

THE
LOBSTER CLUB



ALL ITEMS
ARE INTENDED TO
BE SHARED AND
ARE SERVED
WHEN READY!

COLD APPETIZERS

EAST COAST OYSTERS	25
TUNA & CHILIES	26
YELLOWTAIL POKE	25
WASABI LOBSTER	37
YUZU CRAB	28
WAGYU UNI CARPACCIO	40
CLUB CAVIAR SERVICE	MP

CRISPY RICE 25
TUNA & SALMON TARTARE

WAGYU TRUFFLE SANDO 64

SALADS

SPICY CUCUMBER	18
GINGER CARROT BLOSSOM	18
HEART OF PALM	18
LOBSTER AVOCADO	35
WARM MUSHROOM	22

HOT APPETIZERS

10	EDAMAME
20	COCONUT ROCK SHRIMP
25	WAGYU BEEF SKEWER
14	SPICY CHICKEN YAKITORI
29	SANSHO OCTOPUS
33	WOK LOBSTER
16	MUSHROOM SPRING ROLL
16	PORK GYOZA
24	LOBSTER DUMPLINGS

HOUSE ROLLS

CUT

SCALLOP DRAGON	22
SPICY TORO	32
TUNA ROSSINI	42
LOBSTER SURF & TURF	34

HAND

SALMON IKURA	12
LOBSTER TEMPURA	26
TORO & UNI	35
CAVIAR	MP

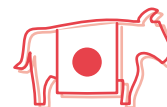
ADD CAVIAR TO ANY ROLL MP

MAINS

GARLIC CHICKEN	32	DIVER SCALLOPS	14/PC
WHOLE BRANZINO	72	MADAGASCAR SHRIMP	20/PC
DRY-AGED NEW YORK STRIP	90	WHOLE LOBSTER	MP
DRY-AGED PORTERHOUSE	MP	SALMON TERIYAKI	38
TOMAHAWK RIBEYE	MP	YUZU BLACK BASS	37
CUMIN & SZECHUAN RUBBED			

WAGYU

MIYAZAKI MIYAZAKI PREFECTURE	35/oz	SKIRT 8 oz MISHIMA RESERVE	63
SNOW HOKKAIDO PREFECTURE	50/oz	FILET 6 oz WAGYU	110
OLIVE KAGAWA PREFECTURE	42/oz		
KOBE HYOGO PREFECTURE	65/oz		



JAPANESE WAGYU IS PRICED PER OUNCE AND SOLD IN 4 OUNCE INCREMENTS

OUR AMERICAN WAGYU IS A CROSS BREED OF JAPANESE KUROGE AND AMERICAN BLACK ANGUS

FRIED RICE

18	GARLIC
18	UME SHISO
24	SPICY SHRIMP
29	WAGYU SHIITAKE

SIDES

14	KYOTO SWEET POTATOES
12	BLISTERED SHISHITO PEPPERS
12	STEAMED PEA SHOOTS
21	ROASTED MISO MUSHROOM
19	SQUASH

SUSHI & SASHIMI

KANPACHI	7/11	8/12	TUNA
HAMACHI	8/12	14/21	CHU TORO
IKURA	6/9	9/14	HIRAME
KING SALMON	8/12	MP	O TORO
KINMEDAI	11/15	7	SCALLOP
AKAMUTSU	16/24	18	SANTA BARBARA UNI
AJI MACKEREL	8/12	MP	HOKKAIDO UNI
UNAGI	8	7	SWEET SHRIMP
BEST DRESSED SUSHI	42	16	SEARED WAGYU
CHEF'S SELECTION SUSHI	70		
CHEF'S SELECTION SASHIMI	86		

OUR TUNA IS SUSTAINABLY RAISED IN AN OCEAN FISHERY IN MISHIMA, SELECTED BY MR. OTA AND FLOWN IN FROM JAPAN