

A P P E T I Z E R S

zen wedge

rogue smokey blue cheese | nueske bacon | tomato
| wonton | wasabi ranch

miso soup

tofu | shimeji mushrooms | daikon | scallion

skull island shrimp cocktail*

ginger cocktail sauce | shiso aioli

charred octopus

black garlic | edamame | squid ink tuile

japanese caesar

baby gem | garlic breadcrumbs | pickled onion
nori caesar dressing

cauliflower tempura

sriracha aioli | furikake

kurobuta pork belly

carrot miso | crispy rice | maple katsu sauce

onion rings

wasabi ranch

S U S H I

R O L L S

salmon roll*

cream cheese | avocado

spicy tuna roll*

cucumber | avocado

veggie roll

cucumber | avocado

california roll*

crab | avocado | cucumber

soft shell crab roll*

spicy tuna | cucumber | avocado

N I G I R I & S A S H I M I

nigiri - two pieces

sashimi - four pieces

maguro* tuna

sake* salmon

hamachi* yellowtail

ebi* shrimp

hirame* fluke

masago* roe

tai* japanese red snapper

tako* octopus

S I D E S

roasted asparagus

yuzu vinaigrette

potato puree

scallions

wagyu fried rice

crispy garlic

maitake mushrooms

teriyaki

baked potato

umami butter

broccolini

garlic kosho

M A I N S

miso cured halibut*

radish | baby carrot | saffron dashi

jidori breast of chicken

oshitashi spinach | bourbon teriyaki

hokkaido scallops

nueske bacon | snap peas | wasabi buerre blanc

icelandic king salmon

shishito pepper | spring onion | brown butter ponzu

spring garden yakisoba

perfect egg | peas | asparagus | green garlic

S T E A K S

served with zen steak sauce

8oz filet mignon*

creekstone farms | black angus

14oz ribeye*

imperial | american wagyu

12oz new york strip*

imperial | american wagyu

22oz bone-in ribeye*

creekstone farms | black angus

E N H A N C E M E N T S

skull island shrimp

maine lobster tail

umami butter

yuzu chimichurri

japanese horseradish

rogue smoky blue cheese

wagyu beef jus

sauce trio

As part of Waldorf Astoria's commitment to environmental stewardship, this menu contains locally sourced, sustainable items whenever possible All cuisine is prepared without artificial trans-fat

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked