

FLAME ROOM

炎や

All entrées include choice of appetizer, choice of garlic fried rice or lomein noodles, and seasonal Atlas Farms vegetables.

À LA CARTE SPECIALS

A5 Miyazaki Gyoza truffle ponzu 32

Nigiri Platter yellowfin tuna, yellowtail, whitefish, salmon, shrimp 32

Sashimi Platter chef's selection of (14) pieces of fish cut sashimi style 42

APPETIZERS 前菜 *Choice of one*

Edamame	Seaweed Salad
Tofu Miso Soup	Azumi Salad
Spicy Lobster Miso Soup +5	

RICE & NOODLES 米と麺 *Choice of one*

Garlic Fried Rice	Shrimp +15
Lomein Noodles	Lobster +19
	A5 Wagyu +29

ENTRÉES メインコース

FROM SEA

2.5 lb Lobster shiso butter	148
Sea Scallops (5)	70
Skull Island Shrimp (6)	70
Chilean Seabass miso glaze	85

FROM LAND

Bell & Evans Chicken	58
Crispy Skin Duck Breast	64
Black Angus Beef Tenderloin	75
American Wagyu Beef Striploin	105
USDA Prime Black Angus Ribeye	68
A5 Miyazaki garlic chip, fresh wasabi PRICED PER OZ 4 OZ MINIMUM	38
Chef's Selection of Seasonal Vegetables	48

COMBINATIONS

Chicken and Filet	67
Chicken and Shrimp	65
Filet and Shrimp	72
Ribeye and Scallop	70

SPECIALTY ROLLS & SASHIMI 名物

Premium California Roll* 20
snow crab, tobiko, avocado, cucumber, spicy mayo

Maryland Roll* 22
snow crab, avocado topped with spicy scallop, shrimp, aioli, crispy shallot

Flaming King Crab Roll* 32
spicy king crab chunk, achiote oil, eel sauce, over a tuna avocado roll

Vegetarian Roll 16
cucumber, yamagobo, avocado, tamago, sweet soy

Crispy Spicy Yellowtail 18
tempura flake, jalapeño

Yellowtail Jalapeño Roll* 20
avocado, tempura flake, spicy aioli, topped with yellowtail & jalapeño-onion salsa

Niji Maki Roll (*Rainbow roll*)* 26
tuna, salmon, whitefish, shrimp, eel, snow crab, and avocado

Crunchy Tuna Toro 22
marinated toro, cucumber, mixed greens, tempura rice, fried shallot, scallion, yuzu koshu vinaigrette

TUNA	YELLOWTAIL	SHELLFISH
Maguro 9	Hamachi 9	Ebi 7
Bluefin Akami 12	Hamachi Toro 12	Botan Ebi 12
Bluefin Chu Toro 21	Kanpachi 10	Hotate 9
Bluefin Toro 26	SALMON	Tako 9
WHITEFISH	Scottish Salmon 8	Zuwai Kani 11
Madai 10	King Salmon 11	Unagi 11

*Each selection is served with two pieces. All sashimi is gluten free**

Teppan sharing charge \$35. Menu items and prices are subject to change. *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.

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