



Appetizers

★ POPCORN SHRIMP 20

CRISPY SHRIMP, CHILE HABANERO AIOLI

MISO ELOTE 16

CHARRED CORN ON THE COB TOPPED WITH NORI KOMI, MISO BUTTER, COTIJA CHEESE, AND A CITRUS TOGARASHI FINISH

WAGYU SLIDERS 24

TWO SLIDERS SERVED ON MINI BRIOCHE BUNS WITH HABANERO SWEET CHILI AIOLI, CRISP COLESLAW, AND PEPPER JACK CHEESE.

CHICKEN KARAAGE 21

CRISPY FRIED CHICKEN MARINATED IN GINGER, FRESH GARLIC, SOY SAUCE, AND CITRUS, SERVED WITH A CHILE MORITA-LIME AIOLI.

GUACAMOLE 20

FRESH AVOCADO, CILANTRO, CHILE SERRANO, SESAME SEEDS

BRUSSELS SPROUT 17

ROASTED BRUSSELS SPROUTS TOSSED IN A SWEET AND SPICY MISO GLAZE, FINISHED WITH TOASTED SESAME SEEDS

TUNA CRISPY RICE 22

THREE MINI CRISPY RICE CAKES TOPPED WITH DICED FRESH TUNA, AVOCADO, PONZU, SPICY MAYO, AND A SPRINKLE OF SESAME SEEDS

TUNA TEMPURA 28

TEMPURA-FRIED YELLOWFIN TUNA WRAPPED IN NORI, SERVED MEDIUM-RARE OVER A CITRUS MISO CREAM SAUCE AND FRESH CILANTRO

CREAMY SPINACH DIP 21

SPICY SPINACH DIP WITH TOASTED GARLIC, KOREAN CHILES IN MEXICAN CHEESE BLEND TOPPED WITH FRESH PICO DE GALLO, SERVED WITH TORTILLA CHIPS

Main Course

YUZU LAMB CHOPS 44

GRILLED LAMB CHOPS MARINATED IN YUZU, MISO BUTTER, AND SWEET SOY SAUCE, SERVED ALONGSIDE GARLIC EDAMAME MASHED POTATOES

LIGHTHOUSE CHURRASCO 49

GRILLED ANGUS SKIRT STEAK SERVED WITH YUZU PINEAPPLE SALSA, BLISTERED SHISHITO PEPPERS, AND SWEET PLANTAINS

PONZU STEAK & FRITES 38

GRILLED NY STEAK TOPPED WITH MISO COMPOUND BUTTER AND SERVED WITH TOGARASHI-CHILE FRENCH FRIES.

CHIPOTLE TERIYAKI CHICKEN 33

GRILLED CHICKEN CARAMELIZED WITH SWEET AND SPICY TERIYAKI SAUCE. SERVED OVER WHITE RICE AND CITRUS ROASTED SWEET POTATOES.

LOBSTER RAVIOLI 42

LOBSTER RAVIOLI TOSSED IN A CHILE DE ÁRBOL AND BRANDY-INFUSED TOMATO CREAM SAUCE, WITH SAUTÉED BABY SPINACH, FINISHED WITH PECORINO CHEESE.

SAKE MISO BRANZINO 38

PAN-SEARED BRANZINO FILLET, SERVED OVER SAUTÉED GARLIC SPINACH WITH CITRUS-SAKE MISO CREAM SAUCE

CHILI FRIED RICE 26

PAN-FRIED JASMINE RICE TOSSED IN MISO BUTTER WITH GARLIC, CHILI SESAME OIL, SCALLIONS, CHARRED CORN AND CILANTRO

+7 SAUTEED SHRIMP
+7 SOY-GLAZED STEAK

Sides

TOGARASHI FRIES 14
WITH SESAME CHILI AIOLI

SESAME JASMINE RICE 11

CHARRED BROCCOLI 12
WITH SWEET SOY GLAZE

GRILLED ASPARAGUS 12