



DORAKU

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

STEAK FRITES

Wagyu Tartar, Ponzu Sauce, Caviar,
Hashbrown

Hot

BABY CORN

Habanero Mayo, Cheese Sauce, Japanese
Pickles, Togarashi

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. Menus are subject to change without notice based on product availability.