



SUSHI

Otoro ... 9 King Salmon ... 7

Madai ... 7 Akami ... 8

A5 Wagyu... MKT

Up Scale Roll ... 21

tuna, asparagus, regis ova royal caviar, gold leaf

APPETIZERS

Kampachi Sashimi... 21

yellowtail, serrano, dashi vinegar

Oysters King William... 23

lemon caper creme fraiche, smoked trout roe

Caviar Deviled Eggs ... 17

white truffle oil, dill, regis ova royal caviar, gold leaf

Spanish Octopus ... 22

cured cucumber, charred citrus dressing, sesame

Wagyu Sliders ... 21

fried egg aioli, pickles, blue cheese olive

Texas Lollipop Chops ... 36

herbed coconut marinade, citrus feta dip

SALADS

Up Scale Shrimp Caesar ... 21

little gem, house breadcrumbs, miso caesar, parmigiana

Butter Lettuce ... 16

avocado, cucumber, pistachio, fennel, apple basil dressing

MAINS

Lobster Tagliolini... 46

tomato vermouth sauce, caviar

Half Branzino ... 40

seasoned with herbs, broccolini, nuoc cham

Yellowtail Snapper ... 44

beet miso sauce, carrots, pickled white onion

Sole Meunière ... 61

whole, foie gras buttered farro, kaffir lime beurre blanc

Filet by Allen Brothers (8oz) ... 59

au poivre, maitake mushrooms, potato mousseline

Beef Wellington ... 150 (limited availability)

prosciutto, mushroom duxelle

SIDES

Pome Puree ... 8 Broccolini ... 10 Carrots ... 10 Foie Farro ... 12 Mushrooms ... 12

DESSERTS

Caviar Cheesecake ... 16

basque style, creme fraiche, regis ova royal caviar

Chocolate Cake ... 14

flourless, honeycomb semifreddo

General Manager
Samuel Castillo

Sous Chef
Nick Benzer

Chef de Cuisine
Rob Arambula

Sushi Chef
Ruben Pantaleon

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk to foodborne illness

