

HAPPY HOUR

\$5 OFF SPECIALTY COCKTAILS | \$8 SELECT WINES

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

ROSE & GARNET

Private Label, Cape Cod, MA 14

WEST COAST 16

JUMBO SHRIMP COCKTAIL 14

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	
Golden Oak Mushrooms	11
POINT JUDITH CALAMARI	
Sweet Chili Sauce	13
JUMBO LUMP CRAB CAKE	
Sweet and Sour Slaw, Horseradish Mustard Aioli	15
WHITE TRUFFLE	
CAVIAR DEVILED EGGS <i>gfm</i>	10
"SURF N TURF" * <i>gfm</i>	
Scallops, Braised Short Rib, Gremolata	15
SHRIMP SAUTÉ <i>gfm</i>	
Tabasco Cream Sauce	13
PRIME STEAK TARTARE*	
Capers, Shallots, Crostini	14

SUSHI

PRIME ROLL*	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	13
OCEAN ROLL* <i>gfm</i>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	15
SPICY TUNA* <i>gfm</i>	
Avocado, Scallion, Jalapeño, Shiso	15
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	11
DYNAMITE ROLL	
Tempura Shrimp, Spicy Mayo, Sesame Seeds	14
AHI TUNA TARTARE*	
Avocado, Ginger Ponzu, Sesame Seeds	14
HAMACHI CRUDO*	
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	14

LOUNGE

BLACKENED FISH TACOS	
Brussels Sprout Slaw, Avocado, Lime	8
SAKURA WAGYU CHEESEBURGER	
Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	12
CRAB CAKE SLIDERS	
Tomato, Cheddar, Horseradish Mustard Aioli	11
LAMB LOLLIPOPS	
Teriyaki Glaze, Togarashi Crumble, Soy Butter Sauce	14
BAKED OYSTERS	
Cajun Butter, Toasted Parmesan Crust	8
LOBSTER TEMPURA STICKS	
Sweet Chili Sauce, Togarashi	15

GENERAL MANAGER SARA SHOOKS | EXECUTIVE CHEF JUAN RUELAS

PRIVATE DINING ROOMS AVAILABLE Call 312.428.4344 to reserve for your occasion.