

Market List

SIGNATURE CAVIAR SELECTIONS

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

GOLDEN OSETRA* | 350

RUSSIAN OSETRA* | 250

KALUGA* | 175

TASTING TRIO OF ALL THREE* | 725

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 & CHILLED

HAMACHI PROVENÇAL | 21

CUCUMBER BROTH, TOMATO RAISINS, SAUCE VIERGE

MARINATED MONTEREY BAY SQUID | 19

BELL PEPPER DASHI, YUZU, URFA CHILI

MADAI SNAPPER CRUDO | 20

SPRING RADISH, DAIKON-HORSERADISH, CRISPY SCALES

TASTING OF ALL THREE | 36



APPLEWOOD-GRILLED

*chermoula, haricots coco
braised marcona almonds*

BRANZINO

Mediterranean, EUR

HALF FISH, SERVES 1 | 60

WHOLE FISH, SERVES 2 | 120



TANDOORI-STYLE

*basmati rice, grilled spring onion
butter chicken oysters*

MADAI SNAPPER

Nakaumi, JPN

HALF FISH, SERVES 1 | 70

WHOLE FISH, SERVES 2 | 140



SPICE-CRUSTED

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

RED SNAPPER

Gulf of Mexico, USA

HALF FISH, SERVES 1 | 60

WHOLE FISH, SERVES 2 | 120

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.