

# SUSHI

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## PRIME ROLL\*

Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 24

## OCEAN ROLL\* *gfm*

#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil 31

## DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo, Sesame Seeds 29

## SPICY TUNA\*

Avocado, Scallion, Jalapeño, Shiso 29

## HAMACHI CRUDO\*

Pickled Mango, Sweet Peppers, Cilantro,  
Sriracha Ginger Vinaigrette 24

## VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado, Daikon,  
Mango, Sesame Lime Vinaigrette 23

## NIGIRI\* *Caviar, Gold Leaf, Chives*

Salmon Belly 9 ea.

No. 1 Ahi Tuna 11 ea.

A-5 Wagyu 17 ea.

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## CAVIAR & VODKA

### *Traditional accoutrements*

PETROSSIAN ROYAL BAIKA \$125 per oz.

PETROSSIAN ROYAL KALUGA \$175 per oz.

GREY GOOSE 70 | BELVEDERE 80

# LOUNGE MENU

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## APPETIZERS

LAMB LOLLIPOPS \*  
Teriyaki Glaze, Togarashi Crumble,  
Soy Butter Sauce 34

PRIME SLIDERS  
Prime Grind, Cambozola, Tomato Jam 14

CHIPS & CAVIAR DIP  
Sour Cream, Egg Yolk, Pickled Onion, Capers 39

CRISPY WHOLE MAINE LOBSTER  
New England Tartar Sauce 49

WHITE TRUFFLE CAVIAR  
DEVILED EGGS *gfm* 24

A-5 WAGYU STIX  
Togarashi, Sesame Oil 22 ea.

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## ON ICE

"SMOKING" SHELLFISH TOWER\* Custom Built *Mkt*

OYSTERS ON THE HALF SHELL\*  
EAST COAST 29 WEST COAST 32

JUMBO SHRIMP COCKTAIL 29

CHILLED CRAB MEAT COCKTAIL 29

DRESSED WHOLE MAINE LOBSTER 64

CHILLED KING CRAB LEGS *Mkt*

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\*These items may be served raw or undercooked. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance).