



19th LOUNGE

- COLD PLATES -

Sashimi Moriawase Yellow Tail, Hawaiian Tuna, New Zealand King Salmon	26
Ceviche (Catch of the Day)* Ginger, Shallots, Jalapeño, Lime, Rice Cracker	18
Rainbow Roll Yellow Tail, Hawaiian Tuna, Salmon, Crab Mayo, Avocado, Cucumber, topped with Spicy Aioli	18
Spicy Tuna Roll Crab Meat, Cucumber, Avocado, topped with Sesame Seeds Ginger Soy Glaze	18

- HOT PLATES -

Shishito Peppers Japanese Mild Finger Peppers, Maldon Salt	10
Mongolian Bowl Choice of Chicken or Steak, Onion Peppers, Mongolian Sauce	20
Rock Shrimp Tempura* Crispy Rock Shrimp, Spicy Aioli, Lemon Wedges	15
Wagyu Dumpling* Garlic Soy Dipping Sauce	13

- SANDWICHES - Choice of House Salad or Fries

Jidori Style Chicken Burger Bibb Lettuce, Grilled Red Onion, Tomato, Crispy Bacon, Sweet & Sour Sauce	16
Ahi Tuna Sandwich Bibb Lettuce, Heirloom Tomato, Garlic Aioli	18
Teriyaki Steak Sandwich Caramelized Onion, Fotina Cheese, Hoagie Bun	18
Peak Burger Crispy Onion, Spinach, Sautéed Mini Bella Mushrooms, Smoked Bacon, Smoked Gouda, Garlic Tarragon Aioli	20

- GREENS -

Edamame Steamed to Order, Himalayan Salt, Lemon Wedges	8
Arugula Apple Salad Heirloom Tomatoes, Shaved Parmesan, Rice Cracker Truffle Soy Vinaigrette	15
Kale Jicama Salad Grapefruit, Candied Pecans, Blood Orange Vinaigrette	18
Crispy Beef Noodle Salad Summer Greens, Braised Mushroom, Carrots, Crispy Onion, Sesame Soy Dressing	20

- SALAD ADDITIONS -

Salmon* 14 | Grilled Chicken* 8
Sirloin Steak* 16 | Tuna* 15

*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.