



# LATE NIGHT MENU

*available from 11:30 pm - 1:45 am*

## SWEET & SPICY

### TEMPURA 14

daikon, avocado, yam  
tempura, spicy unagi sauce,  
Sambal mayo  
V DF

### CRAZY CRAB 10

avocado, cucumber, tempura  
bits, crispy fried onion, miso  
gochujang sauce, sesame,  
kanikama explosion topper  
DF

## SPICY SALMON

### MAKI 16

salmon sashimi, sweet n'  
spicy sriracha mayo, black  
and white toasted sesame,  
tempura bits, chives  
RF DF

### KRYPTONITE 15

shrimp tempura, cucumber,  
kimchi panko, black & white  
sesame, kimchi mayo, soy  
glaze  
DF

### SPICY SALMON CALIFORNIA 16

salmon sashimi, kanikama,  
cucumber, avocado, tempura  
bits, spicy unagi sauce,  
Sambal honey mayo  
RF DF

### PINK DRAGON 18

salmon sashimi, kanikama,  
cucumber, avocado, tempura  
bits, spicy unagi sauce,  
Sambal honey mayo  
RF DF

### TRUFFLE FRIES 16

shoestring fries, parmesan,  
parsley, truffle oil served  
with garlic aioli

\*ask your server to make it  
vegan with no cheese and  
spicy vegan mayo  
VG GF VO

### SPICY DYNAMITE SHRIMP 15

tempura shrimp tossed in  
our signature sweet n' spicy  
Sriacha mayo  
DF

## CHICKEN

### KARAAGE 19

garlic and ginger marinated  
chicken bites\*, house made  
seasoning served with  
sudachi ranch  
H DFO

## WAGYU 'MAC'

### SLIDERS

24

4 sliders with US Wagyu  
beef patty, cheddar cheese,  
house-made yuzu pickles,  
lettuce, diced sweet onion,  
Lavelle secret sauce

### RIB EYE 79

16oz AAA sliced ribeye steak.  
Served with wasabi butter,  
wafu sauce, and Maldon salt  
H GFO DFO

### TOMAHAWK 245

45oz Creekstone Farms  
USDA choice tomahawk  
steak. Served with wasabi  
butter and Maldon salt  
H GFO DFO