

RESERVE CUT JAPANESE MENU

SIGNATURE ROLLS

SALMON, TUNA & BLACK CAVIAR (NO RICE)
TUNA WRAPPED IN SALMON & SCALLION
23

SEARED HAMACHI
HAMACHI 2-WAYS, JALAPENO, PONZU CILANTRO SAUCE
22

CRISPY ALMOND TRIPLE (NO RICE)
SALMON, YELLOWTAIL AND OSHINKO WRAPPED IN TUNA
22

YELLOWSTONE
LIGHTLY FRIED ROLL
KANI, AVOCADO, SUNDRIED TOMATO, SALMON, SWEET TRUFFLE SAUCE
22

BROAD STREET
SPICY TUNA, TEMPURA CRUNCH, SEARED TUNA, GARLIC MAYONNAISE, MASAGO
22

GRILLED SALMON
MANGO, AVOCADO AND ROMAINE LETTUCE ON SOY PAPER, CRISPY SHALLOTS, SWEET MISO SAUCE
21

RAINBOW
TUNA, SALMON, HAMACHI, SPICY KANI, AVOCADO, CUCUMBER, SCALLIONS, MASAGO, AIOLI
22

VEGETABLE NARUTO (NO RICE)
CARROT, LETTUCE, AVOCADO, CUCUMBER, SWEET GINGER-CARROT SAUCE
20

TUNA & BLACK TRUFFLE
AVOCADO, TEMPURA CRUNCH, TERIYAKI, CILANTRO
24

GRILLED CHILEAN SEA BASS
CRISPY CUCUMBER, AVOCADO, TERIYAKI, GARLIC CHIPS
23

VOLCANO
SPICY TUNA, AVOCADO, AIOLI SAUCE, TEMPURA
22

SEARED MADAI WITH CRISPY SHALLOTS
TUNA, AVOCADO, CITRUS TERIYAKI, CILANTRO
24

CLASSIC ROLLS 13 EACH

SPICY TUNA SPICY SALMON AVOCADO CUCUMBER YELLOWTAIL JALAPENO
SALMON AVOCADO CALIFORNIA TUNA AVOCADO

SUSHI & SASHIMI SUSHI 7, SASHIMI 9

TUNA SHIMA AJI KANPACHI OCEAN TROUT STRIPED BASS
HAMACHI SALMON MADAI IKURA BLUE FIN TORO M/P

PLATTERS

SASHIMI
CHEFS SELECTION, 18 PCS
44

SUSHI
CHEFS SELECTION, 9 PCS + SPICY TUNA ROLL
42

RESERVE
CHEFS SELECTION, 4 SUSHI, 8 SASHIMI + TUNA MAKI ROLL
44

RESERVE CUT

VALENTINES DAY MENU

SOUPS & SALADS

TRUFFLED ARTICHOKE SOUP

TRUFFLED ARTICHOKE, DUXELLE DUMPLING, CRANBERRY GRANOLA
22

RC 'CLASSIC' MUSHROOM SOUP

PORCINI MUSHROOMS, TRUFFLE OIL
18

BEET SALAD

GREEN APPLE, PISTACHIO, HORSERADISH DRESSING
22

WINTER VEGETABLE SALAD

KABOCHA SQUASH, BABY CARROTS, SUNCHOKE CONFIT, BEET PUREE,
HAZELNUTS, MAPLE GINGER VINAIGRETTE
24

RC SALAD

MÂCHE, CRUDITE, TRUFFLE VINAIGRETTE
18

COLD APPETIZERS

RC CRISPY RICE & SPICY TUNA

CILANTRO SPROUTS & CHIPOTLE AIOLI
21

TUNA TARTARE

AVOCADO MOUSSE, SESAME-MEYER LEMON-DRESSING
24

YELLOWTAIL CARPACCIO

BLACK CAVIAR, JALAPENO, MICRO CILANTRO, CITRUS PONZU
18

MARINATED MACKEREL

POMME DAUPHINE, MINT VINAIGRETTE
26

PRIME STEAK TARTARE

EGG YOLK DUO, SUNCHOKE, HORSERADISH AND LIME
28

'BUTCHERS CUT' TERIYAKI BEEF JERKY

29

EXECUTIVE CHEF: KAMRAN NASEEM

20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

RESERVE CUT

HOT APPETIZERS

KOSHER OYSTER SHELLS
BRANDADE
20

SHORTRIB & MUSHROOM STUFFED ARTICHOKE
PERSIMMON JAM, HAZELNUTS
22

BEEF BACON BITES
HONEY BOURBON GLAZED, SAUTEED APPLE, MUSTARD SAUCE
19

SHORT RIB TACOS
APPLE SMOKED PRIME BEEF, TOMATO AND CILANTRO SALSA
26

BABY BACK RIBS
SPAGHETTI SQUASH, SUNDRIED TOMATO, CHESNUT & KALE,
ORANGE CUMIN MARMALADE
28

MAIN COURSES

SALMON DUET
SEARED SALMON AND POACHED SALMON-DATE ROLL,
BUTTERNUT SQUASH REMOULADE & PUREE,
POACHED SHALLOTS AND ONION STRINGS
42

BLACK BASS
BEAN POTTAGE, HAND OF BUDDHA, GINGER CONFIT,
WARM GREEN-APPLE-HORSERADISH INFUSION
44

ROAST CHICKEN FOR TWO
CARVED TABLESIDE
ARTICHOKE STUFFING
90

VEAL MILANESE
SAUTEED BROCCOLI RABE AND PICKLED PERSIMMON
36

RACK OF LAMB
VANILLA PEAR PUREE, OLIVE TAPENADE
75

SUNCHOKE, CRANBERRY & PECAN STUFFED RAVIOLI
A LA SICILIANA
28

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RESERVE CUT

STEAKS

ALL STEAKS ARE 100% U.S.D.A. PRIME BEEF
AGED FOR A MINIMUM OF 36 DAYS IN OUR PRIVATE DRY AGING ROOM

12 OZ RC "FILET MIGNON"
61

14 OZ CENTER CUT BONELESS RIBEYE
58

10 OZ PRIME RESERVE CUT
PROPRIETOR'S CULTIVATED SPECIAL
65

12 OZ STEAK AU POIVRE
WITH COARSE GROUND PEPPERCORNS
61

20 OZ COTE DE BOEUF & BONE MARROW
75

STEAKS ARE ACCOMPANIED BY BRUSSEL SPROUTS HASH

AGED WAGYU BEEF

SIMPLY THE HIGHEST GRADE OF MEAT IN THE WORLD
RECOGNIZED FOR ITS UNPRECEDENTED FLAVOR PRODUCED BY EXPENDING
TRADITIONAL JAPANESE ALL NATURAL HOLISTIC TECHNIQUES

22 OZ WAGYU BEEF BONE-IN RIB STEAK.....104

14 OZ WAGYU BEEF BONELESS RIBEYE.....94

WAGYU STEAKS ACCOMPANIED BY SPICED POACHED PEAR, HAZELNUTS & SHAVED JALAPEÑO

SIDES

13 EACH

YUKON POTATO MASH... CHIVE AND TRUFFLE OIL

HAND CUT IDAHO POTATO FRIES... MAHOGANY, BELGIAN-STYLE, SEA SALT

FOUR MUSHROOM SAUTÉ... CRIMINI, MAITAKE, SHIITAKE, OYSTER, SHALLOTS & BRANDY

SAUTÉED STRING BEANS... THAI CHILI TAMARI GLAZE

SAUCES

BÉARNAISE

BORDELAISE

GREEN PEPPERCORN

STEAK SPECIALS

TUESDAYS..... 18 OZ PRIME RIB..... 79

WEDNESDAYS..... 18 OZ CHATEAUBRIAND..... 79

THURSDAYS..... 20 OZ DELMONICO..... 79