

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 butter148

Sea Scallops (4)70

Skull Island Shrimp (6)70

Chilean Seabass miso glaze85

FROM LAND

Bell & Evans Chicken58

Crispy Skin Duck Breast64

Black Angus Beef Tenderloin75

American Wagyu Beef Striploin105

USDA Prime Black Angus Ribeye68

A5 Miyazaki garlic chip, fresh wasabi **PRICED PER OZ | 4 OZ MINIMUM**38

Chef's Selection of Seasonal Vegetables48

COMBINATIONS

Chicken and Filet67

Chicken and Shrimp65

Filet and Shrimp72

Ribeye and Scallop70

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.