

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**

# 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