

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
--

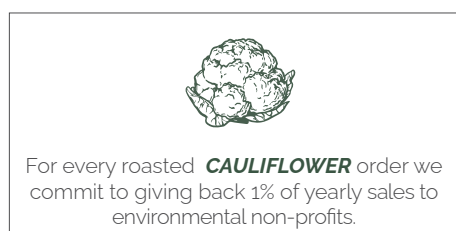
KEEP IT LIGHT

HAMACHI CRUDO* 🌿
coconut milk, basil oil
--

ROASTED CAULIFLOWER 🌿 🌿
goat cheese, shishito-herb
vinaigrette
--

TUNA TATAKI*
roasted peppers
--

KOMONO CUCUMBER 🌿 🌿
thai basil, chive relish
--



BURRATA
yuzu jam, bruleed orange
--

PORK GYOZA
bonito, truffle ponzu
--

AVOCADO SALAD
feta, lemon, ginger
--

STEAK TARTARE*
furikake aioli, bone marrow,
parker house roll
--

GRILLED OCTOPUS
hearts of palm, smoked paprika
--

SMOKED & WOOD FIRED

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

BABY BACK RIBS
yakniku, cilantro
--

KOREAN FRIED CHICKEN 🌿
chili butter, braised spinach
--

SMOKED BONE MARROW
shiso chimichurri, miso toast
--

DUCK BREAST*
"burnt ends"
--

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

BROILED KING CRAB LEGS
grilled citrus butter
--

BRISKET 🌿
black shichimi pepper, sweet
soy --

ROSEWOOD WAGYU RIB CAP 12 OZ* 🌿
maitake mushrooms, szechuan
peppercorn sauce

CHILEAN SEA BASS*
white miso, mixed herbs
--

BEEF SHORT RIB 🌿
black shichimi pepper, sweet
soy --

DRY AGED TOMAHAWK 32 OZ*
roasted onion miso

LAMB CHOPS 18 OZ*
scallions, house hoisin

SIDES

BABY BOK CHOY 🌿 🌿
chili garlic oil
--

JAPANESE SWEET POTATO 🌿 🌿
buttered black sugar,
parmesan cheese
--

GRILLED BROCCOLI 🌿 🌿
ginger-scallion vinaigrette
--

COCONUT CREAM SPINACH 🌿
lemongrass, makrut lime --

GRILLED ASPARAGUS 🌿
bacon vinaigrette
--



PURCHASE A TREE--
Ask your server how to plant 50 trees



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

🌿 gluten free
🌿 plant based
🌿 kyu signatures

global chef, **RAHEEM SEALEY**