

ANDREA'S

SEAFOOD ON ICE

KING CRAB LEGS*

OYSTERS FROM BOTH COASTS*

SLOW POACHED PRAWNS*

served with wasabi cocktail sauce, soy mignonette, karashi aioli and nori lavosh

RUSSIAN OSETRA CAVIAR 30g / 50g

MAINE LOBSTER SALAD*

MARINATED BAY SCALLOPS*

BIGEYE TUNA "POKE"*

55/95


225/350

TABLE SHARES

KUMAMOTO OYSTERS* (6 pieces) smoky ponzu gelée, sambal, spring onion 24

SEARED ALBACORE SASHIMI* crispy onions, ponzu 23

 SALMON SASHIMI* yuzu toban-jan sauce, crispy garlic, green onion (114 calories) 22

 HAMACHI SASHIMI* crispy garlic, pickled cherry pepper, cilantro, sudachi soy (109 calories) 23

TUNA + CRISPY RICE* pickled jalapeño, spicy mayo, kecap manis 28

GRILLED CALAMARI* Asian pear, potato, red onion, cilantro, jalapeño, spicy fish sauce vinaigrette 22

ROCK SHRIMP TEMPURA sweet chili aioli, chives 23

SPICY JIDORI™ FRIED CHICKEN phu quoc caramel, serrano pepper, papaya salad 24

SIZZLING PORK BELLY SISIG* farm egg, crispy pork, jalapeño, tomato, red onion, fish sauce 26


SEARED HUDSON VALLEY FOIE GRAS* pineapple upside-down cake, macadamia nuts 32

WAGYU BEEF SLIDERS* King's Hawaiian roll, aged cheddar, shoestring potatoes 24

SOUP + SALAD

TOM KHA GAI SOUP chicken, coconut, ginger 12

 MISO SOUP tofu, green onion (60 calories) 9

 CUCUMBER SUNOMONO sesame seeds (40 calories) 11

 ANDREA'S HOUSE mixed greens, sesame-ginger vinaigrette (220 calories) 13

LOBSTER SALAD bibb lettuce, red onion, nori lavosh, parsley emulsion 29

WAGYU*

IDEUE FARM A5, KAGOSHIMA PREFECTURE (Japan) 40/oz.

OHMI, SHIGA PREFECTURE (Japan) 45/oz.

NIGIRI SUSHI (2 oz. minimum) daiginjo shoyu, green tea salt 3 pcs per oz.


"SMOKED" TATAKI (2 oz. minimum) ponzu, ginger, green onion

STEAK (4 oz. minimum with choice of preparation)

Executive Chef—Joseph Elevado

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness.
All menu items and prices are subject to change

STEAKS*

| | | | |
|---|----|---|-----|
|  FILET MIGNON 12 oz. (500 calories simply charred) | 68 | BONE-IN RIBEYE 20 oz. | 64 |
| NEW YORK STRIP 16 oz. | 69 | PORTERHOUSE for two 40 oz. | 148 |
| | | SHER WAGYU FILET MIGNON 9 oz. (AUSTRALIA) | 98 |

PREPARATIONS

| |
|---|
| WASABI DEMI-GLACE sliced and served on a sizzling platter |
| MITSUBA CHIMICHURRI |
| SUDACHI HOLLANDAISE |
| ORANGE-BALSAMIC TERIYAKI |


ENHANCEMENTS

| | |
|---|----|
| GRILLED LOBSTER | 30 |
| KING CRAB LEG GRATIN masago, spicy mayo, chives | 30 |
| DIVER SEA SCALLOPS* | 28 |
| SEARED FOIE GRAS* | 28 |

LARGE PLATES

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|  STEAMED SEA BASS ginger, green onion, bok choy (310 calories) | 40 |
| SEA BASS ESCABECHE carrot, celery, onion, cilantro, parsley | 38 |
| SAIKYO MISO BLACK COD pickled shallots, mitsuba | 40 |
| FIVE SPICE GARLIC LOBSTER TEMPURA long beans, jalapeño | 58 |
| DIVER SEA SCALLOPS* squid, black rice, lemongrass, ginger, coconut, cilantro | 44 |
| SHRIMP & LOBSTER SAUCE peas, crispy greens (395 calories) | 38 |
|  JIDORI™ CHICKEN BREAST green papaya, tinola broth | 38 |
| BRAISED PORK BELLY tocino glaze, frisée, green apple, serrano pepper | 32 |
| SNAKE RIVER FARMS WAGYU SHORT RIB kabocha squash, crispy leeks, pickled pear, panang sauce | 60 |

SIDES

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|  STIR FRIED BABY BOK CHOY (140 calories) | 12 |
| CRISPY BRUSSELS SPROUTS toasted almonds, green onions, balsamic soy reduction | 16 |
| CHARRED ASPARAGUS preserved lemon, sea salt | 12 |
| WOK-FRIED BROCCOLI ponzu | 13 |
| SAUTEED MIXED MUSHROOMS garlic soy | 16 |
| XO SHRIMP FRIED RICE* green onion, carrot, asparagus | 22 |
| SMOKED BACON FRIED RICE* peas, onion, sunny side up egg | 16 |
| ADOBO CRAB FRIED RICE peas, onion, carrot, bean sprouts | 19 |
| CHOW MEIN choice of: vegetable, chicken, pork belly, shrimp | 18 |
| PAD THAI choice of: vegetable, chicken, pork belly, shrimp | 18 |
| CRISPY PAN FRIED NOODLES chicken, shimeji mushrooms, carrots, baby bok choy | 23 |
| WAGYU BEEF CHOW FUN "lap chong/shrimp XO," shiitake mushrooms, bean sprouts | 28 |

SPECIALTY SUSHI ROLLS

| | |
|--|----|
| BAKED KING CRAB HAND ROLL | 18 |
| RAINBOW* California roll topped with tuna, salmon, yellowtail, shrimp, avocado | 28 |
| TORO + TUNA* ponzu caramelized onion, pea greens, pickled ginger vinaigrette | 58 |
| ALBACORE + KIWI* mixed greens, avocado, crispy beet, wasabi crème fraiche | 22 |
| SHRIMP TEMPURA + SPICY TUNA* avocado, mango, gobo fry, eel sauce, spicy sesame dressing | 24 |
| SALMON ABURI* kalbi-style marinated seared salmon belly, negi, cucumber, Himalayan salt, ponzu | 23 |
| YELLOWTAIL + WHITEFISH TEMPURA* cucumber, aka-jiso, tosazu, white truffle oil | 25 |
| KING CRAB + FLUKE* julienne beets, wasabi salt, aojiso sauce | 26 |
| SPECIAL CUCUMBER ROLL* tuna, yellowtail, salmon, king crab, avocado, eel sauce, spicy sesame dressing | 30 |
| WAGYU BEEF + LOBSTER* gobo, takuwan, celery, asparagus, parsley purée, lobster aioli | 40 |

CLASSIC SUSHI ROLLS

| | CUT | HAND | | CUT | HAND |
|------------------------|-----|------|--------------------------|-----|------|
| CALIFORNIA ROLL | 13 | 9 | SHRIMP TEMPURA | 14 | 8 |
| EEL CUCUMBER | 13 | 9 | SOFT SHELL CRAB | 16 | 14 |
| PHILADELPHIA* | 12 | 8 | SPICY SCALLOP* | 13 | 9 |
| SALMON* | 13 | 9 | SPICY TUNA* | 14 | 9 |
| TUNA* | 14 | 9 | SPICY YELLOWTAIL* | 12 | 8 |

SUSHI + SASHIMI (Sushi—2 pieces, Sashimi—3 pieces)

| | SUSHI | SASHIMI | | SUSHI | SASHIMI |
|-----------------------|-------|---------|-------------------------|-------|---------|
| ALBACORE* | 9 | 12 | SHRIMP | 10 | 15 |
| FLUKE* | 12 | 18 | SNAPPER* | 11 | 16 |
| FRESHWATER EEL | 11 | 18 | SNOW CRAB | 13 | 20 |
| IKURA* | 12 | 18 | SQUID* | 8 | 12 |
| KING CRAB | 15 | 22 | SWEET EGG OMELET | 8 | 11 |
| OCTOPUS | 9 | 13 | SWEET SHRIMP* | 15 | 21 |
| OH TORO* | 40 | 60 | TUNA* | 17 | 22 |
| SALMON* | 11 | 16 | YELLOWTAIL* | 13 | 20 |
| SEA URCHIN* | 16 | 24 | CAVIAR 15g* | 150 | |

If, like many of us, you are watching your calories, we've created lighter, lower-calorie versions of some of our favorite dishes. These selections have been carefully tested by an independent laboratory for caloric content. The appetizers, side dishes and desserts are no more than 250 calories each and the main courses are 500 calories or less. They may be lower in calories, but they are every bit as delicious. We hope you will agree.

Look for the special  on today's menu.

— Executive Chef Joseph Elevado

P.S. – We are really, *really* sure of the calories!

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VEGETARIAN/VEGAN

TABLE SHARES

| | |
|---|----|
| SHISHITO PEPPERS mustard miso | 10 |
| STEAMED EDAMAME truffled sea salt | 10 |
| CUCUMBER SUNOMONO | 11 |
| ANDREA'S HOUSE SALAD sesame-ginger vinaigrette | 13 |
| GARDEIN™ CHICK'N LETTUCE CUPS toasted rice, cilantro, mint | 14 |
| CRISPY GINGER KABOCHA GYOZA shiitake tentsuyu, green onion | 15 |
| SHITAKE MUSHROOM & PEPPERONCINI TEMPURA green onion, creamy sweet chili mayo | 18 |

ENTRÉES

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|--|----|
| GARDEIN™ CHICK'N Thai green curry, zucchini, potatoes, green beans, basil | 28 |
| KALBI PORTABELLO MUSHROOM sizzling kimchee fried rice, edamame, kimchee bok choy, kochujang aioli | 26 |
| VEGETABLE CRISPY PAN FRIED NOODLES bok choy, mushrooms, carrots, bean sprouts | 24 |
| VEGETABLE CHOW FUN bean sprouts, mushrooms, carrot, napa cabbage, broccoli | 24 |

SIDES

| | |
|--|----|
| CHARRED ASPARAGUS preserved lemon, sea salt | 12 |
| STIR FRIED BABY BOK CHOY | 12 |
| VEGAN "XO" FRIED RICE shiitake mushrooms, black beans, edamame, asparagus, garlic, shallots, five-spice | 12 |
| WOK FRIED BROCCOLI ponzu | 12 |
| CRISPY SHOESTRING POTATOES | 12 |

ROLLS

| | CUT ROLL | HAND ROLL |
|---|----------|-----------|
| VEGAN SPICY TOFU asparagus, eringe mushroom tempura, avocado, spicy mayo, sweet soy | 19 | |
| SPECIAL VEGAN CUCUMBER ROLL soy marinated tofu, avocado, kinpira carrot, beets, sesame aioli, sweet soy | 20 | |
| CUCUMBER | 8 | 6 |
| VEGETABLE | 9 | 7 |
| ROASTED VEGETABLE | 9 | 7 |
| AVOCADO + ASPARAGUS | 9 | 7 |