

- Caesar Salad** 10  
Parmesan Crisp & Croutons
- Spring Mint Salad** 10  
Spring Vegetables, Mint, Yogurt Dressing, Herbs & Feta
- Seaweed Salad** 10  
Fresh King Crab Legs, Cucumber, Diced Seaweed & Ginger Water
- Watermelon & Feta Salad** 12  
Cucumbers, Red Onion Purée, Lemon & Brown Sugar Vinaigrette, Heirloom Tomatoes, Feta Cheese, Watercress, Herbs & Sea Salt
- Shishito Peppers** 10  
Broiled with Grilled Lemon, Murray River Sea Salt & Garlic Aioli
- House-Made Herbed Hummus** 10  
Served with Chips, Fresh Vegetables & Roasted Red Peppers
- Salmon Tartare** 18  
Wasabi, Cucumbers, Salmon Roe, Pickled Ginger, White Soy, Micro Chives & Shallots
- Ahi Tuna Tartare** 18  
Fried Avocado, Jalapeño Radish, Tossed with Yuzu Soy Served with House-Made Taro Chips
- Fresh Mussels** 16  
Lemongrass, Coconut, Nduja Sausage, Shallots, Ginger, & Garlic, Served with French Baguette

## S H A R I N G I S C A R I N G

- Chicken Satay** 14  
Marinated with Hot Peppers & Served with Asian BBQ Sauce
- Fritto Misto** 14  
Calamari & Shrimp, Buttermilk Marinade, Tomato Chutney, Smoked Lemon & Pepper Aioli
- Grilled Octopus** 16  
Crispy Prosciutto, Pine Nuts, Quinoa, Arugula & Spicy Limoncello Vinaigrette
- Crab Cakes** 12  
Fennel & Tarragon Purée, Watercress & Grapefruit Salad, Caper-Lemon Remoulade
- Lamb Lollichops** 18  
(3) Crusted with Bourbon-Smoked Paprika with Orange Caramelized Potatoes
- Truffle Fries** 6  
Signature Black Truffle Fries with Garlic Aioli
- Sweet Potato Fries** 8  
Crispy Sweet Potato Fries with Sea Salt

## H A N D - H E L D

- Fish Tacos** 15  
(3) Beer-Battered Cod, Chipotle Aioli & Spicy Jicama Slaw
- Firecracker Tacos** 15  
(3) Yellow Tail, Guacamole, Chili Oil, Japanese Yuzu, Cilantro, Jalapeño on a Crispy Shell
- Steak Tacos** 15  
(3) Jalapeño & Lime Crema, Onion, Cilantro & Avocado
- Prime Beef Sliders** 18  
(3) Sliders with Bacon Jam, Blue Cheese & Fries
- I/O Burger** 16  
Burnt-Onion Marmalade, Cheddar, Garlic Aioli & Mesclun on Potato Bun, Served with Fries
- Pork Belly Skewers** 12  
Thai Style Braised Pork Belly, Gojuchang Chili, Basil, Mint & Cilantro Slaw

<b>Sliders &amp; Fries</b>	50
15 Prime Beef Sliders served with your choice of Truffle or Sweet Potato Fries	
<b>Nigiri Combo</b>	40
1 Roll of your choice plus 7 Pieces of Nigiri	
<b>Maki Combo</b>	25
4 Pieces of Spicy Tuna, 4 Pieces of Salmon, 4 Tokio Tuna & 4 Salsa	
<b>Shellfish Combo</b>	25
1 Tempura Shrimp Roll, 4 Pieces of California Maki, 4 Pieces of Salmon Maki	

## S U S H I R O L L S

<b>Salmon Avocado Maki</b>	16
Spicy Crab, Cucumber & Avocado. Topped with Salmon & Lemon	
<b>Dragon Maki</b>	14
Tempura Sweet Potato, Unagi, Avocado & Unagi Sauce	
<b>California Maki</b>	15
King Crab, Avocado & Mango	
<b>Spicy Tuna Maki</b>	12
Tuna, Cucumber, Chili Oil, Tobanjan Paste & Spicy Mayo	
<b>Tokio Maki</b>	15
Cucumber, Avocado, Bluefin Tuna, Chilli Oil, Teriyaki, Spicy Mayo & Crispy Shallots	
<b>Rainbow Maki</b>	16
Apple, Shiso Leaf, Avocado, Ginger Salsa, topped with Salmon, Tuna, Yellowtail, Hirame & Suzuki	
<b>Tempura Maki</b>	12
Greenleaf Lettuce, Cucumber, Avocado Tobiko, Tempura Fried Shrimp, wrapped in Yellow Soy Paper & Ponzu Sauce	
<b>Salsa Maki</b>	15
Yellowtail Hamachi, Scallions, Cucumbers, topped with Yellowtail & Jalapeño Salsa	
<b>Spider Maki</b>	16
Tempura Soft Shell Crab, Green Leaf Lettuce, Avocado, Cucumber, Teriyaki Sauce, Spicy Mayo & Spinach Crunch	
<b>Veggie Maki</b>	12
Cucumber, Daikon Radish, Shiitake Mushroom, Avocado & Ajitsuke	

## S A S H I M I & N I G I R I \$6 Per Piece

<b>Tuna</b>	<b>Smoked Salmon</b>
<b>Salmon</b>	<b>Unagi</b>
<b>Yellow Tail</b>	<b>Suzuki</b>
<b>Madia</b>	<b>Hirame</b>
<b>Toro</b>	<b>Uni</b>