

Market List

SIGNATURE CAVIAR SELECTIONS

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

GOLDEN OSETRA*

RUSSIAN OSETRA*

KALUGA*

TASTING TRIO OF ALL THREE*

SHELLFISH

order individually or for the table



ICE COLD

PETITE GRANDE

served with classic sauces & garnishes

PACIFIC & ATLANTIC OYSTERS*

MAINE LOBSTER

RED KING CRAB

LEMONGRASS-POACHED PRAWNS

SANTA BARBARA SEA URCHIN*



HOT CHARCOAL-GRILLED

PETITE GRANDE

brushed with miso, garlic & yuzukoshō

PACIFIC & ATLANTIC OYSTERS*

MAINE LOBSTER

RED KING CRAB

GULF PRAWNS

LIVE DIVER SCALLOPS



RAW & CHILLED

HAMACHI PROVENÇAL

CUCUMBER BROTH, TOMATO RAISINS, SAUCE VIERGE

MARINATED MONTEREY BAY SQUID

BELL PEPPER DASHI, YUZU, URFA CHILI

MADAI SNAPPER CRUDO

SPRING RADISH, DAIKON-HORSERADISH, CRISPY SCALES

TASTING OF ALL THREE



APPLEWOOD-GRILLED WHOLE FISH

*chermoula, haricots coco
braised marcona almonds*

ARCTIC CHAR

Norway, EUR

HALF FISH, SERVES 1-2

WHOLE FISH, SERVES 2-3

RED SNAPPER

Gulf of Mexico, USA

HALF FISH, SERVES 1

WHOLE FISH, SERVES 2

BRANZINO

Mediterranean, EUR

HALF FISH, SERVES 1

WHOLE FISH, SERVES 2



TANDOORI-STYLE BROILED WHOLE FISH

*basmati rice, grilled spring onion
butter chicken oysters*

JOHN DORY

North Island, NZ

HALF FISH, SERVES 1

WHOLE FISH, SERVES 2

KONA KAMPACHI

Hawai'i, USA

HALF FISH, SERVES 2-3

WHOLE FISH, SERVES 4-5

MADAI SNAPPER

Nakaumi, JPN

HALF FISH, SERVES 1

WHOLE FISH, SERVES 2



SPICE-CRUSTED WHOLE FISH FRY

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

BRANZINO

Mediterranean, EUR

HALF FISH, SERVES 1

WHOLE FISH, SERVES 2

RED SNAPPER

Gulf of Mexico, USA

HALF FISH, SERVES 1

WHOLE FISH, SERVES 2

STRIPED BASS

Chesapeake Bay, USA

HALF FISH, SERVES 1

WHOLE FISH, SERVES 2

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.