

FLAME ROOM

炎や

À LA CARTE SPECIALS

A5 MIYAZAKI GYOZA *truffle ponzu* • 26

NIGIRI PLATTER *yellowfin tuna, yellowtail, whitefish, salmon, shrimp* • 37

SASHIMI PLATTER *chef's selection of (14) pieces of fish cut sashimi style* • 45

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 <i>shiso butter</i>	148
SEA SCALLOPS (4)	80
SKULL ISLAND SHRIMP (6)	80
CHILEAN SEABASS <i>miso glaze</i>	85
FROM LAND	
BELL & EVANS CHICKEN	68
CRISPY SKIN DUCK BREAST	72
BLACK ANGUS BEEF TENDERLOIN	75
AMERICAN WAGYU BEEF STRIPLOIN	105
USDA PRIME BLACK ANGUS RIBEYE	72
A5 MIYAZAKI <i>garlic chip, fresh wasabi</i> PRICED PER OZ 4 OZ MINIMUM	38
CHEF'S SELECTION OF SEASONAL VEGETABLES	48
COMBINATIONS	
CHICKEN AND FILET	75
CHICKEN AND SHRIMP	75
FILET AND SHRIMP	78
RIBEYE AND SCALLOP	78

SPECIALTY ROLLS 名物寿司

DYNAMITE HAND ROLL <i>baked crab, creamy lemon aioli</i> • 19	SPICY TUNA TATAKI ROLL <i>shrimp tempura, avocado, mango salsa</i> • 26
CHIRASHI MAKI <i>yellowfin tuna, salmon, white fish, yuzu kosho mayo</i> • 19	SPIDER ROLL <i>cucumber, shiso, kanpy, tobiko mayo</i> • 21
YELLOWTAIL JALAPEÑO ROLL* <i>avocado, tempura flake, spicy aioli, topped with yellowtail & jalapeño-onion salsa</i> • 20	CRUNCHY TUNA TORO <i>marinated toro, cucumber, mixed greens, tempura rice, fried shallot, scallion, yuzu kosho vinaigrette</i> • 25
VEGETARIAN ROLL <i>cucumber, yamagobo, avocado, tamago, sweet soy</i> • 17	FLAMING KING CRAB ROLL* <i>spicy king crab chunk, achiote oil, eel sauce, over a tuna avocado roll</i> • 32
PREMIUM CALIFORNIA ROLL* <i>snow crab, tobiko, avocado, cucumber, spicy mayo</i> • 20	VEGAN ROLL <i>tempura, asparagus, avocado, cucumber, red pepper</i> • 17

SPECIALTY NIGIRI 特製にぎり

TORCHED SALMON BELLY <i>ikura</i> • 18	A5 MIYAZAKI BEEF <i>foie gras, chives</i> • 39
HAMACHI TORO <i>fermented citrus zest</i> • 19	SEARED OTORO <i>truffle, maldon sea salt</i> • 34
HIRAME <i>ume, shiso</i> • 15	TRUFFLE UNI <i>garlic chip, house blended soy</i> • 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.

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