



Appetizers

TOSSED POPCORN SHRIMP 20

★ CRISPY TEMPURA SHRIMP WITH CHOICE OF SPICY FIRECRACKER SAUCE OR KARAAGE SAUCE

CREAMY QUESO SPINACH DIP 21

SPICY SPINACH DIP WITH ROASTED GARLIC, CHILES, MEXICAN CHEESE BLEND, FRESH PICO DE GALLO & HOUSEMADE TORTILLA CHIPS (V)

WAGYU BEEF SLIDERS 24

TWO SLIDERS SERVED ON MINI BRIOCHE BUNS WITH HABANERO SWEET CHILI AIOLI, CRISP COLESLAW & PEPPERJACK CHEESE

CHICKEN KARAAGE 21

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

GUACAMOLE 20

FRESH AVOCADO, CILANTRO, PICKLED JALAPENOS, SESAME SEEDS, HOUSEMADE BLUE & YELLOW CORN TORTILLA CHIPS (V - GF)

BRUSSELS SPROUTS 17

ROASTED BRUSSELS SPROUTS TOSSED IN A SWEET & SPICY MISO GLAZE, FINISHED WITH TOASTED SESAME SEEDS (V - GF)

TUNA CRISPY RICE 22

CRISPY RICE CAKES TOPPED WITH DICED SAKU AHI TUNA, AVOCADO, PONZU, SPICY MAYO & SESAME SEEDS (GF)

TUNA TEMPURA 28

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

MISO ELOTE CAESAR SALAD 21

ROMAINE HEARTS WITH CHARRED CORN, NORI FLAKES, CREAMY COTIJA DRESSING & CITRUS TOGARASHI CROUTONS (V)

+8 TERIYAKI CHICKEN +10 SAUTEED SHRIMP
+12 SOY-GLAZED STEAK +12 SALMON

Main Course

YUZU LAMB CHOPS 44

GRILLED AUSTRALIAN LAMB CHOPS MARINATED IN YUZU, MISO BUTTER & SWEET SOY SAUCE WITH GARLIC SMASHED POTATOES

LIGHTHOUSE CHURRASCO 49

GRILLED ANGUS SKIRT STEAK WITH YUZU PINEAPPLE SALSA & SWEET PLANTAINS (GF)

CHIPOTLE TERIYAKI CHICKEN 34

GRILLED CHICKEN CARAMELIZED WITH SWEET & SPICY TERIYAKI SAUCE. SERVED RICE AND CITRUS ROASTED SWEET POTATOES (GF)

CHILI FRIED RICE 28

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

+8 TERIYAKI CHICKEN +10 SAUTEED SHRIMP
+12 SOY-GLAZED STEAK +12 SALMON

GRILLED FRESH SALMON 39

FAROE ISLAND SALMON FILET, JASMINE RICE, BUTTERED BABY CARROTS WITH CREAMY SPINACH SAUCE

SAKE MISO BRANZINO 38

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

BIRRIA SHORT RIB 42

MEXICAN BEER BRAISED BONELESS SHORT RIB, GARLIC SMASHED POTATOES, CHARRED BROCCOLI WITH A TRADITIONAL BIRRIA SAUCE

PONZU STEAK & FRITES 42

GRILLED NY ANGUS STRIP STEAK TOPPED WITH MISO COMPOUND BUTTER & SERVED WITH TOGARASHI-CHILE FRENCH FRIES (GF)

Sides

TOGARASHI FRIES 14
WITH SESAME CHILI AIOLI (V-GF)

SMASHED GARLIC POTATOES 12
(V-GF)

CHARRED BROCCOLI 12
WITH BALSAMIC GLAZE (V-GF)

**CITRUS ROASTED
SWEET POTATOES 12**
(V-GF)

FRIED SWEET PLANTAINS 12
(V-GF)

SESAME JASMINE RICE 11
(V-GF)

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE ALERT YOUR SERVER
* V=VEGETARIAN GF=GLUTEN FREE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

18% SERVICE CHARGE APPLIED TO ALL CHECKS | 20% SERVICE CHARGE APPLIED TO PARTIES OF 6 OR MORE |
3% CREDIT CARD RECOVERY APPLIED TO ALL CARD PAYMENTS.