

HAPPY HOUR

\$5 OFF SPECIALTY COCKTAILS | \$10 SELECT WINES

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

ROSE & GARNET

Private Label, Cape Cod, MA 15

WEST COAST 16

JUMBO SHRIMP COCKTAIL 15

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	16
CAVIAR DEVEILED EGGS Black Truffle, Chives	14
"SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gremolata	20
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	14
PRIME STEAK TARTARE* Capers, Shallots, Crostini	15

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	14
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 Tempura Broccolini, Beech Mushroom, Radish, Citrus Soy 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

LOUNGE

BLACKENED FISH TACOS Brussels Sprout Slaw, Avocado, Lime	10	LAMB LOLLIPOPS Teriyaki Glaze, Togarashi Crumble, Soy Butter Sauce	20
SAKURA WAGYU CHEESEBURGER Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	12	BAKED OYSTERS Cajun Butter, Toasted Parmesan Crust	9
CRAB CAKE SLIDERS Tomato, Cheddar, Horseradish Mustard Aioli	12	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.