



THE PEAK

- ICED & RAW -

Chutoro Tataki with Yuzu Miso ^{DF} Seared Rare Bluefin Belly Tuna, Micro Greens	38
Ceviche (Catch of the Day) ^{DF, GF} Fresh Ginger, Shallots, Green Onion, Cilantro, Peppers, Yuzu Vinegar	18
Hamachi Crudo ^{DF, GF} Shaved Jalapeño, Cilantro, Maldon Salt, Lemon Zest	15
Tuna Tartare ^{DF} Chives, Cucumber, Avocado, Soy Glaze	16
Tako Butsu Poached Octopus, Sudachi Miso	18

- WARM -

Shishito Peppers ^{GF, V} Japanese Mild Finger Peppers, Maldon Salt, Lemon	10
Rock Shrimp Tempura Crispy Rock Shrimp, Spicy Aioli	16
Smoked Wagyu Dumpling ^{DF} Red Cabbage Slaw, Black Ponzu	15
Steak Yakiniku Seared Marinated Steak, Pepper, Onion	26
Promontory PHO ^{DF} Hand Shaved Brisket, Rice Noodles, Sprouts, Scallions Basil, Cilantro, Beef Broth	26

- SEA -

Alaskan Black Cod Brown Rice, Bok Choy, Miso Glaze	38
Ahi Tuna Crusted Sliced Ahi Tuna, Zucchini Pasta, Pea Tendrils Pesto, Yuzu Soy Butter	39
Lobster Linguine Australian Lobster Meat, Grated Parmesan, Sun Dried Tomato, Spring Pea, Creamy Tomato Broth	38
Mongo Ika Grilled Japanese Cuttle Fish, Rock Shrimp Paella Tosazu	38
NZ King Salmon ^{GF} Baby Clams, Green Mussels Shellfish Broth	39

- LAND-

Prime Beef Tenderloin Warm Potato Salad, Shimbashi Sauce	47
Pan Seared Duck Blended Green Tea Pasta, Basil Pesto, Duck Jus	39
Teriyaki Grilled Chicken Half Grilled Chicken, Egg Noodles, Mushroom, Cabbage, Pickled Ginger	33
Kobe A5 Wagyu (4oz Minimum) Chef's Cut, Wild Mushroom, Garlic Chips, Yuzu Butter Sauce	15 per oz

- SUSHI -

Tataki Steak Roll* ^{DF, GF} Tempura Asparagus, Avocado, Yuzu Soy Glaze	38
Spicy Scallop Roll* ^{DF} Kaiware, Tobiko, Tempura Crumbs, Spicy Aioli	19
Lobster Tempura Maki Roll Lobster, Crab, Cream Cheese, Avocado, Deep-Fried, Spicy Aioli & Soy Glazed	38
Sakura Roll* ^{DF, GF} Hamachi, Mango, Avocado, Jalapeño, Cilantro, Spicy Sauce, Topped with Salmon, Lemon, Tobiko, Yuzu Soy	19
Rainbow Roll* ^{DF, GF} Crab Mayo, Avocado, Cucumber, Topped with Tuna, Salmon, Hamachi, Flying Fish Roe, Spicy Aioli	22
Soft Shell Crab Roll Cucumber, Avocado, Cream Cheese, Ginger Soy, Spicy Aioli	19
Osetra Roll * ^{DF, GF} California Roll, Topped with Sliced Seared Hamachi, Jalapeño, Shiso Leaves, Osetra Caviar, Sliced Lemon, Yuzu Soy Glaze	28
Sashimi Moriawase* ^{DF, GF} Tuna Tataki, Salmon, Yellow Tail	38

- GREENS -

Sunomono ^{V, DF, GF} Cucumber, Wakame, Yuzu Vinegar, Sesame Seeds	10
Edamame ^{V, DF, GF} Steamed to Order, Himalayan Salt, Lemon	8
Arugula Apple Salad ^{GF} Heirloom Tomatoes, Green Apple, Toasted Pumpkin Seeds, Truffle Soy Vinaigrette	16
Warm Mushroom Salad ^{GF} Edamame, Roasted Sesame Dressing	24
Baby Spinach Salad w/ Grilled Shrimp ^{GF, DF} Cherry Tomatoes, Fried Scallions, Sudachi Vinaigrette	26

- SALAD ADDITIONS -

Salmon 14 | Grilled Chicken 11 | Sirloin Steak 20 | Tuna 19

- SIDES -

Jasmine Rice 9 | Brown Rice 9 | Miso Soup 9

Wok Seasonal Vegetables 9

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

GF: Gluten Free | V: Vegan | DF: Dairy Free

V.3 W.12.27.21