



# DORAKU

PASSED PLATES

## Cold

### **NIGIRI OMAKASE**

Chef Selection of Nigiri

### **SALMON TARTAR CRISPY TAQUITOS**

Avocado, Scallions,  
Salmon Roe, Sesame Seeds

### **HAMACHI CEVICHE**

Agave Dressing, Avocado,  
Persian Cucumber, Togarashi

### **WAGYU BEEF TARTAR**

Quail Egg Yolk, Truffle Dressing,  
Chives, Crispy Shallots,  
Pickled Burdock Root

## Hot

### **SHIITAKE**

Gochujang Sauce, Crispy Corn Dust

### **ROCK SHRIMP TEMPURA**

Gochujang Bloody Mary Sauce

### **BEEF SLIDERS**

Wagyu, Kimchi, Cheddar,  
Asian Dressing, Hawaiian Rolls

### **PASTRAMI FRIED WONTONS**

Sauerkraut, Preserved Black Bean,  
Chives, Grain Mustard Soy Sauce

## Dessert

### **BAKED ALASKA**

Steamed Honey Ginger Sponge, Calamansi Curd,  
Basil Ice Cream, Torched Meringue

### **GOOD FORTUNE**

New York Cheesecake, Raspberry Coulis,  
Fortune Cookie Tuile

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat). We offer gluten-free options; however, our kitchen is not completely gluten-free. A gratuity of 20% will be added to all parties.