

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:

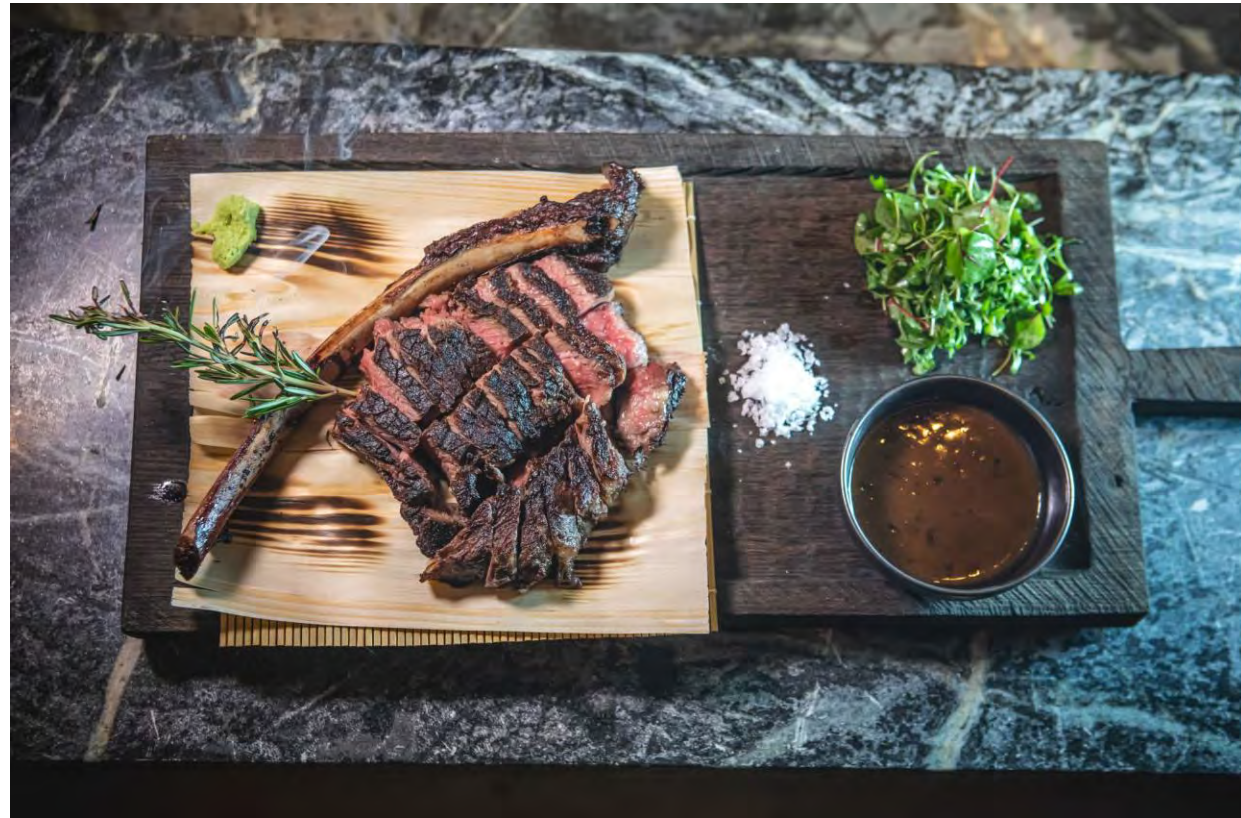
micro mixed greens

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