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 **24**

Nigiri Platter yellowfin tuna, yellowtail, whitefish, salmon, shrimp **34**

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

APPETIZERS 前菜 *Choice of one*

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

RICE & NOODLES 米と麺 *Choice of one*

Garlic Fried Rice
Lomein Noodles

Shrimp *+15*
Lobster *+19*
A5 Wagyu *+29*

ENTRÉES メインコース

FROM SEA

2.5 lb Lobster shiso butter 148
Sea Scallops (4) 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 名物寿司

Dynamite Hand Roll 19
baked crab, creamy lemon aioli

Chirashi Maki 19
yellowfin tuna, salmon, white fish, yuzu kosho mayo

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

Vegetarian Roll 17
cucumber, yamagobo, avocado, tamago, sweet soy

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

Spicy Tuna Tataki Roll 26
shrimp tempura, avocado, mango salsa

Spider Roll 21
cucumber, shiso, kanpyō, tobiko mayo

Crunchy Tuna Toro 25
marinated toro, cucumber, mixed greens, tempura rice, fried shallot, scallion, yuzu kosho vinaigrette

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

Vegan Roll 17
tempura, asparagus, avocado, cucumber, red pepper

SPECIALTY NIGIRI 特製にぎり

Torched Salmon Belly ikura **18**
Hamachi Toro fermented citrus zest **19**
Hirame ume, shiso **15**
A5 Miyazaki Beef foie gras, chives **39**
Seared Otoro truffle, maldon sea salt **34**
Truffle Uni garlic chip, house blended soy **31**

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.