



FOLLOW US



RESTAURANT

MENU

APPETIZERS

EDAMAME

Regular / spicy
/ truffle

9 / 12 / 14

CRISPY RICE (4 PCS)*

Salmon, tuna, kurodai, truffle ponzu,
cucumber, scallions, micro cilantro

24

LOUP DE MER SASHIMI*

Mediterranean sea bass, truffle ponzu,
shiso, radish

28

OYSTERS*

Shallots and kizami wasabi mignonette
half dozen / dozen

30 / 55

WAGYU BEEF TARTARE*

Australian wagyu beef tartare, Kaluga caviar,
bone marrow broiled with dijon mustard,
baguette crostini

42

FRENCH BAGUETTE

Served with edamame hummus, black
truffle butter & extra virgin olive oil

15

BURRATA SALAD

Imported Italian burrata, tomatoes, radicchio,
wild aragula, yuzu vinaigrette

25

WAGYU TATAKI*

Wagyu beef seared rare, truffle aioli, kobocha
squash, pickled mushrooms

28

NIGIRI PLATTER (8 PCS)*

Selection of salmon, kurodai,
tuna, toro

40

CAVIAR SERVICE*

1 oz / 4 oz Kaluga caviar, whipped creme fraiche,
chives, shallots, blinis, egg whites & yolks.
Best with Beluga vodka or champagne

110 / 400

ADKT SEABOARD

OYSTERS*

Shallots and kizami wasabi mignonette
half dozen

CAVIAR & BLINIS*

Kaluga caviar, blinis, whipped
creme fraiche, chives

LOUP DE MER SASHIMI

Mediterranean sea bass, truffle ponzu,
shiso, radish

WILD MAINE LOBSTER

Marinated wild Maine lobster, citrus,
herbs, extra virgin olive oil

140

ENTRÉES

LE SAUMON*

Furikake crusted salmon, Kaluga miso
velute, baby bok choy

34

DAURADE JAPONAISE

Whole roasted sea bream, lemon, ginger,
sweet and spicy teriyaki glaze

75

PÂTES AUX TRUFFES

Maccheroni pasta, mascarpone creme,
edamame, fresh truffle

39

CARRÉ D'AGNEAU*

Lamb rack, sweet and spicy glaze,
black rice risotto, lamb jus

58

CONTRE FILET

12oz, Stone Axe Australian wagyu NY
steak, crispy pommes pave, sauce
au poivre vert

86

BLACK COD MISO

Miso marinated Pacific Black Cod, Okinawa yams,
tempura mushrooms, sake kosho velouté

48

LOBSTER

Wild Maine lobster, lobster sauce,
celery roots, edamame

75

POULET CONFIT

Sweet soy Rosey's chicken confit,
edamame purée, pea tendrils

39

CHATEAUBRIAND*

8oz Australian wagyu, rice koji marinated,
brown butter and chili garlic gravy

68

TOMAHAWK*

36oz, Black Hawk Farms, sauce au poivre vert
shiso kizami wasabi chimichurri,
koji chili garlic gravy, shishitos

220

GARNITURES

MIXED SALAD

Mixed baby lettuce, cherry
tomato, house vinaigrette

11

POMMES PURÉE

Mashed potatoes /
Truffle mashed potatoes

11 / 16

POMMES FRITES

Fries /
Truffle fries

11 / 16

BABY BOK CHOY

Charred baby bok choy,
chilly garlic

11

BROCCOLINI

Grilled broccolini, garlic lemon
butter sauce

16

CHAMPIGNONS

Mixed mushrooms with black garlic
(shiitake, assorted shimeji)

16

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.
For parties larger than 6 guests a 18% gratuity will be applied to the bill.