

SUSHI BAR

NIGIRI / SASHIMI

MAGURO tuna 8

SAKE salmon 8

HAMACHI yellowtail 8

UNAGI glazed eel 9

MADAI japanese red snapper 8

TORO tuna belly mp

UNI sea urchin 13

JAPANESE A5 WAGYU mp

EDAMAME maldon sea salt 8

- to share -

WHOLE FISH SASHIMI

extra virgin olive oil,
sea salt & lemon mp

ROLLS

SPICY TUNA

chopped tuna, cucumber,
scallion 18

ROCKETMAN

peekytoe crab, seared salmon,
truffle miso sauce 22

DYNAMITE

tempura prawn, cucumber,
tobiko, spicy mayo 19

SPICY YELLOWTAIL

pickled jalapeño 18

KING TUNA

shrimp tempura, seared tuna,
avocado, kabayaki sauce 24

DRAGON

crispy prawn, eel, cucumber,
tobiko, kabayaki sauce 21

GARDEN

assorted treasure vegetables,
soy paper 14

OCEANS

RAW & CHILLED

TUNA TARTARE pine nuts, asian pear, avocado, radish 22

TSUNAMI torched hamachi, jalapeño, ponzu 21

CEVICHE MIXTO pineapple aguachile, red onion, cilantro 23

BEEF TATAKI black garlic ponzu, ginger 23

OYSTERS ON THE HALF SHELL east & west coast selection 21 | half dozen 42 | dozen

JUMBO SHRIMP COCKTAIL poached with chili & grapefruit 21

ALASKAN KING CRAB dijonnaise & lemon 49

MAINE LOBSTER meyer lemon cocktail sauce & dijonnaise mp

SMALL PLATES

UNION SQUARE FARMERS MARKET SALAD olive oil, barrel-aged sherry vinegar 17

TOMATO & CUCUMBER SALAD red onions, green peppers, goat feta, kalamata olives 17

LITTLE GEM CAESAR olive oil croutons, aged parmigiano 17

WILD MUSHROOM SOUP garlic chives, croutons, thyme 18

SHRIMP SCAMPI lemon garlic butter, grilled bread 23

CHARRED SPANISH OCTOPUS marinated gigante beans, wild oregano 24

MARYLAND CRAB CAKE jumbo lump crab, old bay aioli 27

BRAISED LAMB CASARECCE lemon breadcrumbs, ricotta 22 | half 36 | full

CAVIAR please inquire for our current selections

FROM THE OCEAN

FAROE ISLAND SALMON cauliflower couscous, almonds, currants, crispy salsify 37

HAWAIIAN WALU 'moules frites' - madras curry, mussels, apple-fennel emulsion 39

ALASKAN BLACK COD sake glaze, bok choy, edamame, shiitake mushrooms, yuzu dashi 44

NOVA SCOTIA HALIBUT edamame salsa, romanesco cauliflower, grainy mustard sauce 45

DOVER SOLE almond - caper brown butter mp

LOBSTER ROLL maine lobster salad, celery, top split brioche bun 32

FROM THE LAND

FREE RANGE CHICKEN fingerling potatoes, leeks, roasted lemon jus 34

FILET MIGNON 6oz charred rapini, yukon gold potato purée, madeira jus 45 | add lobster mp

NIMAN RANCH RIBEYE 16oz shallot herb butter 58

BRAISED SHORT RIB coffee ancho chile sauce, celery, baby carrots, horseradish gremolata 43

CAULIFLOWER STEAK israeli couscous, almonds, lemon caper vinaigrette 28

SHELLFISH PLATEAU

single tier with oysters, ceviche,
jumbo shrimp cocktail,
and tuna sashimi 65

— add lobster MP —

SEAFOOD TOWER

two tiers with oysters, mussels,
clams, ceviche, tuna sashimi,
jumbo shrimp cocktail, calamari,
and peekytoe crab 105

— add lobster MP —

OCEANS LA TOUR

our signature three tier tower

oysters, ceviche, tuna gomaé,
tuna sashimi, jumbo shrimp cocktail,
mussels, clams, calamari, peekytoe crab,
alaskan king crab, and lobster

195

GRILLED WHOLE FISH

*branzino - turbot - dorade
american snapper - black bass*

*offered by weight and
priced daily*

sides for the table

GRILLED ASPARAGUS 14

BRUSSELS SPROUTS 13

YUKON GOLD POTATO PURÉE 13

BROCCOLINI 14

LOBSTER MAC & CHEESE 27

PARMESAN TRUFFLE FRIES 15

EXECUTIVE CHEF ANDY KITKO

The consumption of raw oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacterial or viral contamination.

WINES BY THE GLASS

SPARKLING

prosecco, nino franco 'rustico' valdobiaddene, italy nv	15
rosé crémant de loire, arnaud lambert, france NV	18
champagne, pierre moncuit 'hugues de coulmet' blanc de blancs brut nv	26

WHITE

albariño, do ferreiro, rías baixas, spain 2018	17
sauvignon blanc, Domaine Chatelain 'Selection' sancerre, france 2020	22
riesling, karthäuserhof ruwer trocken, mosel, germany 2018	16
vermentino, mora & memo 'tino' sardinia, italy 2019	14
chardonnay, valravn sonoma county, california 2019	18
chardonnay, genot-boulangier 'en lulunne', burgundy, france 2018	32

ROSÉ

domaine les mesclances 'charmes' rose vin de pays, france 2020	14
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RED

pinot noir, holloran vineyards, willamette valley, oregon 2016	17
pinot noir, domaine gruhier, bourgogne epineuil, france 2018	20
grenache/syrah, jean-luc colombo 'les forots' côtes du rhône, france 2017	17
sangiovese, sestri 'monteleccio' tuscan, italy 2016	18
bordeaux blend, croix de carbonnieux, pessac-léognan, france 2016	23
cabernet sauvignon, truchard, napa valley, california 2018	28

BEER & CIDER

DRAUGHT

Bronx Brewery Ale, Bronx, NY, 5.2%	9
Lagunitas Brewing Co. IPA, Petaluma, CA, 6.2%	9
Sloop Brewing Co. 'Juice Bomb' IPA, Hudson Valley, NY, 6.5%	11

BOTTLE / CAN

Stella Artois, BEL, 5%	8
Sapporo Pilsner, JP, 4.9%	9
Bronx Brewery American Pale Ale, NY, 6.3%	9
Dogfish Head '60 Minute' IPA, DE, 6%	9
Downeast 'Original' Cider, MA, 5.1%	9
Clausthaler Non-Alcoholic, Frankfurt, GER, 0.5%	8
Duché de Longueville Non-Alcoholic Sparkling Cider, FR	8gls

COCKTAILS

SHINJIRO	19
hangar one mandarin, joto 'green one' sake, shiso, lemon, prosecco	

PACIFIC RIM	18
arete blanco tequila, togarashi agave, lime, yuzu	

GRAMERCY NEGRONI	19
suntory roku gin, dolin blanc, chamomile infused aperol, lemon bitters	

JACOB'S LADDER	19
ginger infused tanqueray rangpur, green chartreuse, orgeat, lime, basil	

MAKE 'ER MINE	19
maker's mark bourbon, fresh pineapple shrub, lemon	

FALL IN	19
la luna mezcal, lillet rose, fig, thyme, lime, peychaud's bitters	

ROTHMAN	19
old forester bourbon, giffard apricot, cocchi torino, campari	

BRISOLE	19
ten to one white rum, pineapple, lemon, earl grey, vanilla, nutmeg, clarified milk	

LA PRIMA	22
licor 43, don julio primavera, espresso	

SPIRIT FREE

EARLY RISER	10
orgeat, fresh lime, coconut water, grapefruit juice	

STATUS QUO	12
honey syrup, fresh lemon and cranberry juice, fig purée	

SAKE BY THE GLASS

	<i>gls</i>	<i>btl</i>
brooklyn kura '#14', junmai ginjo namasake (720ml)	15	84
watari bune 'the 55', junmai ginjo, ibaraki (720ml)	18	108
manzairaku, junmai, ishikawa (720ml)	12	96
kagatsuru, umeshu plum, ishikawa (720ml)	18	108