



- ICED & RAW -

Hamachi Crudo*	13
Jalapeño, Cilantro, Lemon Zest	
Ceviche Taco*	13
Fresh Sea Foods, Citrus, Lemon Zest, Chili Pickle	
Kumamoto Oyster*	18
Cocktail Sauce, Merin Ponzu	
Tuna Tartare	16
Seaweed Salad, Avocado, Roe	

- WARM -

Shishito Peppers	10
Japanese Mild Finger Peppers, Maldon Salt, Lemon	
Rock Shrimp Tempura*	14
Crispy Rock Shrimp, Spicy Ponzu Aioli	
Wagyu Dumpling*	13
Garlic, Citrus Soy	
Yosenabe*	32
Japanese Sea Foods Hot Pot, Shrimp, Chicken, Alaskan King Crab, Udon, Mushroom, Onion, Leeks	
Promontory Pho*	18
Savory Beef Broth, Shaved SRF Waygu Beef, Scallions, Sprouts, Cilantro, Basil, Rice Noodles	

- SEA -

Alaskan Black Cod*	38
Saikyo Miso Glaze, Baby Bok Choy, Jasmine Rice	
Pan Seared Hokkaido Scallops*	41
Rock Shrimp Risotto, Sturgeon Caviar, Black Truffle Butter	
Oven Roasted Wild Chilean Sea Bass*	42
Butter Beans, Piquillo Peppers, Pork Belly, Winter Greens, Lemon Butter Sauce	
Baked Whole Lobster*	58
Trumpet Mushrooms, Heirloom Carrots, Coconut Curry, Lemon Grass Broth	

- LAND -

Pan Fried Half Duck*	42
Chilled Noodles, Black Bean Sauce, Kimchi	
Osso Bucco*	39
Asian Paella, Wilted Spinach, Chipollini Onion	
Thai Basil Fried Half Chicken*	35
Coconut Curry Rice, Fried Eggplant, Peanut Sauce	
Snake River Farms Gold Wagyu Steak*	53
Roasted Root Vegetables, Garlic Chips, Red Wine Gomadare Sauce	

- SUSHI -

Snake River Farms Gold Wagyu Steak Roll*	34
White Asparagus , Carrots, Cucumber, Avocado, Truffle Soy Sesame Dressing	
Lobster Roll Tempura*	32
Australian Lobster Tail Tempura, Soy Paper, Cucumber, Radish Sprout, Soy Glaze Sauce	
Poke Roll*	18
Diced Yellow Tail Tuna, Seaweed Salad With Shiso Soy Dressing, Radish Sprout, Cucumber, Topped With Avocado	
Rainbow Roll*	18
Snow Crab Legs, Avocado, Topped With Tuna, Salmon, Yellow Tail, Shrimp, Flying Fish Roe	
California Roll*	16
Snow Crab Legs, Avocado, Cucumber, Roasted Sesame Seeds	
Bara Chirashi Bowl* (Daily Special - Chef's Choice)	36
Pressed Sushi Rice Topped With Chef's Choice Sea Food Mix	

- GREENS -

Edamame	8
Yuzu Salt, Meyer Lemon	
White Salad	15
Endives, Shaved White Asparagus, Heart Of Palms, Enoki Mushrooms, Fennel, Honey Ginger Vinaigrette	
Dragon Kale Citrus	14
Pea Tendrils, Orange, Grapefruit, Jicama, Meyer Lemon Vinaigrette	
Arugula Frisee Salad	13
Parmesan, Heirloom Tomato, Truffle Soy Vinaigrette	

- SALAD ADDITIONS -

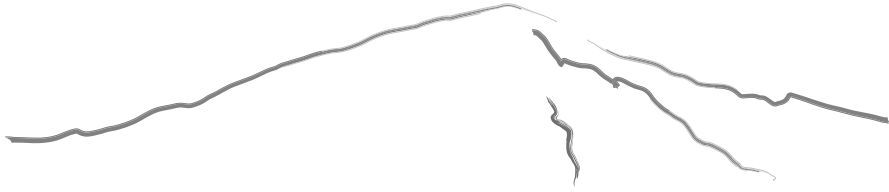
Salmon* 10 | Prawns* 12 | Seared Ahi Tuna* 14
Grilled Chicken* 8 | Sirloin Steak* 15

- SIDES -

Mushroom Rice 8 | Wok Seasonal Vegetables 8
Lemongrass Steamed Rice 8 | Miso Soup 8

*Note - Consuming undercooked foods of animal origin increases the risk of food borne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.





T H E P E A K