

ROBATA

A TRADITIONAL STYLE OF GRILLING THAT ORIGINATED IN THE NORTHERN ISLANDS OF JAPAN. FISHERMAN WOULD SLOWLY COOK THEIR CATCH OVER A COMMUNAL HEARTH CALLED AN IRORI. TRANSLATED, ROBATA MEANS "AROUND THE FIREPLACE."

BACON WRAPPED ENOKI MUSHROOMS SWEET SOY	6
BACON WRAPPED CHERRY TOMATOES KEMURI GLAZE	6
TRUFFLE MUSHROOMS ENOKI, BEECH, SHIITAKE, TRUFFLE BUTTER	8
ASPARAGUS (V) SWEET SOY, SESAME	6
EGGPLANT (V) CARMELIZED SWEET MISO	7
SHISHITO PEPPERS (V) SOY SAKE GLAZE	7
CORN ON THE COB MISO, YUZU BUTTER, PARMESAN	6
DUCK TENDERLOINS PLUM SAUCE	9
CHICKEN SSAMJANG SAUCE	6
BEEF TENDERLOIN BLACK TRUFFLE AIOLI	12
BABY BACK RIBS PONZU BBQ	8/10
PRIME BEEF SLIDERS TRUFFLE AIOLI, SHIITAKE, ONIONS, SWEET POTATO FRIES	10
SHRIMP YUZU AIOLI	8
SCALLOPS WASABI SHISO	12
SALMON AVOCADO PUREE, PLUM SAUCE	7
YELLOW TAIL COLLAR GRATED DAIKON, SWEET SOY	11

COLD PLATES

YELLOWTAIL APPETIZER JALAPEÑO, SRIRACHA, YUZU SOY	13
WHITE TUNA APPETIZER CUCUMBER, TRUFFLE OIL, YUZU, DRIED MISO	13
SEARED PRIME BEEF TATAKI SPICE RUBBED, MUSTARD, TOGARASHI, PICKLES CABBAGE	18
CEVICHE KEMURI STYLE CALAMARI, WHITE TUNA, SHRIMP, TOMATOES, SPICY AVOCADO MARINADE	14
HOUSE SALAD BABY GREENS, CHERRY TOMATO, RED ONION, HEARTS OF PALM, HOUSE VINAIGRETTE	8
CAESAR SALAD EDAMAME CAESAR DRESSING, PUFFED RICE	9
BLACKENED TUNA SALAD SPRING MIX, BLUEBERRY, GRAPEFRUIT SEGMENTS, AVOCADO, PISTACHIOS, RADISH, SWEET GINGER-SOY VINAIGRETTE	18
AHI TACOS AHI TUNA, WASABI SHISHO, CILANTRO, LIME	15

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR BEEF MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HOT PLATES

STEAMED MUSSELS LEMONGRASS, THAI BASIL, CHILI, COCONUT MILK	15
CALAMARI SWEET PEPPERS, ANISE SALT, FRESH CILANTRO, MANGO CHILI LIME SAUCE	14
ROASTED PORK BELLY APPETIZER CARAMALIZED PLUM SAUCE, TOMATO JAM	12
FEATURED SOUP	5
HOUSE MISO SOUP TOFU, SEAWEED, MUSHROOMS	5
EDAMAME SMOKED SEA SALT AND GARLIC OR SPICY	5

ENTREES

CHILEAN SEA BASS BABY BOK CHOY, LEMONGRASS VINAIGRETTE, GINGER SCALLION NOODLES	29
DIVER SCALLOP GRILLED EGGPLANT, WASABI MASHED POTATOES, ROASTED BEECH MUSHROOMS	29
MISO GLAZED BLACK COD SEASONAL VEGETABLES, CRISPY LOTUS ROOT, COCONUT RICE	28
KEMURI SHRIMP TEMPURA SEASONAL VEGETABLES, CREAMY CHILI GLAZE, COCONUT JASMINE RICE	22
BLACKENED AHI TUNA BOWL STICKY RICE, PICKLED CABBAGE, CARROT, AVOCADO, CUCUMBER, PONZU SAUCE	20
WILD SALMON COCONUT JASMINE RICE, MUSHROOMS, EDAMAME, BABY SPINACH, GINGER LOBSTER BROTH	18
SZECHUAN SALMON GARLIC SPINACH, PICKLED CABBAGE, COCONUT JASMINE RICE	18
BEEF TENDERLOIN BABY BOK CHOY, TEMPURA ONION RINGS, SAUTEED MUSHROOMS	32
PRIME DRY-AGED NEW YORK STRIP BABY BOK CHOY, CHEF-BUTTER RUB, WASABI MASHED POTATOES	36
PORK TENDERLOIN EDAMAME SUCCOTASH, ANTICUCHO SAUCE, WASABI MASHED POTATOES	22
HALF ROASTED DUCK ASPARAGUS, MANGO CHILI GLAZE, MISO DUSTED ROASTED POTATOES	26
TONKATSU RAMEN BOWL MUSHROOMS, ROASTED CORN, NORI, SLOW COOKED EGG, SCALLIONS, SPINACH, SPROUTS, JALAPEÑO, THAI BASIL - ROASTED PORK BELLY 18 - ROASTED CHICKEN 16	
OSAKA MISO RAMEN NORI, SLOW-COOKED EGG, PICKLED GINGER, GARLIC CHIPS, MISO BUTTER, PICKLED RED CABBAGE - GRILLED DUCK TENDERLOIN 18 - SEASONED MEATBALLS 16	
BIBIMBAP COCONUT JASMINE RICE, FRIED EGG, MUSHROOMS, KIMCHI, CARROTS, CILANTRO, SPROUTS, SQUASH, CHILI GARLIC SAUCE - ROASTED PORK BELLY 18 - ROASTED CHICKEN 16 - SEASONED MEATBALLS 16	
DRUNKEN NOODLES RICE NOODLES, EGG, CHERRY TOMATOES, CHILI, BELL PEPPER, ONION, THAI BASIL, SWEET SOY - SHRIMP +6 - CHICKEN +4	12
PANANG CURRY SEASONAL VEGETABLES, THAI BASIL, COCONUT CURRY - SHRIMP +6 - CHICKEN +4 - TOFU +4	12
HIBACHI RICE CARROTS, PEAS, YELLOW ONION, EGG, SEASONAL VEGETABLES - SHRIMP +6 - CHICKEN +4	10

DESSERTS

FRIED ICE CREAM FLAMBE (YARNELL'S)	9
CAPPUCCINO JAR (YARNELL'S)	9
NEW YORK STYLE CHEESECAKE	9
GREEN TEA SHORT CAKE (LOBLOLLY)	9
YIN/YANG ICE CREAM (LOBLOLLY)	6
FEATURED DESSERT	9