

SMALL PLATES

- SOURDOUGH WITH CAVIAR BUTTER

16

D F G

plugrá european-style butter/trout and whitefish roe
sturgeon caviar/lemon zest/sea salt
- ROCK SHRIMP TEMPURA

24

E G S E SH

yuzu sweet chili/black sesame/scallion
- MALA LAMB SKEWERS

24

D S E

cumin/chili/sesame yogurt/herb salad
- A5 WAGYU GYOZA

26

F G S

serrano chili/amazu ponzu/scallion

- WAGYU TARTARE*

32

F

wagyu beef tartare/sushi rice/cured salmon roe/toasted nori

SALADS

- CLASSIC CAESAR

17

D E F G

romaine/parmesan/croutons/classic caesar dressing
- CHINESE CHICKEN SALAD

21

G S S E

shredded chicken/napa cabbage/carrot/scallion
crispy wontons/sesame-ginger dressing
- AVOCADO SALAD

18

F G S

sliced avocado/yuzu ponzu/wasabi microgreens

SPECIALTIES

- RIGATONI ALLA VODKA

34

D G V

vodka cream sauce/calabrian chili/parmigiano reggiano
add calabrese sausage +10 | blackened gulf shrimp +14 (SH)
- GINGER-SOY LAMB CHOPS*

48

G S S E

grilled lamb chops/ginger-soy glaze/sesame cucumber salad
- SNAKE RIVER FARMS WAGYU SKIRT STEAK FRITES*

78

G S

8 oz/yakitori-style ginger-garlic soy marinade/crispy onions
rosemary-herb duck fat fries
- MISO-GLAZED COD

52

F S S E

white miso glaze/cucumber/sesame
- LOBSTER SPAGHETTI

90

D G SH

sake-tomato butter/roasted garlic/lemon/chives
- THE SOHO BURGER*

27

D E G

prime beef blend/bone marrow aioli/caramelized onion/fontina
brioche bun/au poivre sauce/rosemary-herb duck fat fries

CAVIAR

BEMKA KALUGA

88

F

buttery/rich/golden pearls

BEMKA IMPERIAL OSSETRA

110

F

nutty/briny/firm dark pearls

CAVIAR BUMP

12

F

RAW BAR

- FRESH OYSTERS*

28 | 49

SH

east or west coast oysters/mignonette/lemon
half dozen | dozen
- JUMBO SHRIMP COCKTAIL*

25

SH

three jumbo shrimp/horseradish/cocktail sauce/lemon
- HAMACHI JALAPEÑO CRUDO*

28

F G S

yellowtail/yuzu ponzu/jalapeño/cucumber/cilantro
- SALMON TIRADITO*

19

F

ají limo/ají amarillo
- SPICY TUNA CRISPY RICE*

23

E F S E

yuzu aioli/black sesame/truffle avocado/jalapeño

SIGNATURE

SUSHI & SEAFOOD TOWER*

145

E F G S S E SH

one dozen oysters/four chilled jumbo shrimp
twelve pieces of tuna, salmon and yellowtail sashimi
spicy tuna roll/truffle avocado roll
mignonette/cocktail sauce/ponzu/soy
wasabi/pickled ginger/lemon

PRIME RIB TROLLEY*

slow-roasted prime rib, carved tableside
house jus/horseradish cream

AVAILABLE FRIDAY THRU SUNDAY ONLY

QUEEN CUT 12 oz

74

|

KING CUT 24 oz

118

D

PREMIUM STEAKS

PAT LAFRIEDA “PRIME 850 CLUB”

the top 5% of all Prime graded beef, scoring 850 or higher on the USDA scale

- FILET MIGNON*

82

8 oz
- NEW YORK STRIP*

83

14 oz
- RIBEYE*

94

16 oz
- PORTERHOUSE*

219

32 oz

ACCOMPANIMENTS

6 each | any three 15

BÉARNAISE

D E

HORSERADISH CREAM

D

BONE MARROW BUTTER

D

MISO BROWN BUTTER

D S

SICHUAN PEPPERCORN AU POIVRE

D

BLACK TRUFFLE CHILI CRISP

S

white miso/browned butter/lemon

creamy peppercorn sauce/sichuan pepper

SIDES

- WAGYU FRIED RICE

29

E G S

wagyu beef/wild mushrooms
chinese sausage/fried egg
chili crisp/scallion
- ROSEMARY-HERB DUCK FAT FRIES

18

D

fresh black truffle shaved tableside
lime crema
- POMMES PURÉE

15

D V

cultured butter/sea salt
add black truffle +15
- SESAME ASPARAGUS

17

S S E V

ginger-sesame vinaigrette
- THE MUSHROOM SOCIETY

14

D S V

white miso butter/scallion/toasted garlic

D DAIRY · E EGG · F FISH · G GLUTEN · S SOY · SE SESAME · SH SHELLFISH · V VEGETARIAN

* These items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Before placing your order, please inform your server if anyone in your party has a food allergy.
Fried items are cooked in a shared fryer. Our kitchen handles all major allergens, and we cannot guarantee any dish is free of them.

A 20% gratuity will be added to parties of six or more.

“DEDICATED TO MY MOTHER, WHOSE LOVE, AFFECTION, AND INTELLIGENCE MADE ME WHO I AM TODAY.”



SIGNATURE ROLLS

THE HEADLINER* 29 F S SH

soy paper/snow crab/micro cilantro/caviar
caribbean shrimp/fried arugula/sonali sauce
crispy garlic

BLACK TIE AFFAIR* 26 F G S SH

black rice/caviar spread/snow crab/truffle
cucumber/barbecued eel/eel sauce
hoisin/lemon

SPICY HAMACHI* 21 E F

yellowtail/jalapeno/cucumber
serrano aioli/crispy quinoa

JAY'S SIGNATURE SURF & TURF* 29 E G SH

shrimp tempura/seared A5 wagyu/avocado
shiso chimichurri/truffle salt

NORI-WRAPPED ROLLS

PREPARED WITH SEAWEED ON THE OUTSIDE

15

TRUFFLE AVOCADO SE V

avocado/white truffle oil/sun-dried tomato
cucumber/sesame

SPICY BLUE CRAB E SH

SPICY TUNA* E F

SALMON AVOCADO* F

SHRIMP TEMPURA E G SH



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FORGET THE WORLD



SIGNATURE NIGIRI

INDIVIDUAL NIGIRI PRICED BY THE PIECE

SALMON* 8 F

lightly torched salmon/truffle oil
red tobiko/togarashi

TUNA* 7 F G S

nikiri soy/fresh wasabi

HAMACHI* 7 F

yellowtail/yuzu kosho/chives

SALMON BELLY* 11 F

umami oil

TORCHED BONE MARROW 14

roasted and torched bone marrow
flaky sea salt/lemon

BLUEFIN CHUTORO* 19 F G S

medium-fatty bluefin tuna/nikiri soy
scallion sauce

BLUEFIN OTORO* 22 F G S

fatty bluefin tuna/nikiri soy/fresh wasabi
limited daily availability

UNI* 20

sea urchin/sushi rice/crisp nori

A5 WAGYU, UNI & OSSETRA CAVIAR* 26 F

seared A5 wagyu/sea urchin/ossetra caviar

COMPOSED NIGIRI*

CHEF'S CHOICE

6 pieces · 44 F G S

chef-selected nigiri, each finished
with its signature accompaniments



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