

# Market List

## SIGNATURE CAVIAR SELECTIONS

MICHAEL MINA'S CAVIAR PARFAIT —OR— TRADITIONAL ROYAL CAVIAR SERVICE

GOLDEN OSETRA\* | 350

RUSSIAN OSETRA\* | 250

KALUGA\* | 175

## SHELLFISH

*order individually or for the table*



### ICE COLD

**PETITE | 130    GRANDE | 260**

*served with classic sauces & garnishes*

PACIFIC & ATLANTIC OYSTERS\* | 24

MAINE LOBSTER | 34

RED KING CRAB | 30

LEMONGRASS-POACHED PRAWNS | 24

SANTA BARBARA SEA URCHIN\* | 26



### HOT CHARCOAL-GRILLED

**PETITE | 130    GRANDE | 260**

*brushed with miso, garlic & yuzukoshō*

PACIFIC & ATLANTIC OYSTERS\* | 24

MAINE LOBSTER | 34

RED KING CRAB | 30

GULF PRAWNS | 24

LIVE DIVER SCALLOPS | 26



## RAW BAR

### CRUDOS

GINGER-LIME HAMACHI\* | 24

YELLOWFIN TUNA\* | 24

CRAB & SEA URCHIN\* | 22



### APPLEWOOD-GRILLED WHOLE FISH

*grilled peppers, preserved orange  
aleppo panisse*

#### ARCTIC CHAR

*Norway, EUR*

HALF FISH, SERVES 1-2 | 75

WHOLE FISH, SERVES 2-3 | 150

#### RED SNAPPER

*Gulf of Mexico, USA*

HALF FISH, SERVES 1 | 60

WHOLE FISH, SERVES 2 | 120

#### BRANZINO

*Mediterranean, EUR*

HALF FISH, SERVES 1 | 60

WHOLE FISH, SERVES 2 | 120



### GINGER & SCALLION BROILED WHOLE FISH

*bok choy, trumpet mushrooms  
fermented black bean*

#### JOHN DORY

*North Island, NZ*

HALF FISH, SERVES 1 | 60

WHOLE FISH, SERVES 2 | 120

#### KONA KAMPACHI

*Hawai'i, USA*

HALF FISH, SERVES 2-3 | 125

WHOLE FISH, SERVES 4-5 | 250

#### ARCTIC CHAR

*Norway, EUR*

HALF FISH, SERVES 1-2 | 75

WHOLE FISH, SERVES 2-3 | 150



### SPICE-CRUSTED WHOLE FISH FRY

*bean sprouts, bamboo shoots  
thai basil, coconut-green curry*

#### BRANZINO

*Mediterranean, EUR*

HALF FISH, SERVES 1 | 60

WHOLE FISH, SERVES 2 | 120

#### RED SNAPPER

*Gulf of Mexico, USA*

HALF FISH, SERVES 1 | 60

WHOLE FISH, SERVES 2 | 120

#### STRIPED BASS

*Chesapeake Bay, USA*

HALF FISH, SERVES 1 | 56

WHOLE FISH, SERVES 2 | 112

*Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly & individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked.*