



## **Personally Curated by chef John des Rosiers**

**July 24, 25, and 27, 28**

**5:30 pm - close**

### **Appetizer -**

alaskan wild king crab, spanish blue fin ranched tuna,  
thai basil, lime caper vinaigrette, roasted whole shallot 18

### **Roll -**

alaskan wild king crab, grilled over charcoal  
wasabi water, masago, radish, peppercorn garlic oil 26

spanish ranched blue fin tuna, warm brown butter,  
house lime chicharrone, ginger, matsutake white soy 26

okinawa hamachi, seared foie gras, local green onion,  
cherry blossom shoyu, cracked peppercorn, sesame 32

american red snapper, shiso, asparagus, extra virgin,  
crunchy salt, arugula, black rice aged vinegar 25