

## SUSHI ROLLS

### SWEET & SPICY TEMPURA ROLL 14

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

### CRAZY CRAB ROLL 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 ROLL 15

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

### SPICY SALMON CALIFORNIA ROLL 16

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

### PINK DRAGON ROLL 18

tuna sashimi, avocado, tempura bits, green onion, yuzu aioli, granny smith apple coulis  
RF DF

### SUPER SUSHI SHIP

sweet & spicy tempura roll. spicy salmon maki. kryptonite roll. spicy salmon california roll. crazy crab roll. pink dragon roll.  
RF DF

85

## SMALL PLATES

### GLASS NOODLE SLAW 14

green papaya slaw with homemade sweet & sour sauce served on a bed of glass noodles  
V GF

### TRUFFLE YUZU GUAC & CHIPS 17

yuzu guacamole, roasted pineapple & jalapeño salsa, truffle oil. Served with tajin tortilla chips  
V

### CORN RIBS 11

deep fried corn cobb strips tossed in ponzu and ginger saké glaze, togarashi, served with smoked ponzu aioli

\*ask your server to make it vegan with spicy vegan mayo  
VO DF

### KIMCHI TOFU 13

fried tofu and winter veggies tossed in secret kimchi sauce served on a bed of roasted pumpkin puree  
VO VG GF

### HAWAIIAN NACHOS 14

queso fresco, roasted pineapple pico de gallo, jalapeño lime aioli, roasted tomato salsa  
GF VG

### LAVELLE CAESAR 14

baby gem lettuce, jumbo garlic brioche croutons, miso caesar dressing, freshly grated parmesan

\*add chicken 9  
VG

### 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 RIGATONI

rigatoni tossed in a spicy Calabrian chilli rosé sauce, velvety burrata mousse, basil chiffonade, basil oil drizzle  
VG

26

### CHIPOTLE MAC N' CHEESE 19

elbow macaroni, white cheddar, Grana Padano, chipotle miso creme, paprika panko crumble  
VG

### HAMACHI CRUDO 19

hamachi sashimi with edamame wasabi aioli, nori crisp, jalapeno, ikura and micro cilantro

RF GF

### ONE BITE 8

2 endive lettuce spoons with spicy yuzu soy marinated tuna sashimi, sushi rice, cucumber, wasabi aioli and chilli garlic crunch  
RF

### SPICY DYNAMITE SHRIMP 15

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

### CHICKEN KARAAGE 19

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

### JERK CHICKEN SOFT SHELL TACOS 12

2 tacos with roasted jerk chicken\*, coconut slaw, pineapple pico de gallo, mango scotch bonnet purée, corn tortillas  
H GF

### WAGYU 'MAC' SLIDERS 24

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

### WAGYU GYOZA 17

house-made Wagyu shiitake dumplings, unagi sake glaze served with Nihaizu dipping sauce  
DF

### BIG BOSS BASKET

wagyu `mac` sliders, chicken kaarage, spicy dynamite shrimp, truffle fries

120

## PROTEINS

### PAN SEARED SPICY SALMON 17

Atlantic salmon marinated for 72 hours in spicy Gochujang miso, pumpkin puree  
DFO

### JAPANESE GRILLED CHICKEN 17

2 legs of Japanese style marinated chicken, den miso glaze  
H

### AAA SIRLOIN STEAK 33

8oz AAA coulotte sirloin steak. Served with your choice of Truffle Salsa Mash or Lavelle Caesar Salad  
H DFO GFO

### NEW YORK STRIP 51

10oz Angus beef antibiotic free striploin steak. Served with your choice of Truffle Salsa Mash or Lavelle Caesar Salad, topped with soy demiglaze.  
H

### RIB EYE 79

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

### TOMAHAWK 245

4.5oz Creekstone Farms USDA choice tomahawk steak. Served with wasabi butter and Maldon salt  
H GFO DFO

### WAGYU 'MAC' BURGER

US Wagyu beef patty, cheddar cheese, house-made yuzu pickles, diced sweet onion, tomato, lettuce, Lavelle secret sauce. Served with your choice of truffle fries or Lavelle Caesar salad

28

## SIDES

### SAMBAL SOY BROCCOLINI

GFO V

### MASHED POTATOES & TRUFFLE SALSA

GF VG

### SUDACHI SERRANO ASPARAGUS

GF V

### SSAMJANG MUSHROOMS

VG

## KIDS MENU

### MAC N' CHEESE 17

elbow pasta, white cheddar, Grana Padano, miso creme  
VG

### CHICKEN BITES & FRIES 17

battered chicken bites, french fries  
DF

### MINI SLIDERS & FRIES 17

2 US Wagyu beef sliders with cheddar cheese and ketchup, french fries

## DESSERT

### TRIPLE CHOCOLATE MOUSSE 10

mini cake with three layers of white, milk, and dark chocolate mousse

### CARROT SPICE CAKE 11

spiced carrot cake with crushed pineapple, coconut, walnuts and creme cheese filling  
H VG

### LOADED PECAN PIE 11

secret recipe homemade caramel packed with pecans on a flakey pastry crust  
H VG

### CARAMEL APPLE CHEESECAKE 13

granny smith apple chunks in creamy caramel cheesecake on an oat crust base, topped with rich homemade caramel, dried apple, and skor bar pieces  
H VG

### LEMON LAVENDER CHEESECAKE 10

white chocolate lemon curd cheesecake topped with lavender cream and white chocolate drizzle  
H VG

### ICE CREAM 5

3 scoops of your choice of vanilla, taro, or black sesame

<b>H</b>	HALAL	<b>RF</b>	RAW FISH
<b>GF</b>	GLUTEN FREE	<b>DF</b>	DAIRY FREE
<b>V</b>	VEGAN	<b>O</b>	OPTION AVAILABLE
<b>VG</b>	VEGETARIAN		