

Nibi

APPETIZERS

WAGYU SHORT RIB RAVIOLO	boursin, arrabiata, parmesan reggiano	25
SALMON ROLL	caper, miso, cucumber, tobiko	20
1/2 DOZEN OYSTERS	rockefeller or featured half shell	22
ALASKAN KING CRAB	clarified butter, lemon- 1/2 lb or 1 lb	50/100
CRAB CAKES	fennel, meyer lemon, béarnaise	28
SHRIMP	cocktail sauce	20
CHARRED CAULIFLOWER	hazelnut, romesco, chimichurri	15
SCALLOPS	orange miso butter	25
SEAFOOD JACKPOT	scallop, lobster tail, crab, shrimp	120

SOUP + SALAD

ONION SOUP	sherry, gruyere, emmentaler	12
LOBSTER CHOWDER	corn, bacon, sweet potato	12
SOUP OF THE DAY		12
CAESAR	parmigiano reggiano, carrot, crouton	12
BLUE ICEBERG WEDGE	nueske’s bacon, roquefort, heirloom tomato	12
PEAR SALAD	spinach, arugula, onion, goat cheese, pecan, gingerbread	15

ENTRÉES

WAGYU STROGANOFF	oyster mushroom, spaetzle, focaccia. cabernet caviar, crème fraiche, dill.	55
IBERICO PORK CHOP	sweet potato, green bean, cherry, potato.	60
SHRIMP + SCALLOPS	linguine, pesto, tomato, pecorino cream	60
KING SALMON	green curry, coconut rice, cilantro, peppers, carrots	45
SEA BASS	mascarpone risotto, beurre blanc, basil oil	60
WAGYU SHORT RIB	brussels sprout, plum, gnocchi	60
AHI TUNA	forbidden rice, aji amarillo, napa cabbage, cilantro	40

FROM THE GRILL

FILET MIGNON	8 oz	66
BONE-IN RIBEYE	22 oz	80
NEW YORK STRIP	14 oz	60
A5 WAGYU RIBEYE	4 oz	100
TOMAHAWK	dry aged inhouse	120
LOBSTER TAIL	10 oz	50

SIDES

BAKED POTATO	9	MUSHROOMS	9
BRUSSELS SPROUTS	9	DUCK FAT ONIONS	9
AU GRATIN POTATOES	9	ROASTED CARROTS	12
ASPARAGUS	9	CRAB OSCAR	20
WHIPPED YUKONS	9	TRUFFLED LOBSTER MAC	20
SWEET CORN BRÛLÉE	9	MOREL MUSHROOMS	25

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.