**salads**

Chop Salad (V) | cherry tomatoes, cucumber, corn, carrots, onions & cheese | add chicken 6

Melon Salad (V) | grilled watermelon, heirloom cherry tomatoes, red beets, mixed greens, mizuna, red onions & feta cheese

Steak Salad* (GF) | skirt steak, mixed greens, onion, avocado, cherry tomatoes, cucumbers, queso fresco & cilantro vinaigrette

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**sushi**

Salmon Avocado Roll* | spicy crab, cucumber & avocado, topped with salmon, lemon

Spicy Tuna Roll* | tuna, cucumber, chili oil, tobaban paste

California Roll* | king crab, avocado, mango

Godfrey Roll* | crispy shrimp, habanero, cucumber, avocado, topped with lightly torched tuna

Veggie Roll* (V) | inside out roll with tempura, asparagus, avocado, radish, carrot, lettuce

Dragon Roll* | tempura sweet potato, unagi, avocado & unagi sauce

Firecracker Roll* | yellow tail, guacamole, chilli oil, japanese yuzu, cilantro, jalapeno, with crispy tempura

Coco Roll* | salmon, mango, avocado, toasted coconut flakes, ghost pepper coco lopez & teriyaki sauce

You Call It Roll* (VG)(V) | grilled green onions, cherry tomatoes, avocado, garlic, salt & pepper

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**sides**

Signature Black Truffle Fries (GF) | with garlic aioli

Sweet Potato Fries (GF)

Broccolini (VG)

Sautéd Spinach (VG)(VG)

Grilled Asparagus (V) | with parmesan & yuzu

Truffle Mac & Cheese (V) | ricotta cavatelli, cheese, thyme & shaved truffles

**dessert**

Beignets (V) | (4) Fluffy, Pillowy Fried Pastries

Cookies (V) | 8

Chocolate Lava Cake (V) | vanilla gelato, chocolate lava cake, chocolate drizzle & caramel drip

Fruit Tart (V) | lemon pastry cream, berries & kiwi

Blueberry Mania Push-Pop | 21 & over, tequila, pomegranate juice, blueberry purée

Domn Life CBD Gummies | 21 & over | 25

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*These items are Cooked to Order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Seating is Limited to 1 Hour 15 Minutes for Dining Services. | 21% service added to groups of 6 or more.

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Executive Chef: Alfonso Martinez