TO START

CRISPY SUSHI W/ CAVIAR 27
cucumber, tuna, japanese spicy mayo, furrikake, topped with caviar

KALAMARI 19
schito peppers, taps tartar sauce, red chillies, lemon, smoked paprika

SHROOM & GOAT CHEESE DIP 22
infused w/ truffle oil, sautéed mushroom, creamy goat cheese, parsley, served with puff pita

WAGYU SLIDERS (4) 31
tequila lime aioli, arugula, caramelized onions

TRUFFLE FRIES 12
truffle oil, parmesan, bone marrow aioli

BURRATA FRESCA 25
cherry tomatoes, arugula, balsamic, sourdough

JAPANESE AHI TUNA 25
seared rare tuna, mixed greens, sesame hoisin dressing

STEAK TARTARE 28
cornichons, sirloin, horse radish aioli, evoo crostini

SCALLOPS WITH ROMESCO 28
hokkaido scallops, topped with caviar, bed of romesco, bliss

KALE & SPINACH SALAD 20
feta, waldorf grapes, pomegranate, pickled red onion, maple tahini dressing

CHICKEN $8 | SHRIMP $8 | LEMON BUTTER SALMON $13

TO PARTY

WAGYU STEAK & SUSHI PLATTER 107
scorpion chilli lime wings, japanese gyoza, truffle fries, crispy sushi w/ caviar, 8oz tajima wagyu bavette, chimichurri

THE PLATTER 124
7oz picanha sirloin & 14oz smoked ribeye, chilli garlic broccolini, 4 wagyu sliders, kalamari, fries, bone marrow butter

THE TRILOGY PLATTER 179
7oz picanha sirloin, 14oz smoked ribeye, 10oz NY striploin, chimichurri, chilli garlic broccolini, wagyu sliders, kalamari, raviolini mac & cheese, bone marrow butter

PZA

BIG PAPA PEPPERONI 21

mozzarella, ezzo pepperoni, hot honey, parmigiano, san marzano tomato sauce

TRUFFLE & SHROOMS 22

mushrooms, truffle, mozzarella, shaved parm, parsley, herbed evoo

BURRATA HEAVEN 26

san marzano tomato sauce, mozzarella, soleggiati tomatoes, burrata, arugula, chili oil

POLLO ALLA VODKA 24

rosé vodka sauce, chicken, red onion, roasted red peppers, mozzarella

DRACULA DIAVOLA 22

spicy soppressata, black olives, fior di latte, light mozzarella, san marzano tomato sauce, hot honey, basil

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TO FINISH

WAGYU BURGER 37

8oz ground wagyu, arugula, bone marrow aioli, brie cheese, tomato jalapeno jam, served with truffle fries.

TRUFFLE SHROOM RAVIOLI W/ JUMBO SHRIMP 39

stuffed with shrooms, white truffle cream sauce

PERUVIAN SEA BASS 42

pan-seared dry rubbed sea bass, severed with rice, sweet potato coins, sautéed hominy corn, aji amarillo cream sauce

LOBSTER TAIL LINGUINE 44

black tiger shrimp, lobster w/ tail, roasted cherry tomatoes, garlic & shallots, bathed in a rich creamy rosé sauce

10oz NEW YORK STRIP & SCALLOPS 59

chili garlic broccolini, mash, romesco sauce, seared scallops, caviar, bone marrow butter

14oz RIBEYE 58

chili garlic broccolini, fingerling potatos, jus, bone marrow butter

ADD | SHRIMP $8 | SCALLOPS $12

8OZ WAGYU STEAK & SUSHI 41

8oz tajima wagyu bavette steak with teriyaki sauce , furikake 6 pcs crispy sushi w/ caviar

DESSERT PLATTER 35

tiramisu, creme brûlée, blueberry lemon pie

SINGLE FOR THE NIGHT 12

tiramisu, creme brûlée, blueberry lemon pie +3