

# ARTS CLUB

## TO START

HEARTS OF PALM SALAD  
green papaya, toasted peanuts, thai basil  
18

HAMACHI CRUDO  
leche de tigre, jalapenos, micro cilantro  
23

BLUE FIN TUNA TARTAR  
crunchy garlic, avocado, truffle ponzu  
26

CRISPY RICE CAKE  
yuzu hosho hamachi  
24

DAN DAN NOODLES  
ground pork, bok choy, szechuan pepper  
23

SHISHITO PEPPERS  
garlic soy sauce, bonito flakes  
13

SPICY EDAMAME  
shichimi spice, citrus sea salt  
13

WAGYU BEEF LUMPIA  
enoki & trumpet mushroom, chili sauce  
21

CHICKEN KARAAGE  
gochujang, honey  
18

SHRIMP DUMPLINGS  
pork, pickled green onion, dashi broth  
21

## SUSHI-NIGIRI

SEARED WAGYU NIGIRI  
soy garlic, wasabi root relish  
28

ARTS ROLL  
spicy tuna, avocado, hamachi  
26

CHANNELSIDE ROLL  
shrimp tempura, snow crab avocado, yuzu amarillo  
26

## TO SHARE

HOKKAIDO SCALLOPS  
smoked miso butter, petrossian caviar  
35

SALT & PEPPER PRAWNS  
crispy garlic, fried chilis, sesame seed  
38

WAGYU SCALLION RICE  
kim chi, soy-cured yolk, black garlic  
65

MISO CHILEAN SEABASS  
sesame chimichurri, ginger  
41

## TO FINISH

MATCHA CRÈME BRULEE  
tropical fruit, citrus biscotti  
14

JAPANESE CHEESECAKE SOUFFLÉ  
yuzu marmalade  
16

TEMPURA CHOCOLATE & COCONUT ICE CREAM  
mango sauce, ginger puff, cookie crumble  
18