

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 12

POINT JUDITH CALAMARI
Sweet Chili Sauce 13

JUMBO LUMP CRAB CAKE
Sweet and Sour Slaw,
Horseradish Mustard Aioli 15

WHITE TRUFFLE
CAVIAR DEVEILED EGGS *gfm* 10

"SURF N TURF" * *gfm*
Scallops, Braised Short Rib, Gremolata 20

SHRIMP SAUTÉ *gfm*
Tabasco Cream Sauce 13

PRIME STEAK TARTARE*
Capers, Shallots, Crostini 15

LOUNGE

BLACKENED FISH TACOS
Brussels Sprout Slaw, Avocado, Lime 10

SAKURA WAGYU CHEESEBURGER*
Camembert Cheese, Red Onion Jam,
Dijon Aioli, Spiced Dill Pickles 12

CRAB CAKE SLIDERS
Tomato, Cheddar, Horseradish Mustard Aioli 12

SUSHI

PRIME ROLL*
Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 13

OCEAN ROLL* *gfm*
#1 Tuna, Salmon, Hamachi, Avocado,
Chili Garlic Oil 15

SPICY TUNA* *gfm*
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 15

AHI TUNA TARTARE*
Avocado, Ginger Ponzu, Sesame Seeds 15

HAMACHI CRUDO*
Pickled Mango, Sweet Peppers, Cilantro,
Sesame Ginger Vinaigrette 14

LAMB LOLLIPOPS*
Teriyaki Glaze, Togarashi Crumble,
Soy Butter Sauce 17

BAKED OYSTERS
Cajun Butter, Toasted Parmesan Crust 9

LOBSTER TEMPURA STICKS
Sweet Chili Sauce, Togarashi 20

GENERAL MANAGER SARA SHOOKS | EXECUTIVE CHEF JUAN RUELAS

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

As a way to offset rising costs associated with the restaurant we have added a 3% surcharge to all checks. 20% Gratuity is customarily added for parties of 6 or more.

**These items are served raw, undercooked, cooked to order, or contain raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, 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). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely Gluten-Free.*