

# LOUNGE MENU

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## APPETIZERS

### LAMB LOLLIPOPS

Teriyaki Glaze, Soy Butter Sauce, Togarashi Crumble 24

### PRIME SLIDERS

Bacon Jam, Swiss, Garlic Aioli, Lettuce, Tomato 16

### SONOMA GOAT CHEESE RAVIOLI

Golden Oak Mushrooms 24

### CHIPS & CAVIAR DIP

Sour Cream, Egg Yolk, Pickled Onion, Capers 39

### SHRIMP & SEABASS CEVICHE

Avocado, Red Onion, Jalapeno, Cilantro 19

### BROILED OYSTER

Cajun Butter, Parmesan Cheese, Sourdough Toast 15

### SAKURA WAGYU CHEESEBURGER

Camembert Cheese, Red Onion Jam,  
Dijon Aioli, Spiced Dill Pickle 23

### A-5 WAGYU STIX

Togarashi, Sesame Oil 20 ea.

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance).

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## SUSHI

### PRIME ROLL\*

Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 28

### DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 29

### SPICY TUNA ROLL\*

Avocado, Scallion, Jalapeño, Shiso 29

### VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado,  
Daikon, Mango, Sesame Lime Vinaigrette 21

## ON ICE

### OYSTERS ON THE HALF SHELL\*

ROSE & GARNET *Private Label, Cape Cod, MA* 28

WEST COAST 32

JUMBO SHRIMP COCKTAIL 29