

APPETIZERS

CALAMARI

LIGHTLY FLOURED & FRIED, THEN TOSSED WITH CHERRY & PEPPERONCINI PEPPERS, SERVED WITH HOUSE-MADE SPICED MARINARA 14

JUMBO CRAB CAKE

MARYLAND JUMBO LUMP BLUE CRAB CAKE HAND-CRAFTED & SERVED WITH A LEMON-CAYENNE REMOULADE 14

ANGUS TENDERLOIN TIPS

ROQUEFORT CREAM SAUCE, DEMI-GLACÉ & MASHED YUKON POTATOES 12

BRUSCHETTA

FRESH BLEND OF ROMA TOMATOES, SWEET BASIL, BALSAMIC VINEGAR & EXTRA-VIRGIN OIL SERVED WITH TOASTED CIABATTA 8

SAUTÉED FIRECRACKER SHRIMP

DYNAMITE JUMBO SHRIMP WITH A SEVEN-SPICE SAUCE 13

"7" SLIDERS

THREE SUCCULENT ANGUS SLIDERS WITH SMOKED CHIPOTLE & WASABI AIOLI 10

ESCARGOT

A STEAKHOUSE CLASSIC 12

MUSSELS

PRINCE EDWARD ISLAND MUSSELS STEAMED WITH OUR COCONUT CHILI-LIME BROTH 12

BEEF CARPACCIO

THIN PRIME BEEF TENDERLOIN SERVED WITH ARUGULA, SHAVED PARMESAN & EXTRA-VIRGIN OLIVE OIL 14

SAUSAGE & PEPPERS

SPICED ITALIAN SAUSAGE SAUTÉED WITH ROASTED BELL PEPPERS, OLIVE OIL, GARLIC, PARMESAN CHEESE & OUR HOUSE-MADE SPICED MARINARA SAUCE 10



CHILLED SEAFOOD

SHRIMP COCKTAIL

JUMBO PRAWNS ACCOMPANIED WITH DECADENT SAUCES: SMOKED CHILE, LEMON BASIL AIOLI & TRADITIONAL COCKTAIL SAUCE 18

BIG EYE TARTAR

FRESH SUSHI-GRADE TUNA DELICATELY TOSSED WITH HABANERO PEPPERS, MIGNONETTE & SOY SAUCE 14

EAST VS WEST

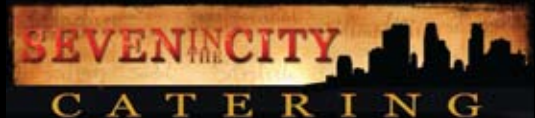
CHOICE OF EAST OR WEST COAST OYSTERS, MIGNONETTE, TABASCO & LEMON 3.50 EACH | MINIMUM 2

SEAFOOD TOWER

COLD WATER LOBSTER TAIL, KING CRAB LEGS, OYSTERS, JUMBO BLUE CRAB & JUMBO TIGER PRAWNS. SERVED WITH CLASSIC COCKTAIL SAUCE & FRESH HORSERADISH ~ MARKET PRICE

THE COLOSSAL SEAFOOD TOWER

~ MARKET PRICE



FOR PRIVATE EVENTS AND THE SEVEN IN THE CITY CATERING, PLEASE CALL US AT 612.746.1714 OR EMAIL US AT EVENTS@7MPLS.COM

SOUPS SALADS

FRENCH ONION 10

LOBSTER BISQUE 10

STEAKHOUSE COBB

ROMAINE, TOMATO, EGG, BACON, BLEU CHEESE, CHICKEN & AVOCADO SERVED WITH OUR HOUSE VINAIGRETTE 10

WEDGE SALAD

ORGANIC BABY ICEBERG WITH AGED BLEU CHEESE, VINE RIPENED TOMATOES, CUCUMBERS & CARROTS, TOPPED WITH BACON & BLEU CHEESE DRESSING 9

GOLDEN BEETS

TANTALIZING ROASTED BEETS TOPPED WITH CARAMELIZED ONIONS & ARUGULA WITH GOAT CHEESE, SEA SALT & A BALSAMIC REDUCTION 8

HOUSTON

CHOPPED ICEBERG LETTUCE, APPLEWOOD BACON, SHREDDED CARROT, RADISH, RED CABBAGE, TOMATO, CHEDDAR CHEESE & EGG SERVED WITH A WARM HONEY MUSTARD BACON DRESSING 8

FIELD GREENS

SPRING GREENS & SHAVED FENNEL SERVED WITH GORGONZOLA CHEESE & SEVEN'S BALSAMIC VINAIGRETTE 8

CAESAR

GRILLED ROMAINE HEARTS DRIZZLED WITH A HOUSE-MADE CAESAR DRESSING, TOPPED WITH CROUTONS & FRESH AGED PARMESAN 8 ~ ANCHOVIES UPON REQUEST

CAPRESE

THE ITALIAN CLASSIC ~ HAND-PULLED FRESH MOZZARELLA, VINE RIPENED TOMATO, FRESH SWEET BASIL, OLIVE OIL & BALSAMIC GLACÉ 11

STRAWBERRY SALAD

BABY SPINACH TOSSED WITH OUR HOUSE-MADE STRAWBERRY VINAIGRETTE, GOAT CHEESE & CANDIED WALNUTS 9

PASTA ENTRÉES

FETTUCCINI ALFREDO

FETTUCCINI TOSSED IN A CREAMY CLASSIC ALFREDO SAUCE 15
ADD GRILLED CHICKEN 6 | ADD PAN-SEARED TIGER PRAWNS 9

LOBSTER LINGUINI

ONE-HALF NORTH ATLANTIC LOBSTER, JUMBO PRAWNS, BABY SHRIMP & MUSSELS TOSSED WITH ROASTED GARLIC, BASIL & OUR HOUSE-MADE MARINARA 38

LINGUINI CON GAMBERI

SAUTÉED JUMBO PRAWNS, FRESH GARLIC, BASIL & LINGUINI TOSSED IN A LIGHT TOMATO SAUCE 24

CHICKEN CANNELLONI

FRESH PASTA TUBES FILLED WITH GRILLED CHICKEN, RICOTTA & MASCARPONE CHEESE, CRIMINI MUSHROOMS, SPINACH & A DASH OF TRUFFLE OIL SIMMERING IN ALFREDO CREAM SAUCE 22

SEAFOOD PASTA

PAN-SEARED SHRIMP, SCALLOPS, CLAMS, CRAB MEAT, ROASTED TOMATOES, SPINACH, OREGANO & BASIL TOSSED IN OUR LOBSTER CREAM SAUCE WITH LINGUINI NOODLES 26

SEAFOOD CANNELLONI

A SEAFOOD BLEND OF SHRIMP, SCALLOPS & CLAMS MIXED WITH MASCARPONE & CREAM CHEESE ALL WRAPPED IN PASTA WITH BRANDY CREAM SAUCE 24

RAVIOLI

HAND-MADE PASTA SHEETS HOUSE CRAFTED INTO ONE OF OUR SIGNATURE RAVIOLI DISHES

LOBSTER

EGG PASTA RAVIOLI PILLOWS STUFFED WITH LOBSTER MEAT & MASCARPONE CHEESE WITH A RICH LOBSTER CREAM SAUCE 31

BUTTERNUT SQUASH

SPINACH PASTA STUFFED WITH ROASTED BUTTERNUT SQUASH, MASCARPONE CHEESE, CREAM CHEESE & PARMESAN CHEESE SERVED IN A SAGE BROWN BUTTER SAUCE 20

QUATTRO FORMAGGI

HAND-CRAFTED BASIL HERB PASTA WITH A FOUR CHEESE BLEND; CREAM CHEESE, PARMESAN, MASCARPONE & GOAT CHEESE SIMMERING IN ALFREDO CREAM SAUCE 20

WILD MUSHROOM

CRIMINI & PORCINI MUSHROOMS BLENDED WITH MASCARPONE & CREAM CHEESES, STUFFED IN A HOMEMADE TOMATO PASTA PILLOWS, GLAZED IN A SWEET BRANDY CREAM SAUCE 21

SEVEN'S STEAKS

LOCALLY RAISED ANGUS BEEF, WET-AGED FOR 28 DAYS ~
EACH CUT IS FIRE-GRILLED TO EXCEED YOUR EXPECTATIONS

PORTERHOUSE

FILET & NEW YORK STRIP ~
THE BEST OF BOTH WORLDS
24 OZ. 47

KANSAS CITY STRIP

21 OZ. BONE-IN STRIP LOIN 45

BONE-IN FILET MIGNON

14 OUNCES OF THE WORLD'S
FINEST STEAK 53

PICAÑHA

16 OZ. BRAZILIAN-CUT TOP
SIRLOIN GRILLED & TOPPED
WITH A ROASTED GARLIC OIL
INFUSION 35

NEW YORK STRIP

14 OUNCES OF AN AMERICAN
CLASSIC 40

TOMAHAWK CHOP

28 OZ. MARBLED ANGUS RIBEYE
PERFECTION ~ THE TRUE
COWBOY STEAK 54

FILET MIGNON

THE LEANEST & MOST TENDER
CUT OF BEEF AVAILABLE WITH
THE MOST ROBUST FLAVOR
GUARANTEED TO PLEASE
8 OZ. 39 | 12 OZ. 49

ADDITIONS

HONEY BOURBON SAUCE 3

ROQUEFORT CRÈME 3

CREAMY HORSERADISH 3

BÉARNAISE 3

"7 STYLE" 10

FRIED ONION RINGS 5

SAUTÉED CRIMINI MUSHROOMS 5

HOUSE SPECIALTIES

SALMON

SIMPLY GRILLED, FRESH CAUGHT SEASONAL SALMON SERVED WITH
OUR SEAFOOD RISOTTO & SAUTÉED ASPARAGUS 27

CHICKEN

FLAME-GRILLED, FRESH HERB & GARLIC MARINATED CHICKEN
BREASTS, SERVED WITH SEASONAL VEGETABLES 21

AHI TUNA

PEPPERCORN CRUSTED #1 GRADE SUSHI TUNA FILET SERVED OVER
WHOLE WHEAT PASTA WITH A SESAME VINAIGRETTE, MISO GLAZE &
HOT MUSTARD 32

PAN-SEARED SALMON

SEASONAL FRESH CAUGHT, PAN-SEARED & TOPPED WITH OUR SAVORY
LOBSTER SAUCE, SERVED WITH GARLIC BABY SPINACH & MASHED
POTATOES 27

CITRUS GINGER SEA SCALLOPS

PAN-SEARED SCALLOPS TOSSED IN OUR GINGER CITRUS GLAZE,
SERVED ON A BED OF HEARTY RICE NOODLE SALAD 30

BLACKENED SCALLOPS

CAJUN SEASONED PAN-SEARED SCALLOPS WITH SPINACH, MARINATED
CUCUMBER & PORT WINE REDUCTION 30

SEA BASS

GOLDEN PAN-ROASTED IN A TOMATO CAPER RELISH, SERVED WITH
FRESH ASPARAGUS & CHAMPAGNE BEURRE BLANC 34

HALIBUT

PAN-SEARED & SERVED WITH A ROASTED CARROT RISOTTO &
A GOLDEN RAISIN BEURRE BLANC 30

NORTH AMERICAN WALLEYE

PAN-SEARED OR CLASSIC CRISP BATTERED, SERVED WITH SEASONAL
MINNESOTA WILD RICE & SAUTÉED ASPARAGUS 28

CHICKEN SCALLOPINI

PAN-SEARED WITH ROASTED YUKON GOLD POTATOES & BABY CARROTS IN
A CHAMPAGNE BUTTER OR MARSALA MUSHROOM SAUCE 22

LAMB SHANK

SPICED & BRAISED DOMESTIC SHANK SERVED OVER YUKON GOLD
MASHED POTATOES & BABY CARROTS 30

PORK CHOP

DOUBLE-CUT CHOP SERVED WITH PURPLE PERUVIAN MASHED
POTATOES, SAUTÉED ASPARAGUS & A BASIL DEMI GLACÉ 28

HERB-CRUSTED RACK OF LAMB

RACK OF LAMB SERVED PAN-ROASTED WITH YUKON GOLD MASHED
POTATOES & A ROSEMARY DEMI GLACÉ ~ MARKET PRICE

NICK'S PRIME BURGER

SEARED GROUND PRIME BEEF SERVED "NICK-STYLE" WITH GRILLED
ONIONS, BACON, AMERICAN CHEESE, LETTUCE, TOMATO, PICKLE
& SPECIAL SAUCE 12

GRILLED PRIME BURGER

FLAME-GRILLED PRIME BEEF COOKED TO ORDER & TOPPED
WITH CHEDDAR CHEESE, BACON, LETTUCE & TOMATO 12

FILETS



SEVEN FILET

8 OZ. TENDERLOIN TOPPED WITH LUMP
CRAB, DRIZZLED WITH OUR SIGNATURE
HONEY BOURBON BUTTER SAUCE 46

WAGYU KOBE BEEF TENDERLOIN

AMERICAN & AUSTRALIAN RAISED BEEF
TENDERLOIN GRILLED TO PERFECTION
2 OZ. MINIMUM | 13 PER OZ.

NORI CRUSTED FILET

8 OZ. FILET MIGNON CRUSTED WITH
TOASTED JAPANESE NORI, WASABI &
SOY SERVED WITH A WASABI COMPOUND
BUTTER & PNZU DEMI-GLACÉ 46

CERTIFIED HEREFORD BEEF®

MINNESOTAN HEREFORD CATTLE RANCH
8 OZ. FILET MIGNON 39
14 OZ. NEW YORK STRIP 40

SHELL FISH

AUSTRALIAN COLD WATER LOBSTER TAIL

BROILED 6 OR 12 OZ. SERVED WITH
BROCCOLINI | MARKET PRICE

JUMBO PRAWNS

BROILED WITH DRAWN BUTTER,
SERVED WITH CHEF'S RISOTTO 36

KING CRAB LEGS

MARKET PRICE | MINIMUM 1 LB.

SIDES

FRIES

TRADITIONAL / SEA SALT & MALT VINEGAR /
TRUFFLE / COMBINATION 8

VEGETABLES

SZECHUAN GREEN BEANS
SAUTÉED CRIMINI MUSHROOMS
STEAMED ASPARAGUS
STEAMED BROCCOLINI
SAUTÉED SPINACH
CREAMED SWEET CORN 9

POTATOES

LOADED BACON CHEDDAR MASHED
MASHED YUKON GOLDS
HASH BROWNS ~ TRADITIONAL OR SPICY
LOADED BAKED POTATO
SWEET POTATOES ~ FRIES OR MASHED 9

ONION RINGS

CRISPY BATTERED WHITE ONION RINGS
PAIRED WITH A DELIGHTFUL
LEMON BASIL AIOLI 8

LOBSTER HASH

ROASTED BABY RED'S WITH BÉARNAISE
SAUCE & LOBSTER MEAT 12

BLEU CHEESE GNOCCHI

HAND-MADE DUMPLINGS SIMMERED IN AN
ARTISAN BLEU CHEESE SAUCE 8
ADD LOBSTER MEAT 4

TRUFFLE MAC & CHEESE

9 ADD LOBSTER MEAT 4

SEAFOOD RISOTTO

12



SEVEN

APPETIZERS

SUSHI APPETIZER

three pieces of sushi grade nigiri and chef's choice maki 13.00

SASHIMI APPETIZER

seven pieces of sushi grade sashimi 14.00

EDAMAME

young soybeans boiled in the shell. authentic japanese "bar food." a tasty natural snack before enjoying your meal 5.00

GYOZA (PORK OR VEGGIE)

six pork or vegetable pot stickers, steamed and then pan fried. served with homemade sesame ponzu sauce 8.00

SHRIMP SHU-MAI

marinated shrimp wrapped in wonton skin 8.00

WASABI SHU-MAI

marinated pork with wasabi wrapped in wonton skin 8.00

HAMACHI JALAPENO

seared yellowtail with jalapeno, cilantro and ponzu sauce 13.00

BAKED MUSSELS

jumbo farm raised new zealand mussels baked with japanese mayo, masago and sesame chili oil. garnished with lemon 13.00

SHRIMP TEMPURA WITH VEGETABLES

five lightly deep fried jumbo shrimp served with onion, carrot and asparagus tempura. served with home made tempura sauce 13.00

CHICKEN TEMPURA WITH VEGETABLES

five lightly deep fried chicken tenders served with onion, carrot and asparagus tempura. served with home made tempura sauce 13.00

BEEF SPARE RIB

beef rib marinated in home made sweet soy sauce 13.00

TRINITY WINGS

the perfect combination of spicy, sweet and sour fried chicken wings 7.00

TUNA TATAKI

thinly sliced peppered seared tuna topped with fresh ginger, spicy daikon and sesame chili oil. finished with roasted sesame seeds and our homemade ponzu sauce 13.00

HAMACHI KAMA

japanese country style grilled young yellow tail cheeks (temperature by request). served with homemade sesame ponzu sauce. garnished with grated fresh daikon and lemon 14.00

YAKITORI CHICKEN

two tender chicken breast skewers grilled with japanese teriyaki sauce. garnished with green onion and roasted sesame seed 8.00

AGEDASHI TOFU

deep fried tofu with home made special sauce. garnished with green onion, grated fresh daikon and dry tuna flakes 7.00

TIGER EYE

squid wrapped with salmon, nori and spicy mayo, and finished off in the oven 13.00

SOUPS & SALADS

MISO SOUP

traditional yellow miso broth garnished with seaweed, tofu and green onion 3.00

SEVEN SALAD

mixed greens with red and yellow cherry tomatoes and sliced cucumbers. served with home made ginger and sesame dressing 4.00

KAI-SO

healthy marinated seaweed with sliced traditional sunomono cucumbers with sesame seed oil and sweet vinaigrette 6.00

MORIAWASE-SU

authentic combination of cooked shrimp, alaskan crab legs and sliced octopus on a bed of traditional sunomono cucumbers with sweet vinaigrette and sesame seeds 10.00

SASHIMI SALAD

assorted sushi grade fresh fish over tossed with kai-so salad served with cucumber and ponzu sauce 12.00

KANI-SU

fresh alaskan snow crab legs on a bed of traditional sunomono cucumbers with sweet vinaigrette and sesame seeds 10.00

EBI-SU

pacific cold water cooked shrimp on a bed of traditional sunomono cucumbers with sweet vinaigrette and sesame seeds 7.00

TAKO-SU

sliced octopus on a bed of traditional sunomono cucumbers with sweet vinaigrette and sesame seeds 8.00

OMAKASE

experience something truly amazing! allow our chefs to create a custom meal, especially for you.

SEVEN SUSHI AND SASHIMI DINNER

served with miso soup, salad and the items listed below

SEVEN SUSHI PLATTER

1. chef's choice of four maki 2. chef's choice of fourteen pieces of assorted sushi grade nigiri 80.00

RISING SUN BOAT

1. chef's choice of eight maki 2. chef's choice of twenty assorted sushi grade nigiri 150.00

CHIRASHI-ZUSHI

authentic japanese style assorted sushi grade fresh fish and vegetables over a bed of sushi rice 25.00

NIGIRI

chef's choice of ten assorted sushi grade nigiri, with tuna and salmon maki 25.00

SASHIMI

chef's choice of sixteen assorted sushi grade sashimi 28.00

SUSHI FOR TWO

1. chef's choice of two maki 2. chef's choice of ten pieces of assorted sushi grade nigiri 40.00

SUSHI AND SASHIMI FOR TWO

1. chef's choice of ten pieces of assorted sushi grade nigiri 2. chef's choice of fourteen pieces of assorted sushi grade sashimi 50.00

Sultry Seductive Stimulating Stylish Stunning Sensual Sinful

NIGIRI - SASHIMI

AJI/SPANISH MACKEREL whole fish 8.00/16.00	KAIBASHIRA/ COOKED SCALLOP 5.00/7.00	SAKE/SALMON 5.00/6.00
AMA EBI/RAW SWEET SHRIMP 6.00/8.00	KANI/SNOW CRAB LEG 6.00/8.00	BINCHO/ALBACORE TUNA 6.00/8.00
ANAGO/SEA EEL 5.00/7.00	BACHI MAGURO/BIGEYE TUNA market price	SUZUKI/STRIPED BASS 5.00/7.00
EBI/COOKED SHRIMP 5.00/7.00	HON MAGURO/BLUEFIN TUNA market price	TAI/RED SNAPPER 5.00/7.00
HAMACHI/YELLOW TAIL 5.00/7.00	MAGURO/YELLOW FIN TUNA 5.00/7.00	TAKO/OCTOPUS 5.00/7.00
HIRAME/FLOUNDER 5.00/7.00	MASAGO/SMELT ROE 5.00/7.00	TAMAGO/EGG CUSTARD 5.00/7.00
HOKKI/SURF CLAM 5.00/7.00	MIRUGAI/GIANT CLAM market price	TOBIKO/FLYING FISH ROE 5.00/7.00
HOTATE/RAW SCALLOP 6.00/8.00	MUTSU/SUPER WHITE TUNA 6.00/8.00	TORO/FATTY TUNA market price
IKA/SQUID 5.00/7.00	SABA/MACKEREL 5.00/6.00	UNAGI/ FRESH WATER EEL 6.00/8.00
IKURA/SALMON ROE 5.00/7.00		UNI/SEA URCHIN 7.00/9.00
INARI/SWEET TOFU 4.00		

~ask the server to describe other fresh fish of the day~

MAKI SUSHI

CALIFORNIA fresh crabmeat, mayo, avocado, cucumber and sesame seed (8 pcs.) 7.00	SEVEN shrimp tempura, cucumber & spicy mayo wrapped in tuna and topped with eel sauce and japanese mayo (8 pcs.) 16.00	PHILLY norwegian salmon, cream cheese, scallion, and sesame seeds (8 pcs.) 7.00
ASPARAVADO asparagus & avocado (8 pcs.) 5.00	KAPPA cucumber roll (6 pcs.) 4.00	SPIDER deep fried soft shell crab, cucumber, mayo, avocado and kaiware (5 pcs.) 10.00
KANPYO marinated squash (6 pcs.) 4.00	SALMON ROLL fresh salmon roll (6 pcs.) 6.00	CRUNCHY shrimp tempura, cucumber and mayo, tempura sprinkle finished with eel sauce (8 pcs.) 14.00
NEGIHAMA yellow tail and scallion (6 pcs.) 5.00	TUNA ROLL fresh tuna roll (6 pcs.) 6.00	#9 shrimp tempura, cucumber and spicy mayo, wrapped with salmon and avocado finished with eel sauce (8 pcs.) 16.00
UNAGI fresh water eel roll (6 pcs.) 6.00	FUTO cucumber, inari, oshinko, spinach, tamago, squash & asparagus (5 pcs.) 7.00	DRAGON tempura shrimp, cucumber and mayo wrapped in smoked eel and avocado. finished with eel sauce and sesame seeds (8 pcs.) 16.00
SPICY SALMON ROLL salmon with spicy mayo wrapped in tempura flakes (8 pcs.) 7.00	VEGGIE ROLL avocado, cucumber, kaiware and gobo (8 pcs.) 6.00	WHITE NINJA spicy tuna, asparagus & avocado wrapped in white tuna garnished with tobiko and sesame chili oil (8 pcs.) 16.00
DYNAMITE assorted mixed fish, sesame oil, fresh thai pepper, leaf lettuce, kaiware, cucumber and spicy chili paste (5 pcs.) 7.00	WINTER masago, cucumber, tuna, salmon, white fish & spicy mayo wrapped with tempura sprinkle finished with eel sauce (8 pcs.) 16.00	SAMURAI dynamite mix & cucumber, wrapped in salmon and wasabi tobiko (8 pcs.) 16.00
RAINBOW shrimp, tuna and cucumber, mayo, wrapped in 5 varieties of fresh fish (8 pcs.) 16.00	CATERPILLAR smoked eel and cucumber, wrapped in avocado, finished with eel sauce and sesame seeds (8 pcs.) 12.00	
SPICY TUNA tuna, chili, oil, japanese mayo, leaf lettuce, kaiware and avocado (5 pcs.) 7.00		

CHEF'S SPECIALTY

PHOENIX tempura shrimp, gobo, cucumber and avocado inside, wrapped in salmon, tuna, avocado and finished with our special mango sauce (10 pcs.) 18.00	DRUNKEN MONKEY asparagus, avocado, kaiware, smoked eel and crab meat in a green soy paper, finished with eel sauce and seven's house sauce (10 pcs.) 18.00	SEVEN DELIGHT salmon, tuna, shrimp, avocado, and sweet egg in a red soy wrap, finished with sliced strawberries and strawberry sauce (10 pcs.) 18.00
TORNADO dynamite mix, cucumber and avocado, wrapped with salmon and red snapper, finished with jalapeño chili sauce (10 pcs.) 18.00	FIRECRACKER ROLL shrimp tempura with crabmeat, cream cheese, avocado, asparagus and mayo deep-fried and topped off with a mango eel sauce (10 pcs.) 18.00	ISLAND salmon, tuna, spicy mayo, cucumber and avocado, topped with tuna, red snapper and sockeye salmon, finished with homemade chili sauce (10 pcs.) 18.00
DENVER spicy salmon with cucumber and avocado, wrapped in salmon topped with house chili sauce and green onion (10 pcs.) 18.00	SPICY TATAKI spicy tuna, tai chili peppers, cucumber and avocado, wrapped in tuna tataki, topped with shiso leaf, green onion and cilantro, finished with ponzu sauce (10 pcs.) 24.00	SPECIAL K tuna, salmon, yellowtail and cucumber, wrapped with red snapper finished with gochujang chili sauce and scallion (10 pcs.) 18.00
KAMIKAZE dynamite mix with cucumber, topped shiso leaf albacore tuna, schimi pepper, kaiware ponzu sauce (10 pcs.) 18.00		SUMMER crab, mango and cucumber, wrapped in yellowtail, finished with sweet chili sauce (10 pcs.) 18.00

Sultry Seductive Stimulating Stylish Stunning Sensual Sinful



Dessert

Concerto 12

milk chocolate, caramel mousse, dark chocolate, caramel cream

Molten Lava Cake 10

flourless chocolate cake served hot with a molten chocolate center

Strawberry Chantilly 12

fresh strawberries, white cake and whipped cream

Tiramisu 10

espresso liquor soaked ladyfingers, with mascarpone and cocoa

Chocolate Mascarpone 12

chocolate mascarpone mousse with dark chocolate devil's food

Carrot Cake 12

a steakhouse classic, cream cheese frosting

Banana's Foster 10

fresh bananas flambéed tableside
in meyer's rum with vanilla bean ice cream

Vanilla Bean Creme Brulee 8

madagascar vanilla bean, turbinado sugar

Cheesecake 12

creamy and decadent, seasonal flavors

Brownie Sundae 12

home made fudge, caramel and vanilla bean ice cream