

## USDA PRIME 45 DAY DRY-AGED STEAKS & CHOPS

\*Classic Porterhouse Steak For Two or Four (price per person) / 59<sup>GF</sup>

\*T-Bone Steak / 69<sup>GF</sup>

\*Sirloin Steak / 59<sup>GF</sup>

\*Filet Mignon / 59

\*Petit Filet / 52<sup>GF</sup>

\*Bone-in Rib Steak / 69<sup>GF</sup>

\*Marinated Skirt Steak / 52

\*Bone-In Veal Chop / 52<sup>GF</sup>

\*Colorado Lamb Chops / 57<sup>GF</sup>

### - ENHANCEMENTS -

Truffle Foie Gras Butter / 6<sup>GF</sup>  
Gorgonzola / 5<sup>GF</sup>

Asian Chimichurri / 5  
Green Peppercorn Sauce / 5

Yuzu Bernaise / 4  
Cherry Peppers / 4<sup>GF</sup>

## SEAFOOD PLATEAUS

LARGE / 69<sup>GF</sup> COLOSSAL / 99<sup>GF</sup>

\*Shrimp, Oysters, Clams, Lobster and Crab

\*Raw Bar Plate for One/ 34<sup>GF</sup>

Two Shrimp, 1/2 of a One Pound Lobster, Two clams,  
Two East Coast Oysters, Two West Coast Oysters

Lobster Cocktail / 28<sup>GF</sup> \*

Clams on the Half Shell / 14<sup>GF</sup>

Oysters on the Half Shell / MP<sup>GF</sup>

Shrimp Cocktail / 18<sup>GF</sup> \*

Colossal Crab Cocktail / 20<sup>GF</sup>

## APPETIZERS

### Tuna Tacos / 21\*

yellowfin tuna tartare, yuzu dashi vinaigrette,  
wasabi avocado mousse, pickled wasabi

### Pan Seared Crab Cake / 19

cilantro aioli, crispy sweet potato, affila cress

### Truffle Chicken Wontons / 19

aromatic chicken broth,  
shaved truffle, scallions

### Imported Burrata and Bacon / 23<sup>GF</sup>

applewood bacon, baby arugula, cherry tomato,  
tomato jam, honey balsamic emulsion

### Fried Calamari / 21

cherry peppers, mango chili sauce

### Rock Shrimp Tempura / 21

gochujang aioli, spiced candy walnuts

### Blistered Shishito Peppers / 8

cherry tomatoes, ponzu-butter

### Charred Spanish Octopus / 22

baby watercress, peruvian peppers,  
tarragon aioli, black garlic emulsion

### Japanese Spice Sliders / 19

caramelized teriyaki onions,  
smoked chipotle mayo, brioche buns

### Crispy Lollipop Chicken / 18

chili threads, sesame seeds, honey garlic soy

### Glazed New Zealand Lamb Chops / 19

puffed rice, pickled wasabi,  
buttermilk dressing, sweet soy glaze

### Angry Lobster Raviolis / 24

chili lobster sauce, micro cilantro

### Crispy Rice / 16

topped with spicy tuna, sliced jalapeno,  
wasabi tobiko, balsamic, kabayaki

## ROLLS

Tuna / 15<sup>GF</sup> \*

Shrimp Tempura / 15

Salmon / 15\*

Spicy Tuna / 15<sup>GF</sup> \*

Yellow Tail / 15\*

Vegetarian / 13<sup>GF</sup>

Alaskan / 15<sup>GF</sup> \*

California / 13<sup>GF</sup>

## SPECIAL ROLLS

### Rare650 / 24\*

Tuna, salmon, yellowtail,  
avocado, spicy mayo

### Empress / 22\*

Shrimp tempura, spicy tuna on top,  
eel sauce, spicy mayo

### No. 9 / 21

Shrimp tempura, avocado, kani,  
spicy mayo, tobiko, eel sauce

### Sunrise / 21\*

Spicy crunchy tuna and avocado,  
spicy crunchy salmon on top

### King Crab Rainbow / 26

King crab, avocado, cucumber,  
assorted fish on top

### Spicy Girl / 22

Spicy crunchy crab meat,  
cucumber, shrimp on top

## ASSORTED SASHIMI PLATTER

### Small/ 58<sup>GF</sup>

five pieces assorted sushi, nine pieces sashimi, spicy tuna roll

### Large/ 68<sup>GF</sup>

eight pieces assorted sushi, eighteen pieces of sashimi,  
Alaskan roll, Rainbow roll

## SIGNATURE ROLLS

### Lobster / 44

Spicy crunchy fresh cooked lobster  
and cucumber, spicy mayo

### Rock / 42

King crab and shrimp tempura, red tobiko,  
scallions, jalapenos, spicy mayo and eel sauce

### Pepper Tuna / 42\*

Crunchy spicy tuna, avocado, asparagus,  
pepper tuna on top with honey wasabi sauce

### Triple Spicy / 44\*

Crunchy spicy lobster, spicy tuna,  
spicy tallow tail and jalapenos on top with spicy mayo

### Surf and Turf / 48

Wagyu beef and avocado,  
spicy tuna and spicy king crab on top, yuzu soy

### Wabi Sabi / 44

Alaskan king crab, orange, cucumber,  
avocado, mango, tempura crunch,  
topped with salmon, mango chili sauce

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## SOUPS

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**Lobster Bisque / 19**  
classic creamy bisque,  
lobster garnish, shell fish chips

**Miso Matzo Ball / 12**  
baby bok choy,  
hon-shimeji mushrooms, scallions

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## SALADS

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**Manhattan / 19** <sup>GF</sup>  
shrimp, haricot verts, onion, beefsteak tomato,  
bacon, red wine vinaigrette

**Chopped / 16** <sup>GF</sup>  
seasonal vegetables, corn, olives, feta  
cheese, white balsamic dijon vinaigrette

**King Crab / 21**  
kani, Alaskan king crab, cucumber,  
avocado, tobiko, sesame seeds,  
tempura crunch, spicy mayo

**RARE650 / 15** <sup>GF</sup>  
mixed baby greens, strawberries,  
candied pecans, crumbled goat cheese,  
strawberry vinaigrette

**Wedge / 16**  
iceberg lettuce, avocado, red onions,  
bacon crisp, pomegranate seeds,  
crispy shallots, bleu cheese dressing

**Kale & Quinoa / 17**  
grape tomatoes, sweet potatoes,  
corn, edamame, golden raisins,  
hazelnut, sweet-chili vinaigrette

**Rainbow Thai / 16**  
baby arugula, napa cabbage,  
mango, red peppers, green papaya,  
cucumbers, carrots, raddichio, thai basil,  
lemon-elderflower dressing

**Caesar / 15**  
chopped romaine, croutons,  
shaved grana padano cheese,  
Caesar dressing

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## ENTRÉES

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**Miso Black Cod / 42**  
baked eggplant, shishito peppers,  
pickled ginger, yuzu-miso

**Scottish Salmon / 39**  
pea leaves, confit tomatoes,  
soy marinated Japanese eggplant

**Colossal Shrimp / 46** <sup>GF</sup>  
sautéed seasonal vegetables,  
scampi sauce

**Seared Scallops / 44**  
sweet potato gnocchi,  
exotic mushrooms, smoked sea salt,  
citrus beurre blanc

**Rare650 Burger / 21**  
applewood smoked bacon,  
beefsteak tomato, red onion,  
lettuce, Swiss cheese

**Lobster Long Life Noodles / 42**  
udon noodles, asparagus,  
shiitake mushrooms, chive blossoms,  
XO-dashi butter

**Chilean Sea Bass / 46**  
napa cabbage, asparagus,  
edamame puree, pickled vegetables,  
coriander cress, black bean relish

**Organic Roasted Chicken / 29** <sup>GF</sup>  
garlic-herb fingerling potatoes,  
tri color carrots, chicken jus

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## SIDES

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**Mashed Potatoes / 13** <sup>GF</sup>  
**Sweet Kettle Corn / 14** <sup>GF</sup>  
**Homemade French Fries / 10**  
**Roasted Cremini Mushrooms / 13** <sup>GF</sup>  
**Mac & Cheese / 14**  
**add Lobster / 26**

**Creamed Spinach / 14** <sup>GF</sup>  
**Hash Brown / 12** <sup>GF</sup>  
**Grilled Asparagus / 15** <sup>GF</sup>  
**Baked Potato / 9** <sup>GF</sup>  
**Crispy Brussels Sprouts / 14**  
honey-garlic glaze

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## DESSERTS

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**Deconstructed Apple "Pie" / 13**  
apple cinnamon compote,  
pie crust crumble, Häagen Daz ice cream

**RARE650 Cake / 14**  
chocolate fudge cake, praline crunch,  
chocolate mousse, ganache

**Key Lime Pie / 12**  
sugar cookie crust, toasted meringue

**NY Style Cheesecake / 12**  
graham cracker crust, fresh berries

**Fresh Berries / 14** <sup>GF</sup>

**Fruit Sorbet / 10** <sup>GF</sup>

**GF=Gluten Friendly**

\*Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.