu and feta 12.5
- lobster, shrimp, cucumber noodle salad with cucumber wasabi aioli 14.5

sushi plates

- shrimp roll tempura shrimp, cucumber, and cream cheese 9.0
- california roll crab, avocado, cucumber 9.0
- spicy mango tuna tuna, mango, avocado, cucumber, and scallions 9.0
- philadelphia roll smoked salmon, cucumber and cream cheese 9.0
- spider roll soft shell crab tempura, avocado, lettuce, cucumber 13.0
- rainbow roll california roll topped with tuna, salmon, crab, avocado, and eel 13.0
- green goddess roll asparagus, arugula, cucumber, basil and chives 13.0
- caterpillar roll shrimp, eel, crab, and cucumber topped with avocado 13.0
- holiday roll spicy tuna, crab, and cucumber rolled in masago 12.0
- sushi kabobs sushi rice enveloped with prosciutto & mango, cilantro & shrimp, and salmon & chive 16.5

parties of six or more:
for your convenience, an eighteen percent gratuity shall be added to your check



roast plates

sichuan and shiro plum roasted duck
sichuan and fire roasted shiro plums,
granny smith apple and cabbage slaw 32.0

garlic and wildflower honey rotisserie chicken
with rosemary roasted potatoes and seared spinach 18.5

stone braised spare ribs Korean glazed, and cooked tableside by your
inner chef on Japanese sea salt slabs sweet potato frites, mango slaw 28.0

lamb chop 3 way Tabouli with roasted shallot vinaigrette, ratatouille
with smoked tomato basil coulis, and mint orzo with watercress crème 38.0

fire plates

filet mignon with heirloom tomato demi
roasted fennel and heirloom tomato gratin with grilled Sonoma asparagus
38.0

new york strip steak
chipotle roasted mashers, sesame glazed snowpeas, and wasabi au poivre 35.0

maple mustard glazed center cut pork chop
roasted Fuji apples, horseradish mashers 25.0

kobe beef twin burgers
two mini beef burgers with Vermont cheddar, tart apple slivers,
wasabi apricot reduction and tobacco onion tangle, with steak fries 17.5

wild boar medallions from the broken arrow ranch with blackberry
gastrique, rouge cabbage and apple slaw, and rainier infused forbidden rice
36.5

stir plates

wok gone wild wild mushrooms, coconut red curry, scallions, roasted red
pepper, snowpeas and organic buckwheat noodles 17.5

beef satay, with charred pineapple, lemongrass, zucchini,
peanuts, chilies and jasmine rice 19.5

scallops, fish, shrimp, & calamari with spinach, leeks, peppers,
shiitake mushrooms and udon noodles 22.0

sea plates

paella calamari, mussels, shrimp, scallops and serrano
in a tomato broth, atop saffron rice 30.0

moroccan spiced wild salmon tomato cucumber raita,
and organic rice noodles 27.0

tangerine miso infused escolar aka white tuna, Israeli cous cous with
asparagus, tomatoes and snowpeas in a tangerine miso broth 29.0

chilean sea bass with cilantro lime beurre blanc
Kir lime and cilantro sushi rice 31.0

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sweet plates

hawaii five O

five tastings of crème brulee

kona mocha, chai tea, mango, lemongrass, and lavender crème
brulee tastings 15.0

shake and cake

espresso milkshake shot and a
dark chocolate lava cake 12.5

lemoncello panna cotta with blackberry coulis

classic Italian cooked lemon cream spiked with hints of lemoncello
9.5

le cirque

celebrate your inner child with a trio of handcrafted artisan ice
creams : shiro plum and balsamic, roasted pineapple and basil, star
anise and cracked black pepper,
15.5

root beer float

hand crafted root beer with, toasted coconut, coconut gelato,
and candied ginger 8.5

valrhona chocolate panini with triple

chocolate crème, chocolate pound cake and chocolate ice cream
12.5

2 go

don't forget doggie

artisan made doggie treats 3.5

house spun cotton candy

inquire of your server for this evening's artisan flavor 5.5