

CRUDOS

- Cucumber Sunomono** 11
Yuzu Ponzu
- Beef Tartare** 24
Quail Egg & Whole Grain Mustard
- Tuna Poke** 29
Sesame & Soy
- Toro Parfait** 38
Bluefin Belly, Avocado,
Sweet Cream & American
Sturgeon Caviar

CAVIAR

- Served with Crispy Rice, Crème Fraîche,
Chopped Onion & Chives
- 30g Kaluga** 120
 - 30g Classic Ossetra** 125
 - 30g Imperial Ossetra** 225
 - 125g Kaviari "Transmontanus"** 395

RAW BAR

- Jumbo Shrimp Cocktail** 26
Wasabi Cocktail Sauce
- Lobster Cocktail** 36
Yuzu Cocktail Sauce
- Oysters** 28
Sweet Onion Tosazu
- Plateau** 88
Oysters, Shrimp & Lobster

APPETIZERS



- Edamame** 9
Sea Salt
- Miso Soup** 9
Wakame, Tofu & Scallions
- Beef Marrow** 19
Oxtail Truffle, Crispy Shiso & Toasted Challah
- Yaki Hama** 24
Baked Clams, Miso & Scallion
- Shishito Peppers** 16
Teriyaki & Shaved Bonito

- Baby Gem Salad** 19
Bacon & Ginger Carrot Dressing
- Crispy Rice** 27
Spicy Tuna, Avocado, Serrano & Eel Sauce
- Shrimp Tempura** 29
Wasabi Mayo
- Radish Salad** 21
Salmon Skin, Wasabi Aioli & Nori
- Fried Chicken Wings** 21
Wasabi Honey & Chili Sauce



SUSHI PLATTERS

- Sushi** 7 Pieces Assorted Sushi & 1 Roll 36
- Sushi Deluxe** 10 Pieces Assorted Sushi & 1 Roll 44
- Sashimi** 12 Pieces Assorted Sashimi 41
- Sashimi Deluxe** 18 Pieces Assorted Sashimi 52
- Sushi-Sashimi Combination** 56
Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & 1 Roll

SUSHI BAR SPECIALS

- Kanpachi Usuzukuri** Amberjack & Yuzu Pepper 29
- Hamachi Serrano** Thinly Sliced Yellowtail & Ponzu 29
- Maguro Zuke** Soy Marinated Tuna & Onion Ponzu 26
- Aji Sashimi** (Two Ways) 28
Horse Mackerel, Oroshi & Ponzu / Fried Bones
- Uni Shooter** Oyster, Quail Egg & Ponzu 22

MAKI

- California** 11
with Kanikama Crabstick
- with Blue Crab Inside Out 16
- with Lobster Inside Out 29
- Spicy Tuna & Tempura Flakes** Cucumber 14.5
- Sake Kawa** Salmon Skin 12
- Blue Ribbon** 1/2 Lobster, Shiso & Black Caviar 32
- Dragon** Eel, Avocado & Radish Sprouts 23.5
- Spicy Crab Roll** Blue Crab & Shiso 17.5
- Karai Kaibashira** Spicy Scallop & Smelt Roe 19.5
- Sakana San Shu** Yellowtail, Tuna & Salmon 16
- Sake Ikura** Salmon & Salmon Roe 18
- Spicy Lobster Roll** 22.5
- Ebi Tempura** Shrimp, Radish Sprouts & Avocado 17
- Kaki Fry** Fried Oyster & Lettuce 21

SUSHI & SASHIMI

TAIHEIYO PACIFIC OCEAN

- Masu No Suke** King Salmon 11.25
- Sake Toro** Seared Salmon Belly 8
- Sake** Salmon 6.5
- Yaki Salmon** Seared 6.5
- Madai** Japanese Red Snapper 6
- Binnaga** Albacore 6.5
- Masago** Smelt Roe 6.25
- Kanikama** Crabstick 5
- Kani** Blue Crab 7
- Kaibashira** Sea Scallop 7.5
- Tako** Octopus 6
- Ebi** Cooked Shrimp 5.5
- Tamago** Sweet Egg 5.5
- Hokkaido Uni** Sea Urchin 18.5

TAISEIYO ATLANTIC OCEAN

- O-Toro** Blue Fin Tuna Belly 18
- Chu-Toro** Medium Bluefin in Tuna Belly 16
- Maguro** Tuna 7
- Maguro Zuke** Soy Marinated Tuna 7.25
- Kanpachi** Amberjack 7.5
- Hamachi** Yellowtail 6.5
- Hamachi & Serrano Pepper** 6.75
- Ikura** Salmon Roe 7.5
- Hirame** Fluke 6.5
- Engawa** Fluke Fin 6.25
- Sawara** Spanish Mackerel 6
- Unagi** Fresh Water Eel 7.5
- Mushi Ise Ebi** Cooked Lobster 10
- Karai Ise Ebi** Spicy Lobster with Egg Wrapper 12

EXTRAS

Avocado +\$2 Cucumber +\$1 Serrano +\$1 Shiso +\$1 Scallion +\$1 Kaiware +\$1 Spicy Masago +\$2



CLASSICS

The Wagyu Dog 27

Brioche Bun, Katsu Mayo,
Hot Mustard & Fries

12oz Prime Smash Burger 29

House Ground Prime Beef,
White Cheddar, Special Sauce,
& Fries

Lobster Mac 'n' Miso 44

Dashi Cream



FRIED RICE TOBANYAKI

Oxtail & Bone Marrow 29

Shitake, Daikon
& Bone Marrow Omelette

Garlic Shrimp 29

Radish Sprout & Onsen Egg

Wild Mushrooms 26

Chef's Seasonal Vegetables
& Onsen Egg

MAINS

Scottish Salmon

Teriyaki

Big Island Kanpachi

Shimeji Mushroom Dashi

Alaskan King Crab

Black Truffle Crust

Maine Lobster

Roasted Miso Butter

36 **32oz Sword Fish Steak (Family Style)** 88

Shiso Chimichurri

41 **Double Cut Lamb Chops** 64

Rosemary Miso Vinaigrette

72 **1/2 Roasted Chicken** 37

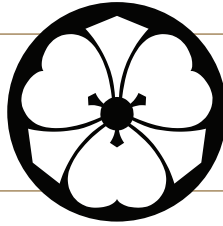
Truffle Teriyaki & Bok Choy

68 **Duroc Pork Chop** 49

Citrus Soy Glaze

Blue Ribbon Platter

Chef's Choice Very Special Platter
Sushi, Sashimi & Maki
275



Omakase

Toshi's Choice
6 Types Sashimi & 8 Pieces Sushi
150 per person

STEAKS

Served with Wasabi Mustard, Hawaiian Smoked Kiawe Salt

AMERICAN BEEF

Cedar River Farms - Elite Prime

Steak Frites

The House Specialty
10oz prime picanha and wagyu fat fries
Served with miso pepper sauce

8oz Filet Mignon

The Prized Cut
Mild, lean and unctuous character
Roasted and served with sancho butter

44 **14oz. NY Strip** 88

The King of Steak House Steaks
Hot seared in our 1000° broiler, finished with taré
and sliced. Served with Ponzu & BRS Steak Sauce.

72 **32oz Prime Bone in Ribeye** 190

The Full Bodied Champ
Our Cowboy Chop has a juicy and buttery flavor cooked in
our 1000° broiler. Served with Ponzu & BRS Steak Sauce.

DOMESTIC WAGYU

Mishima Ranch Reserve

4oz/8oz NY Strip

The Consummate Steak House Cut
Well marbled & rich in flavor, tender & beefy

56/100 **8oz Skirt Steak** 64

The Butcher's Favorite Cut
An exceptionally flavorful steak with a robust and
pleasing texture.

AUSTRALIAN WAGYU

Westholme Signature

JAPANESE WAGYU

Miyazaki, Japan

A5 Wagyu is known for its rich, buttery texture and complex flavor profile.
It is often described as having "umami" flavor, which is highly prized in Japanese cuisine.

2oz. Shikaku

Seared on our teppan grill, seasoned with smoked
guava sea salt, sliced and topped with crispy garlic
and scallion.

48 **4oz. Miyazaki Beef Cap** 88

The Chef's Prize Cut
Seared on our teppan grill, this unique and
prized steak is always the chef's favorite.
Served with ponzu.

4oz./8oz. Center Cut Ribeye

Seared on our teppan grill, this intensely marbled
and decadent steak is sliced and served with ponzu.

88/150

SIDES

Baby Bok Choy 12
Creamed Spinach 14
Roast Mushrooms 18

Tokyo "Street" Corn 12
Nori Spiced Fries 12
Wagyu Fat Fries 13

Tempura Onion Rings 16
Truffle Mac 18
Japanese Sweet Potato Mash 14

ADD-ONS

Marrow Bone 14 **Onsen Egg** 7 **1/2 Lobster** 31 **Truffle Butter** 9 **Shiso Chimichurri** 4
Truffle Teriyaki 4 **Miso Pepper Sauce** 4