



THE
LOBSTER CLUB



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

COLD APPETIZERS

EASTERN OYSTERS

TUNA & CHILIES

SEABASS & CRISPY SPROUTS

YELLOWTAIL POKE

WASABI LOBSTER

CRAB & CUCUMBER

WAGYU & UNI

SALADS

SPICY CUCUMBER

HEART OF PALM

SEARED SASHIMI

LOBSTER AVOCADO

HOT APPETIZERS

CRISPY SQUID

COCONUT ROCK SHRIMP

TEMPURA MUSHROOMS

CHICKEN TSUKUNE

BARBECUE PORK JOWL

LEMONGRASS SHORT RIB

SANSHO OCTOPUS

WOK LOBSTER

CURRY CHICKEN WINGS

PORK GYOZA

LOBSTER DUMPLINGS



CHEF TASUKU MURAKAMI

TEPPANYAKI



WAGYU SKIRT
FILET MIGNON
NEW YORK STRIP
PORTERHOUSE
TOMAHAWK RIBEYE
CUMIN & SZECHUAN RUBBED

DIVER SCALLOPS
MADAGASCAR SHRIMP
WHOLE LOBSTER
WHOLE BRANZINO
HALF CHICKEN
LAMB CHOPS

ALL SERVED
HIBACHI STYLE
WITH **KING**
MUSHROOMS
SHISHITO
PEPPERS
AND A
COLLECTION
OF SAUCES



JAPANESE BEEF
IS AVAILABLE
UPON REQUEST

RICE

GARLIC
UME SHISO
SPICY SHRIMP
WAGYU SHIITAKE

FISH

YUZU BLACK BASS
SALMON TERIYAKI
CRISPY VIETNAMESE SNAPPER

SIDES

STEAMED PEA SHOOTS
SPICY CAULIFLOWER
CHARRED SHISHITO PEPPERS
TEPPAN MUSHROOMS

ROLLS

HOUSE ROLLS

SCALLOP DRAGON
SPICY TORO
TUNA ROSSINI
SURF & TURF

HAND ROLLS

SALMON IKURA
TEMPURA LOBSTER
TORO UNI
CAVIAR

ADD CAVIAR
TO ANY ROLL

SUSHI & SASHIMI

KANPACHI
HAMACHI
IKURA
KING SALMON
HIRAME
KINMEDAI
AKAMUTSU
AJI MACKEREL
SABA MACKEREL
UNAGI

TUNA
CHU TORO
O TORO
TSUBUGAI (WHELK)
SCALLOP
SANTA BARBARA UNI
HOKKAIDO UNI
SWEET SHRIMP
SHIRO EBI
SEARED WAGYU

CHEF'S SELECTION SUSHI:
CHEF'S SELECTION SASHIMI:

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