

Starters

Edamame 5.50

Soy beans tossed with sea salt

Spring Rolls 10

Curried Chicken spring rolls, micro cilantro, pineapple salsa and sweet & sour sauce

Red Curry Mussels 15

Prince Edward Island mussels tossed in a red curry served with baked potatoes, baby carrots, and micro cilantro

Dynamo Shrimp 9.50

Tempura fried shrimp with spicy mayo and sweet soy

Hamachi Sashimi 19

Yellowtail, jalapeños, micro cilantro, and habañero soy

Crab Cake 14

Jumbo lump crab, micro arugula, and a Madeira spicy mustard

Seared Scallops 14

Sweet potato chips, apple slaw, truffle oil, sherry vinegar, volcanic sea salt

ROBATA

Beef and Asparagus 6

Bacon Wrapped Shrimp 7

Bacon Wrapped Scallops 9

Chicken Meatballs 6

Salmon 6

Snapper and Jalapeño 6

Beef Short Ribs 10

Shishito Pepper 4

Asparagus 3

Hamachi Collar 10

Beef Carpaccio 22

Micro Cilantro, crispy beets, and a spicy garlic ponzu

Japanese Hot Rock

Single \$14 Combo \$19

You're the Chef!

Choose from a single portion or a combo of Filet, Tuna, Walu, or Diver Scallops Served with a spicy mustard and ponzu reduction

Soups

Miso 3.75 cup/ 5.00 bowl

Clam Chowder 4.00cup/ 5.50bowl

Hot and Sour 3.75 cup/ 5.00 bowl

Salads

Seaweed Salad 6

Squid Salad 6

House salad 4.50

Seasonal greens and vegetables tossed in our lemongrass vinaigrette

Tataki Salad 19

Seared Tuna served in a crispy spring roll skin, over seasonal greens,
fresh vegetables, topped with wonton strips, wasabi peas,
with a miso dressing

Tenderloin Salad 20

Served over seasonal greens, with blue cheese crumbles, fresh vegetables,
crispy sweet potato and dressed with lemongrass vinaigrette

Main Course

Filet Mignon 36

Served with Pinot Noir stewed shallots, grilled shitake mushroom demi-glace, tempura baby zucchini and a truffled potato croquette

Seared Scallops 29

Served with goat cheese and roasted tomato raviolis, fingerling potatoes, baby zucchini in a miso broth drizzled with truffle oil

Colorado Lamb Chops 37

Served with sweet potato and shishito pepper Israeli couscous and topped with a miso blue cheese sauce.

Miso Salmon 29

Wild mushrooms, shishito peppers, roasted tomatoes, currants and fingerling potatoes served in a fennel dashi broth topped with crispy beets

Braised Beef Short Rib 30

Butternut squash puree, wild mushrooms, asparagus tips,
Served with a cranberry demi-glace and topped with salted leeks

Ruby Trout 23

Pan seared and topped with a lemon caper butter sauce
served with fingerling potatoes and asparagus

Cioppino 30

Fresh fish, shrimp, scallops, calamari, mussels, and king crab legs stewed in
a tomato- garlic broth.

Vegetable Curry 19

Red coconut curry with fingerling potatoes, carrots, cauliflower,
asparagus, and tofu, served with a side of jasmine rice

Add Chicken \$4.00 or Shrimp \$5.00

Matthew Smith Executive Chef/ Owner

Dana Smith General Manager/ Owner

20% Gratuity will be added to parties of 6 or more

Please let your server know before you order if you need
separate checks- otherwise we cannot do it