

APPETIZERS

Crispy Calamari 19

Served with house marinara sauce and lemon aioli

Truffle Fries 12.95

Shoestring fries, truffle oil, parsley, chives parmesan, garlic aioli

Cheese & Crackers 17

Artisan cheese, house jam, olives, demi crackers

Whipped Sheep's Milk Ricotta 16

Toasted seeds, roasted butternut squash pomegranate, seeded toast

Beet Hummus 14

Corn chips and cucumbers

Steamed Clams 18

Spanish sausage, garlic, red onion, parsley, white wine, butter. Served with grilled bread

Yellow Tail Crudo 20

Raw yellowtail, hearts of palm, avocado, orange, basil, ginger soy vinaigrette

Margherita 16

Burrata, fried basil, roasted baby heirloom tomatoes, crushed pepper, tomato sauce Sicilian oregano

Carnivore 18

Pepperoni, fennel sausage, bacon, house marinara, mozzarella

Chefs Special Pie Daily

Seasonal blend of the freshest ingredients



SALADS

Lobster "Cobb" 25

Avocado, blue cheese, quail egg, pancetta baby tomatoes, grilled corn, Dijon mustard

Roasted Beet 15

Endive, Humbolt Fog, candied walnuts, roasted citrus and mint vinaigrette

ENTREES

Loup De Mer 32

European bass, artichoke barigoule parsley beurre blanc whipped potatoes

The Burger 28

Wagyu and bone marrow blended beef Gruyere cheese, caramelized onions grilled shitake mushrooms, arugula Madeira wine sauce on a brioche bun Served with truffle fries

Roasted Chicken 30

Goat cheese dumplings, wilted greens rosemary carrot demi

Braised Short Ribs 38

Red wine rosemary jus, grilled asparagus herbed risotto

Bouillabaise 34

Shrimp, clams, mussels, fish, chorizo, fennel tomatoes saffron broth, grilled bread

Mushroom Risotto 26

Roasted shitake and shimeji mushrooms, Gorgonzola cheese, toasted hazelnuts, chives shaved Parmesan cheese

Hanger Steak "Hunter Style" 44

Grilled beef filet tenderloin, topped with mushrooms bacon and onion gratin. Served with truffle fries

Crispy Local Fingerlings 12

Watercress, bacon, crème fraiche, lemon capers

Caprese 14

Vine tomatoes, burrata cheese, basil, pine nuts balsamic gastrique, extra virgin olive oil

ROLLING

ANA "Inspiration" 21

Hokkaido scallop, yuzu kosho, gobo, topped with halibut and tai snapper. Yuzu ponzu and lemon

The Honda Center 21

California roll, topped with salmon, eel, citrus zest eel sauce, black and orange tobiko scallions

The Red Line 25

Spicy Tuna roll topped with Hamachi, serrano peppers ginger, negi and crispy shallots with yuzu tobiko and spicy ponzu

Sushi Sampler 28

Maki - 4pc California and 4pc spicy tuna

Nigiri - shrimp, tuna, salmon, seared albacore, tamago

Spicy Tuna Roll 12

Tuna, miji (spicy mayo), cucumber togarashi (Asian chili powder)

California Roll 10

Inside out roll with crab, cucumber avocado, toasted sesame seeds

Edamame 9

Spicy ponzu, sea salt, togarashi (asian chili powder)