

Shareables

COLD

- Yuzu Truffle Guac** 19
plantain chips, truffle relish & micro cilantro
- Spicy Tuna Crispy Rice** 25
crispy rice cakes, chili oil, jalapeño & spicy mayo
- Caesar Salad** 18
baby gem, crispy serrano ham, miso caesar & kimchi panko
- Asian Slaw** 16
papaya, jalapeño, mango, cucumber, mint, bell pepper, sesame seeds, ume wasabi dressing, crispy vermicelli, togarashi
- Wagyu Tostadas** 33
crispy nori sesame tostadas with sushi rice and topped with premium A5 wagyu, torched tableside

HOT

- Popcorn Shrimp** 24
yuzu kosho aioli & chives
- Mushroom Dumplings** 22
yuzu truffle ponzu, truffle relish
- Wagyu Gyoza** 27
with smoked aioli
- Cauliflower** 23
gluten-free battered florets, pumpkin parmesan, sour cream
- Short Ribs** 55
12 hour braised short ribs, cucumber, pickled Anaheim & jicama, scallions, flour tortilla, wafu sauce

Raw Bar

- Sushi & Seafood Platter** 135
12 sashimi, 4 shrimp, 8 oysters, 16 sushi, hamachi crudo, salmon tataki
- Hamachi Jalapeño** 28
jalapeño, tonburi, cilantro oil, yuzu ponzu
- Salmon Tataki** 25
scallions, crispy quinoa, truffle ponzu, chili relish
- Wagyu Carpaccio** 31
pepper crusted wagyu beef, truffle aioli, caper berries, arugula, kimchi panko

Sides

- Truffle Fries** 16
parmesan, chives, smoked garlic aioli
- Quinoa Tabouleh** 14
tomatoes, cucumber, red onions, parsley, yuzu dressing, olive oil
- Patatas Bravas** 14
miso chipotle, chives
- Broccolini** 17
brown butter, sea salt

Mains

- Spicy Chipotle Lamb Chops** 64
shiso tzatziki, basil furikake
- Tenderloin** 68
potato mille-feuille, yakiniku sauce
- Japanese Risotto** 35
medium-grain rice, seasonal mushrooms, Japanese pickles, yuzu truffle butter, parmesan
- Miso Black Cod** 49
72 hour miso marinade, bok choy
- Peri Peri Chicken** 49
grilled lemon
- Tomahawk 25oz** 140
grilled tomahawk, tomatoes, wafu sauce, wasabi gremolata, pickles, togarashi butter
- Soluna Platter** 260
miso black cod, whole peri-peri chicken, AAA tenderloin, NZ lamb, popcorn shrimp, truffle fries, broccolini, quinoa tabbouleh

Signature Rolls

- Spicy Tuna** 25
jalapeño, yuzu tobiko, spicy miso, chives, tempura bits
- Spicy Salmon** 24
avocado, asparagus, tempura bits, yuzu mayo, crispy vermicelli, togarashi, chili salsa
- Jumbo Shrimp Tempura** 24
asparagus, avocado, soy glaze, spicy mayo
- Avocado Truffle** 24
shaved potatoes, avocado tartare, truffle relish
- Surf & Turf** 39
shrimp tempura, A5 Japanese wagyu, asparagus, spicy mayo, soy glaze

Desserts

- Coconut Cheesecake** 18
dark chocolate, dacquoise, coconut cream, mango, passion fruit, pineapple compote
- Tres Leches** 19
sponge cake soaked in three types of milk, meringue, pineapple coulis, brandy
- Chocolate Lava Cake** 19
cookie crumble, chocolate cake, fudge, meringue, seasonal ice cream, berries
- Dessert Platter** 60
coconut cheesecake, tres leches, lava cake, seasonal ice cream

SOLUNA

*Please advise your server of any allergies

Soluna Culinary Team: **Daniel Ken, Ricardo Dominguez, David Jimenez**

For parties of 6 and more, and/or bills exceeding \$300, a 20% gratuity will automatically be added

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