

JAPANESE STARTERS

MIXED FISH & VEGETABLE TEMPURA

2 SALMON, 2 SHRIMP, 2 ZUCCHINI & 2 SQUASH

SALMON TARTAR

SALMON, SHRIMP, & SCALLOPS MARINATED WITH ONION GRASS, PONZU SAUCE, TERIYAKI & PISTACHIO

TUNA TARTAR



MANGO, TOGARASHI, SPRING ONION & YUZU SEASONING

GAUCHO BEEF TATAKI

TERIYAKI SAUCE & GRILLED SPRING ONION

MAHI-MAHI CEVICHE



MARINATED WITH LIME, LEMON, JALAPEÑO, CUCUMBER, ORANGE, RADISH, SPRING ONION, CILANTRO & OLIVE OIL

SASHIMI



MIXTURE OF SCALLOPS, SALMON, TUNA, MAHI-MAHI & SHRIMP

URAMAKI ROLLS (8 PIECES)

VEGGIE



BEETS, PHILADELPHIA CREAM CHEESE & SUN-DRIED TOMATOES

CLASSIC

SALMON & AVOCADO TOPPED WITH SESAME SEEDS

SAKE MOUSSE

SALMON MOUSSE & ROASTED PINEAPPLE TOPPED WITH FURIKAKE AND A SWEET & SOUR MAYO

SUMMER PASSION

CARAMELIZED SALMON, PHILADELPHIA CREAM CHEESE, MANGO, PASSION FRUIT, NUTS & TERIYAKI

TEMPURA TEMPTATION

TEMPURA SHRIMP, LETTUCE & AVOCADO TOPPED WITH A SESAME SEED MIX & SPICY MAYO

CRUNCHY BERRIES

FUTOMAKI CRAB IN TEMPURA TOPPED WITH PHILADELPHIA CREAM CHEESE, BERRIES, TERIYAKI & PISTACHIO

ROXXY (10 PIECES)

RICE PAPER FILLED WITH CRAB, SALMON, SCALLOPS, TUNA & CUCUMBER SERVED WITH PONZU SAUCE (NO RICE)

ASK YOUR SERVER FOR THE URAMAKI OF THE DAY // MARKET PRICE

COMBINATION PLATTERS

COMBO

30 PIECES MIXED URAMAKI & NIGIRI & 2 TARTARE

BOAT

68 PIECES MIXED URAMAKI & NIGIRI, 12 PIECES MIXED SASHIMI & 2 TARTARE

PARTY

76 PIECES MIXED URAMAKI & NIGIRI & 25 PIECES MIXED SASHIMI

SAKE HAKUTSURU JAPAN 30 CL

TOWERS & PLATERS

SEAFOOD TOWER

24 OYSTERS, 6 CLAMS, 14oz ALASKA KING CRAB LEGS,
15 COCKTAIL SHRIMP & SALMON CAVIAR

CHARCUTERIE & CHEESE

IBERICO HAM, ROSTELLO HAM, CHORIZO, COPPA DI PARMA, SALSICCIA, PORC CREAM PATE, CHERRY TOMATOES, CAPERS, KALAMATA OLIVES, COMTE, MANCHEGO, TALEGGIO, COULOMIER, ST MAURES, PARMESAN – REGGIANO, ST FELICIEN & ROQUEFORT SERVED WITH CHERRY JAM, DRY FIGS & APRICOTS ACCOMPANIED WITH FOCACCIA BREAD

RAW VEGETABLE BASKET

CARROTS, CELERY, RADISHES, CAULIFLOWER, CUCUMBER,
CHERRY TOMATOES & BOILED EGGS SERVED WITH A HOMEMADE DIPPING SAUCE

FOCACCIA SLIDERS: (6 PIECES)

CHICKEN

MAYONNAISE, SWEET CORN, EGG & MIXED GREENS

BEEF

HOMEMADE HORSERADISH MAYONNAISE,
CHERRY TOMATOES, RED ONIONS & MIXED GREENS

MAHI-MAHI GRAVLAX

MARINATED CHERRY TOMATOES, HERBS, MUSTARD SAUCE & MIXED GREENS

PLATTER

18 PIECES OF SLIDERS OF ONE VARIETY OR MIX ALL (6 OF EACH)

RAW, COLD, AND WARM STARTERS

CAVIAR



“OSCIETRA” BLINIS (50 GR)

OYSTER



“CANCALE FRANCE N.3” (ORDER OF 6)

MIDDLE NECK CLAMS



(ORDER OF 6)

SHRIMP COCKTAIL

5 PIECES SERVED WITH COCKTAIL SAUCE & AIOLI

ALASKA KING CRAB LEG

9oz SERVED WITH COCKTAIL & MUSTARD SAUCE

OCTOPUS



MARINATED IN MEDITERRANEAN SPICES, LEMON JUICE, OLIVE OIL, GARLIC & PARSLEY

FRIED CALAMARI

HOMEMADE SPICY GARLIC TOMATO SAUCE & AIOLI

CHARCUTERIE PLATTER

IBERICO CHORIZO, IBERICO HAM, SALSICCIA CALABRESE, COPPA DI PARMA,
ROSTELLO HAM, PORK PASTE, CAPPERI PENDOLI & CORNICHON

MIXED VEGETABLE ANTIPASTO



ZUCCHINI, EGGPLANT & SWEET PEPPER

BURRATA DI PUGLIA



BURRATA , CREAM OF SQUASH, BASIL, OLIVE OIL, KALAMATA OLIVES & CROSTINI

SOUPS

GAZPACHO



COLD TOMATO SOUP FROM ANDALUCIA

CLAM CHOWDER

A CLASSIC NEW ENGLAND FAVORITE

RAMEN

TRADITIONAL JAPANESE SOUP WITH UDON, PORK, MARINATED EGG,
ASPARAGUS, SHITAKE MUSHROOMS, BEAN SPROUTS & CRESS

MISO



TOFU, DRY WAKAME, ONION GRASS, TOGARASHI & SHITAKE

FROM THE GARDEN

SIGNATURE



AVOCADO, CHERRY TOMATOES, MANGO, CUCUMBER, MELON,
MINT, OLIVE OIL & CRUSHED PISTACHIO

PANZANELLA



BREAD, CHERRY TOMATOES, RED ONION, CUCUMBER, PARSLEY,
BASIL, FETA CHEESE, KALAMATA OLIVES & OLIVE OIL

QUINOA POKE

CHOICE OF CHICKEN OR SHRIMP, MIXED GREENS, CHERRY TOMATOES,
SCALLIONS, PARMESAN & A CITRUS PONZU SAUCE

TUNA & KALE POKE

SEARED TUNA, AVOCADO, PAPAYA, LIME, SESAME OIL,
GRATED GINGER & A WHISKEY SOY SAUCE

CAPRI

MIXED GREENS, SCALLOPS, SHRIMP, OCTOPUS, SUN DRIED TOMATOES,
CAPPERI PENDOLI & PASSION FRUIT VINAIGRETTE

ITALIAN PICNIC

PROSCIUTTO, BURRATA, BABY ARTICHOKE, MELON BALL,
OLIVES, BRUSCHETTINA & GRISSINI

FROM THE LAND

SIGNATURE BURGER

HOUSE SEASONED FRESHLY GROUND 8oz NY STRIP, GRILLED & SERVED ON
A BRIOCHE BUN WITH HOMEMADE FRIES & GARDEN SALAD
ADD TALEGGIO OR SWISS CHEESE // ADD PANCETTA

DOUBLE CUT BONE IN RIB EYE

COTE DE BŒUF // FOR 2 PERSONS (2 ¼ LBS.) GRASS FED
SERVED WITH CHIMICHURRI SAUCE & CHILI SUN DRIED TOMATO CHUTNEY,
HOMEMADE FRIES & GARDEN SALAD

12oz NY STRIP

GRILLED TAGLIATA WITH BALSAMICO GLAZE, RUCOLA, SHREDDED PARMESAN,
ROASTED CHERRY TOMATOES & HOMEMADE FRIES

8oz BEEF TARTAR

WASABI, SOY SAUCE, LIME & CHINESE PARSLEY, GARDEN SALAD & FOCACCIA TOAST

BONE IN VEAL MILANESE

SPICY GARLIC TOMATO SAUCE ON THE SIDE & MIXED GREENS

ROTISSERIE

**3.25 LBS. FREE RANGE ORGANIC CHICKEN SERVED WITH
ROASTED POTATOES & GARDEN SALAD**

MEDITERRANEAN STYLE // HALF OR WHOLE
MARINATED IN MEDITERRANEAN HERBS & SPICES

DEVIL STYLE // HALF OR WHOLE
MARINATED IN HOT SPICES

TRUFFLE STYLE // HALF OR WHOLE
MARINATED WITH TRUFFLES

FROM THE SEA

CATCH OF THE DAY OR FISH PER POUND

CARIBBEAN LOBSTER PER POUND
BUTTER CREAM SAUCE, GARLIC TOMATO SAUCE OR CHIMICHURRI

SALMON TERIYAKI
JAPANESE RICE & MIXED VEGETABLES


TUNA TATAKI
8oz WITH TRUFFLE SOY SAUCE & ASPARAGUS

RED KING PRAWNS
(5 PIECES) FLAMBÉ WITH RUM & SERVED WITH FRIED POLENTA

STEAMED KING CRAB LEGS
14oz WITH LEMON BUTTER & A SPICY TOMATO SAUCE

PASTAS

SPAGHETTI VONGOLE & LIME
CLAMS , OLIVE OIL, GARLIC, CLAM JUICE & PARSLEY

PACCHERI ALLA NORMA  
EGGPLANT, TOMATO, FRESH BASIL, RICOTTA, GARLIC & OLIVE OIL

FOREST & SEA RISOTTO
PORCINI MUSHROOMS & PRAWNS

SERVED FROM NOON - 5PM

ARTISAN PIZZAS & FOCACCIA

FOCACCIA AGLIO E OLIO

GARLIC, ROSEMARY & OLIVE OIL



MARGHERITA

CHERRY TOMATOES, BUFALA MOZZARELLA & BASIL



BIANCA

CREAM, ONION & PANCETTA

GARDEN

TOMATO SAUCE, KALAMATA OLIVES, MIXED GRILLED VEGETABLES (ZUCCHINI, EGGPLANT & SWEET PEPPERS), PARMESAN & RUCOLA



PORCINI

TOMATO SAUCE, MASCARPONE & GARLIC PORCINI MUSHROOMS



PROSCIUTTO CRUDO

TOMATO SAUCE, CHERRY TOMATOES, MOZZARELLA, PROSCIUTTO & ARUGULA

GAMBERONI

TOMATO SAUCE, RED KING PRAWNS SAUTÉ IN GARLIC BUTTER,
GRILLED SWEET PEPPERS & SPRING ONION

ADDITIONAL TOPPINGS:

**ONIONS // SWEET PEPPER // RUCOLA // ZUCCHINI // EGGPLANT
CHERRY TOMATOES // PANCETTA // PROSCIUTTO CRUDO // ROSTELLO HAM
MOZZARELLA // PARMESAN // TALEGIO // PORCINI MUSHROOMS**

SIDES

FRIED POLENTA // MIXED GREEN SALAD

QUINOA OR RICE // GARDEN SALAD

HOMEMADE FRIES // GARLIC & ROSEMARY POTATOES

GRILLED VEGETABLES // ASPARAGUS

DESSERT

CHEESE PLATTER

COMTE, MANCHEGO, TALEGGIO, COLOUMIER, ST. MAURES,
ST. FELICIEN & ROQUEFORT SERVED WITH CHERRY JAM,
DRY FIGS & APRICOTS ACCOMPANIED WITH FOCACCIA BREAD

CRÈME BRULÉE



TRADITIONAL VANILLA CREAM CUSTARD WITH SUGAR CRUST TOP

TIRAMISÙ

STRAWBERRIES & PISTACHIO

PROFITEROLE

STUFFED WITH VANILLA ICE CREAM & TOPPED WITH
70% DARK CHOCOLATE FONDANT

MANGO TART

WARM MANGO TATIN SERVED WITH PASSION FRUIT SORBET

FRUIT SALAD



MIXED FRESH SEASONAL FRUITS

ROXXY BANANA BOAT



FRESH BANANA, VANILLA, CHOCOLATE & STRAWBERRY
ICE CREAM TOPPED WITH HOT CHOCOLATE SAUCE,
FRESH STRAWBERRIES & GRILLED ALMOND SLICES

ICE CREAM

VANILLA, CHOCOLATE, CARAMEL, RUM RAISIN

SORBET



LEMON, PASSION FRUIT, MANGO, STRAWBERRY