

# SHARING MENU

starting at \$48 per person  
price per person does not include tax and gratuity

## FIRST

preselect two, served to share

### CLASSIC EDAMAME

sea salt

### V2 EDAMAME

togarashi, sweet soy

### THREE OCEAN GREENS

kaiso seaweed salad, sesame, chile

### LOBSTER SHOTS +2 pp

red curry, cilantro

## SECOND

preselect three, served to share

### HAMACHI JALAPEÑO\*

ponzu, cilantro

### CRISPY BRUSSELS

red boat vinaigrette

### CRISPY RICE + SPICY TUNA\*

watermelon pop rocks

### ROCK SHRIMP

crispy, chile-mayonette

### SHISHITOS

wok charred, anticucho, cilantro

### SAMURAI BACON +2 pp

crispy pork belly, citrus, soy caramel

### WAGYU TATAKI\* +4 pp

soy pickled tomato, radish

### YUZU CRAB TACOS\* +4 pp

lump crab, yuzu aioli, candied lemon, cilantro

## ENTRÉE

preselect two, served to share

### MUSHROOM TOBANYAKI

sautéed mushroom mix, miso, truffle

### YUZU CHICKEN

yuzu, pineapple marmalade

### MAPLE SALMON\* +2 pp

maple soy, crispy skin, scallion

### WAGYU BEEF\* +4 pp

marinated wagyu, sesame soy, crushed peanut

## SIDES

preselect two, served to share

### SZECHUAN CAULIFLOWER +2 pp

peanut, scallion

### COCONUT RICE

jasmine rice, toasted coconut

### STICKY RICE

short grain, rice vinegar

## SUSHI\*

preselect three, served to share

### DYNAMITE

spicy tuna, salmon, cucumber, masago, sesame

### GODZILLA

tempura shrimp, cream cheese, spicy mayo, sriracha

### YASAI

asparagus, bell pepper, cucumber, jalapeño, avocado, lemon vin, ricotta

### MIDORI CRAB +2 pp

panko shrimp, cream cheese, jumbo lump crab, wasabi honey, unagi

### OISHI +2 pp

panko shrimp, avo, jalapeño, ahi tuna, garlic soy, unagi

### RAINBOW BOX +2 pp

spicy tuna, avo, salmon, hamachi, soy pearls

### WHITE DRAGON +4 pp

shrimp, tuna, avo, cucumber, hamachi, wasabi mayo

### KATANA +4 pp

lobster tempura, tuna, shrimp, salmon, scallop tartare, bell pepper, jalapeño, avo, ginger-orange

### TANTO +4 pp

tuna & salmon sashimi, lobster tempura, avo, pickled carrot, tempura crunch, seared jalapeño, spicy yuzu, unagi

## DESSERT

### MOCHI

rice wrapped gelato, seasonal flavors

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These items may be offered undercooked or raw.

Menu subject to changed based on seasonality.

Custom menus can be created based on food restrictions, personal preference and budget.

# VIRAGO