



APPETIZERS

Crispy Calamari 19

Served with house marinara sauce and lemon aioli

Truffle Fries 12.95

Shoestring fries, truffle oil, parsley, chives
Parmesan cheese, garlic aioli

Cheese & Crackers 17 GF

Artisan cheese, house jam, olives, demi crackers

Beet Hummus 14 GF

Corn chips and cucumbers

Steamed Clams 18 GFO

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

Margherita 18 GF

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

Carnivore 20

Pepperoni, fennel sausage, bacon
house marinara, Mozzarella cheese

Chefs Special Pie Daily

Seasonal blend of the freshest ingredients

SALADS

Lobster Cobb 25 GF

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

Roasted Beet 15 GF

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

Caprese 14 GF

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

ENTREES

Loup De Mer 32

European bass, artichoke barigoule
parsley buerre blanc whipped potatoes

The Burger 28

Wagyu and bone marrow blended beef
Cruyere chees, caramelized onions
grilled shitake mushrooms, arugula

Roasted Chicken 30

Fried goat cheese dumplings, wilted greens
rosemary carrot demi

Braised Short Ribs 38

Red wine rosemary jus, grilled asparagus
herbed risotto

Boullabaise 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

Filet "Hunter Style" 44

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

ROLLING

ANA Inspiration Roll 21 GF

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

The Honda Center 21 GF

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

The Red Line 25 GFO

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

Sushi Sampler 28 GF

Maki - 4pc California and 4pc spicy tuna

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

Spicy Tuna Roll 15 GF

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

California Roll 12 GF

Inside out roll with crab, cucumber avocado
toasted sesame seeds

Edamame 9

DESSERT

Beignets 10

Served with chocolate ganache and berry compote

New York Cheesecake 10

Accompanied by vanilla bean ice gelato

Swiss Chocolate Cake 10

Dark Swiss chocolate layers, infused with chocolate
liqueur & chocolate ganache frosting
topped with raspberry sauce

Sorbet Trio 10

Mango, raspberry, pear