

# 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 32

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 23  
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 16  
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 18  
cucumber, shiso, kanpyō, tobiko mayo

Crunchy Tuna Toro 22  
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 14  
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.

# 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 32

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 23  
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 16  
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 18  
cucumber, shiso, kanpyō, tobiko mayo

Crunchy Tuna Toro 22  
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 14  
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.

COCKTAILS	
<b>SUIKA HANA</b> スイカ花 ..... 13 wheatley vodka, watermelon, elderflower, lime	
<b>KYUSHU MARGARITA</b> マルガリータ ..... 15 olmecca altos plata tequila, raspberry, lychee, lime, agave	
<b>FUUSHI</b> ウーロン茶 ..... 13 bsc shot tower gin, jasmine green tea, apricot, cucumber	
<b>BUSHIDŌ</b> 武士道 ..... 13 el tesoro blanco tequila, aloe, grapefruit, ginger, serrano, cilantro	
<b>MATSUSHIMA</b> 松島 ..... 14 banks 5 island rum, midori, coconut, lime, mint	
<b>SHIBUI</b> 渋い ..... 15 buffalo trace bourbon, curaçao, cherry, almond, lemon	
<b>HASHA</b> ハシャ ..... 15 suntory toki japanese whisky, lemon, ginger, honey, togarashi, egg white	
<b>MIITSUKETA</b> 見つけた ..... 15 sagamore spirit rye, japanese vermouth, banana, cinnamon, black walnut	

SAKE BY THE GLASS	
<b>Kurosawa Junmai Kimoto, Nagano</b> .....10 Rich classic earthy style, notes of mushroom and fallen leaves	
<b>Narutotai "Drunken Snapper" Ginjo Nama Genshu, Tokushima</b> .....16 Round and bright with punchy aromatics and fruity flavor	
<b>Dassai "Cloud 50" Junmai Daiginjo Nigori, Yamaguchi</b> .....16 Lighter than other nigori styles with a bit of zing on the finish	
<b>Eiko Fuji "10,000 Ways" Honjozo, Yamagata</b> .....9 Light and crisp with hints of orange and clove	
<b>Suigei Shuzo "Drunken Whale" Tokubetsu Junmai, Kouchi</b> .....14 Stong presence of fennel and hops with hints of strawberry	
<b>Gekkeikan Junmai, Kyoto CHOICE OF HOT OR COLD</b> ..... GLASS 9 CARAFE 34 Full bodied with hints of cantaloupe and honeydew	

WINE BY THE GLASS	
<b>SPARKLING</b>	
<b>Santa'Anna Prosecco, Italy</b> .....12	
<b>Segura Viudas Aria Sparkling Pinot Noir, Penedes, Spain</b> .....12	
<b>Taittinger la Française Brut, Reims, France</b> ..... 25	
<b>WHITE</b>	
<b>Emmolo Sauvignon Blanc, Fairfield, California</b> .....13	
<b>Newton "Skyside" Chardonnay, North Coast, CA</b> ..... 14	
<b>Borgo M Pinot Grigio, Venezie IGT, Italy</b> .....12	
<b>ROSÉ</b>	
<b>Miraval, Côtes de Provence, France</b> ..... 16	
<b>RED</b>	
<b>Sketchbook Pinot Noir, Mendocino, CA</b> ..... 14	
<b>Mauricio Lorca "Angels Selection" Malbec, Uco Valley, Argentina</b> .....12	
<b>Austin Hope Cabernet Sauvignon, Paso Robles, CA</b> ..... 18	

BEER	
<b>DRAFT</b>	
<b>Sapporo</b> .....7	
<b>RAR Groove City Hefeweizen</b> .....8	
<b>Diamondback "Green Machine" IPA</b> 8	
<b>BOTTLES + CANS</b>	
<b>Burley Oak Sorry Chicky</b> .....7	
<b>Brewer's Art Bird House Pale Ale</b> ...7	
<b>Stella Artois</b> .....7	
<b>Coors Light</b> .....6	
<b>JAPANESE BOTTLED BEER</b>	
<b>Kirin Light</b> .....7	
<b>Kirin Ichiban</b> .....7	
<b>Echigo Red Ale</b> .....12	
<b>Ginga Kogen</b> .....14	
<b>Iwatekura Bakushu Oyster Stout</b> ... 14	
<b>Hitachino</b> .....12	

COCKTAILS	
<b>SUIKA HANA</b> スイカ花 ..... 13 wheatley vodka, watermelon, elderflower, lime	
<b>KYUSHU MARGARITA</b> マルガリータ ..... 15 olmecca altos plata tequila, raspberry, lychee, lime, agave	
<b>FUUSHI</b> ウーロン茶 ..... 13 bsc shot tower gin, jasmine green tea, apricot, cucumber	
<b>BUSHIDŌ</b> 武士道 ..... 13 el tesoro blanco tequila, aloe, grapefruit, ginger, serrano, cilantro	
<b>MATSUSHIMA</b> 松島 ..... 14 banks 5 island rum, midori, coconut, lime, mint	
<b>SHIBUI</b> 渋い ..... 15 buffalo trace bourbon, curaçao, cherry, almond, lemon	
<b>HASHA</b> ハシャ ..... 15 suntory toki japanese whisky, lemon, ginger, honey, togarashi, egg white	
<b>MIITSUKETA</b> 見つけた ..... 15 sagamore spirit rye, japanese vermouth, banana, cinnamon, black walnut	

SAKE BY THE GLASS	
<b>Kurosawa Junmai Kimoto, Nagano</b> .....10 Rich classic earthy style, notes of mushroom and fallen leaves	
<b>Narutotai "Drunken Snapper" Ginjo Nama Genshu, Tokushima</b> .....16 Round and bright with punchy aromatics and fruity flavor	
<b>Dassai "Cloud 50" Junmai Daiginjo Nigori, Yamaguchi</b> .....16 Lighter than other nigori styles with a bit of zing on the finish	
<b>Eiko Fuji "10,000 Ways" Honjozo, Yamagata</b> .....9 Light and crisp with hints of orange and clove	
<b>Suigei Shuzo "Drunken Whale" Tokubetsu Junmai, Kouchi</b> .....14 Stong presence of fennel and hops with hints of strawberry	
<b>Gekkeikan Junmai, Kyoto CHOICE OF HOT OR COLD</b> ..... GLASS 9 CARAFE 34 Full bodied with hints of cantaloupe and honeydew	

WINE BY THE GLASS	
<b>SPARKLING</b>	
<b>Santa'Anna Prosecco, Italy</b> .....12	
<b>Segura Viudas Aria Sparkling Pinot Noir, Penedes, Spain</b> .....12	
<b>Taittinger la Française Brut, Reims, France</b> ..... 25	
<b>WHITE</b>	
<b>Emmolo Sauvignon Blanc, Fairfield, California</b> .....13	
<b>Newton "Skyside" Chardonnay, North Coast, CA</b> ..... 14	
<b>Borgo M Pinot Grigio, Venezie IGT, Italy</b> .....12	
<b>ROSÉ</b>	
<b>Miraval, Côtes de Provence, France</b> ..... 16	
<b>RED</b>	
<b>Sketchbook Pinot Noir, Mendocino, CA</b> ..... 14	
<b>Mauricio Lorca "Angels Selection" Malbec, Uco Valley, Argentina</b> .....12	
<b>Austin Hope Cabernet Sauvignon, Paso Robles, CA</b> ..... 18	

BEER	
<b>DRAFT</b>	
<b>Sapporo</b> .....7	
<b>RAR Groove City Hefeweizen</b> .....8	
<b>Diamondback "Green Machine" IPA</b> 8	
<b>BOTTLES + CANS</b>	
<b>Burley Oak Sorry Chicky</b> .....7	
<b>Brewer's Art Bird House Pale Ale</b> ...7	
<b>Stella Artois</b> .....7	
<b>Coors Light</b> .....6	
<b>JAPANESE BOTTLED BEER</b>	
<b>Kirin Light</b> .....7	
<b>Kirin Ichiban</b> .....7	
<b>Echigo Red Ale</b> .....12	
<b>Ginga Kogen</b> .....14	
<b>Iwatekura Bakushu Oyster Stout</b> ... 14	
<b>Hitachino</b> .....12	