

## 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."

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

## COLD PLATES

|   |    |
|---|----|
| <b>YELLOWTAIL APPETIZER</b><br>JALAPEÑO, SRIRACHA, YUZU SOY   | 15 |
| <b>WHITE TUNA APPETIZER</b><br>CUCUMBER, TRUFFLE OIL, YUZU, DRIED MISO  | 15 |
| <b>SEARED PRIME BEEF TATAKI</b><br>SPICE RUBBED, MUSTARD, TOGARASHI, PICKLED CABBAGE  | 18 |
| <b>CEVICHE KEMURI STYLE</b><br>CALAMARI, SHRIMP, TOMATOES, SPICY AVOCADO MARINADE   | 15 |
| <b>HOUSE SALAD (V &amp; GF without Fried Leeks)</b><br>BABY GREENS, CHERRY TOMATO, RED ONION, HEARTS OF PALM, HOUSE VINAIGRETTE                       | 8  |
| <b>BLACKENED TUNA SALAD (V without Tuna)</b><br>SPRING MIX, BLUEBERRY, GRAPEFRUIT SEGMENTS, AVOCADO, PISTACHIOS, RADISH, SWEET GINGER-SOY VINAIGRETTE | 18 |
| <b>AHI TACOS</b><br>AHI TUNA, WASABI SHISHO, CILANTRO, LIME   | 15 |

**GF= Gluten Free Item V= Vegan Item**

\* 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

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| <b>STEAMED MUSSELS</b><br>LEMONGRASS, CHILI, COCONUT MILK, GREEN ONIONS              | 15 |
| <b>CALAMARI</b><br>SWEET PEPPERS, ANISE SALT, FRESH CILANTRO, MANGO CHILI LIME SAUCE | 14 |
| <b>ROASTED PORK BELLY APPETIZER</b><br>CARAMALIZED PLUM SAUCE, TOMATO JAM            | 12 |
| <b>HOUSE MISO SOUP</b><br>TOFU, SEAWEED, MUSHROOMS                                   | 6  |
| <b>EDAMAME (GF)</b><br>SMOKED SEA SALT AND GARLIC OR SPICY                           | 6  |

## ENTREES

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| <b>CHILEAN SEA BASS</b><br>BABY BOK CHOY, LEMONGRASS VINAIGRETTE, GINGER SCALLION NOODLES  | 34 |
| <b>DIVER SCALLOP (GF)</b><br>GRILLED EGGPLANT, WASABI MASHED POTATOES, ROASTED BEECH MUSHROOMS   | 29 |
| <b>MISO GLAZED BLACK COD (GF)</b><br>SEASONAL VEGETABLES, CRISPY LOTUS ROOT, COCONUT RICE  | 32 |
| <b>KEMURI SHRIMP TEMPURA</b><br>SEASONAL VEGETABLES, CREAMY CHILI GLAZE, COCONUT JASMINE RICE  | 22 |
| <b>BLACKENED AHI TUNA BOWL (GF)</b><br>STICKY RICE, PICKLED CABBAGE, CARROT, AVOCADO, CUCUMBER, PONZU SAUCE                                | 20 |
| <b>WILD SALMON (GF)</b><br>COCONUT JASMINE RICE, MUSHROOMS, EDAMAME, BABY SPINACH, GINGER LOBSTER BROTH                                    | 21 |
| <b>SZECHUAN SALMON (GF)</b><br>GARLIC SPINACH, PICKLED CABBAGE, COCONUT JASMINE RICE   | 19 |
| <b>BEEF TENDERLOIN</b><br>BABY BOK CHOY, TEMPURA ONION RINGS, SAUTEED MUSHROOMS  | 34 |
| <b>PRIME NEW YORK STRIP</b><br>BABY BOK CHOY, CHEF-BUTTER RUB, WASABI MASHED POTATOES  | 36 |
| <b>PORK TENDERLOIN (GF)</b><br>EDAMAME SUCCOTASH, ANTICUCHO SAUCE, WASABI MASHED POTATOES  | 23 |
| <b>HALF ROASTED DUCK (GF)</b><br>ASPARAGUS, MANGO CHILI GLAZE, MISO DUSTED ROASTED POTATOES  | 26 |
| <b>TONKOTSU RAMEN BOWL</b><br>MUSHROOMS, ROASTED CORN, NORI, SLOW COOKED EGG, SCALLIONS, SPINACH, SPROUTS, JALAPEÑO, THAI BASIL            |    |
| - ROASTED PORK BELLY   | 18 |
| - ROASTED CHICKEN  | 16 |
| <b>OSAKA MISO RAMEN</b><br>NORI, SLOW-COOKED EGG, PICKLED GINGER, GARLIC CHIPS, MISO BUTTER, PICKLED RED CABBAGE                           |    |
| - GRILLED DUCK TENDERLOIN  | 18 |
| - SEASONED MEATBALLS   | 16 |
| <b>BIBIMBAP (GF &amp; V)</b><br>COCONUT JASMINE RICE, FRIED EGG, MUSHROOMS, KIMCHI, CARROTS, CILANTRO, SPROUTS, SQUASH, CHILI GARLIC SAUCE |    |
| - ROASTED PORK BELLY   | 18 |
| - ROASTED CHICKEN  | 16 |
| - SEASONED MEATBALLS   | 16 |
| <b>DRUNKEN NOODLES</b>   | 12 |
| RICE NOODLES, EGG, CHERRY TOMATOES, CHILI, SEASONAL VEGETABLES, SWEET SOY  |    |
| - SHRIMP   | +6 |
| - CHICKEN  | +4 |
| <b>PANANG CURRY <b>**Shellfish Allergy**</b> (GF)</b><br>SEASONAL VEGETABLES, COCONUT CURRY  | 12 |
| - SHRIMP   | +6 |
| - CHICKEN  | +4 |
| - TOFU   | +4 |
| <b>HIBACHI RICE (GF)</b>   | 10 |
| CARROTS, PEAS, YELLOW ONION, EGG, SEASONAL VEGETABLES  |    |
| - SHRIMP   | +6 |
| - CHICKEN  | +4 |

## DESSERTS

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