

SNACKY SNACKS

KRUNCHY KALE 🌿
nam prik, togarashi

CLASSIC SHISHITOS 🌿
yuzu salt

CRISPY PORK GUY
basil dip

PORK BELLY BAO BUNS
chipotle, yuzu pickles

TUNA CRISPY RICE* 🌿 🌿
smoked chili

HAMACHI CRISPY RICE*
wasabi

KEEP IT LIGHT

HAMACHI CRUDO*
coconut milk, basil oil

KOMONO CUCUMBER 🌿 🌿
thai basil, chive relish

TUNA TATAKI*
roasted peppers

SUNOMONO OYSTERS*
cucumber, sesame

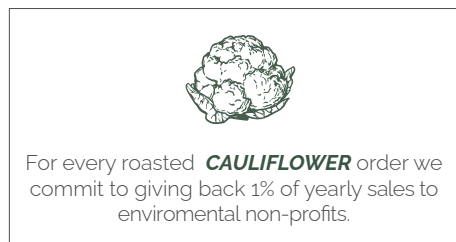
ROASTED CAULIFLOWER 🌿 🌿
goat cheese, shishito-herb
vinaigrette

BURRATA
yuzu jam, bruleed orange

PORK GYOZA
bonito, truffle ponzu

AVOCADO SALAD
feta, lemon, ginger

STEAK TARTARE*
furikake, bone marrow,
parker house roll



GRILLED OCTOPUS
hearts of palm, smoked paparika

SMOKED & WOOD FIRED

THAI RICE STONE POT* 🌿
- veggie -- 🌿
- confit duck --
- king crab --

BABY BACK RIBS
yakniku, cilantro

KOREAN FRIED CHICKEN 🌿
chili butter, braised spinach

SMOKED BONE MARROW
shiso chimichurri, miso toast

FILET MIGNON YAKITORI 8 OZ*
fire roasted kimchi, toasted garlic soy

DUCK BREAST*
"burnt ends"

BROILED KING CRAB LEGS
grilled citrus butter

BRISKET
black shichimi pepper, sweet soy

ROSEWOOD WAGYU RIB CAP 12 OZ*
szechuan peppercorn sauce

STONE AXE WAGYU 8 OZ*
roasted onion miso

BEEF SHORT RIB 🌿
black shichimi pepper, sweet soy

DRY AGED TOMAHAWK 32OZ*
roasted onion miso

LAMB CHOPS 18 OZ*
scallions, house hoisin

CHILEAN SEA BASS*
miso butter, mixed herbs

SIDES

BABY BOK CHOY 🌿 🌿
chili, garlic

JAPANESE SWEET POTATO 🌿 🌿
buttered black sugar,
parmesan cheese

GRILLED BROCCOLI 🌿 🌿
ginger-scallion vinaigrette

COCONUT CREAM SPINACH 🌿
lemongrass, makrut

GRILLED ASPARAGUS 🌿
bacon vinagrette



PURCHASE A TREE 5

Ask your server how to plant 50 trees



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. An automated 20% service charge will be added to the check of parties of 8+

🌿 gluten free

🌿 plant based

🌿 kyu signatures

corporate chef, **RAHEEM SEALEY** chef de cuisine, **JOANA RODRIGUEZ**