

LARGE PLATES

Sweet & Spicy Poached Salmon



Description:

Slow poached salmon (6oz) in a sweet spicy soy served with charred tomato salad, sourdough croutons, pesto dressing

Sauce:

Sweet spicy soy:

sweet soy, garlic, sesame oil, sugar, red chilli flakes

Pesto:

parsley, cilantro, mint, cashew, parmesan cheese, evoo

Garnish: red onion, micro cilantro

Salmon will be served medium. Temperature can be changed upon request but do not offer

Salmon will already be poached in advance, the sweet spicy soy **cannot** be removed

Pick up time: 12-15min

Allergies: Soy, Garlic, Sesame, Seafood, **Gluten, Nuts, Onions, Dairy, Citrus, Cilantro**

Miso Seabass



- **Description:** 4hrs marinated Chilean seabass filet served with tomato vierge sauce and amazu pickled veggies
 - **Sauce:**
 - *Marinade:* mirin, sake, sugar, white miso
 - *Tomato vierge:* evoo, shallots, garlic, tomatoes, thyme, basil, saffron, white balsamic, salt
 - **Garnish:**
 - Micro chives, Mila spice
- Pickup time:
- 8-10min
 - **Allergies:** Seafood, Alcohol, Onions, Garlic, Sesame

Whole Branzino



Description:

Robata grilled then stuffed with thyme, lemon a la minute

Fish will be deboned inside but will have head and tail on. Served with tomato vierge sauce then flambeed table side.

Sauce:

Tomato vierge sauce: tomatoes, evoo, shallots, garlic, tomato, saffron, basil, thyme, white balsamic, salt

Pick up time:

18-22 minutes

Allergies: Seafood, Onions, Garlic, Citrus

M.E.P. Fork, Spoon, Lighter, Copper pot

Whole Roasted Maine Lobster



- **Description:**

1.5 lb Maine lobster cut in half served with a yuzu kosho vierge butter

- **Sauce:**

- *Vierge*: tomatoes, evoo, shallots, garlic, tomato, saffron, basil, thyme, white balsamic, salt, then mixed with butter, red yuzu kosho, minced garlic, lemon zest,

- **Garnish:** Red micro shiso

- **Pickup time:** 16-20

- **Allergies:** Shellfish, Onions, Garlic, Dairy, Citrus, Cilantro

8oz Prime Tenderloin



Description:

8oz Prime beef tenderloin marinated a la minute in sweet spicy soy then grilled and served with ponzu aioli

Sauce:

Sweet spicy soy: sweet soy, garlic, sesame oil, sugar, red chili flakes

Ponzu aioli: lemon juice, soy, rice vinegar, mayo

Garnish:

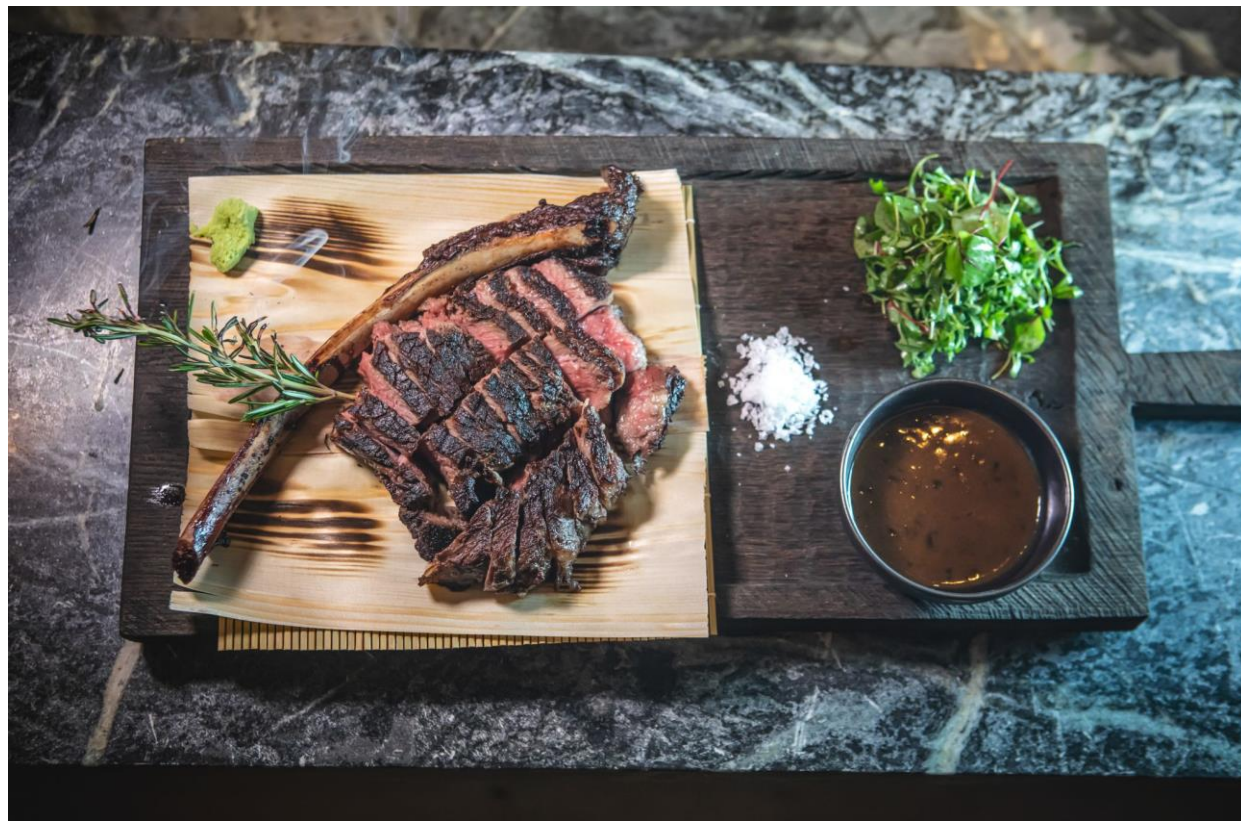
 micro mixed greens

Specify temperature on ticket. Steak can be plain (not marinated) for allergies purposes.

Pickup time: Rare 12-15 min
Medium Rare 18-20 min
Medium 22-26 min
Med Well 28-32 min
Well done 35-40 min

Allergies: Soy, Garlic, Dairy, Sesame, Citrus, Eggs, Cilantro

32oz Tomahawk



Description:

Robata grilled prime tomahawk served with shallot butter. (Needs to be tempered)

Sauce:

Onion jus: onions, balsamic, maple syrup, soy, shichimi, butter

Garnish: micro mix greens with lemon vinaigrette (lemon, evoo, salt, pepper)

Specify temperature on ticket. Meat will come sliced as default

Pickup time: Rare 30 min
Med Rare - 35min
Med 40min
Med Well 45min
Well done 1h

Allergies: Soy, Onions, Dairy, Citrus

Wagyu Beef



- **Description:** 2 ounce minimum Striploin cut of Japanese Wagyu.
- **Sauces:** Creamy ponzu, ponzu, onion jus.
- **Allergies:** Soy, Onions, Dairy, Citrus, Garlic, Sesame, Eggs, Cilantro