

STARTERS

- zen wedge 21
rogue smokey blue cheese | nueske’s bacon | tomato | wonton | wasabi ranch
- miso soup 16
tofu | hon shimeji mushrooms | daikon | scallion

- jumbo shrimp cocktail* 29
yuzu cocktail sauce
- charred octopus 28
black garlic | edamame | squid ink tuile | yuzu aioli
- japanese caesar 19
baby gem | garlic breadcrumbs | pickled onion | nori caesar dressing

- cauliflower tempura 18
sriracha aioli | furikake

- kurobuta pork belly 26
carrot miso | crispy rice | maple katsu sauce | pickled onion

- truffle fries 17
parmesan, parsley, truffle aioli

SIDES

- roasted asparagus 15
yuzu vinaigrette
- potato puree 14
scallions
- wagyu fried rice 16
egg, crispy garlic
- maitake mushrooms 15
teriyaki
- baked potato 15
truffle butter
- broccolini 14
yuzu kosho | crispy garlic

ZEN KITCHEN

ROLLS

- salmon roll* 19
cream cheese | avocado

- spicy tuna roll* 19
cucumber | avocado

- veggie roll 14
cucumber | avocado

- california roll* 18
avocado | cucumber | jumbo lump crab

- soft shell crab roll* 21
spicy tuna | cucumber | avocado

- rainbow roll* 26
tuna | salmon | yellowtail | spicy tuna

NIGIRI & SASHIMI

nigiri - two pieces 14.
sashimi - four pieces 21.

- maguro* tuna
- sake* salmon
- hamachi* yellowtail
- ebi* shrimp
- toro* mp
- hirame* fluke
- masago* roe
- tai* japanese red snapper
- tako* octopus
- uni* mp

MAINS

- miso cured halibut* 59
radish | baby carrot | saffron dashi

- jidori breast of chicken 46
oshitashi spinach | bourbon teriyaki

- hokkaido scallops 54
nueske’s bacon | snap peas | wasabi buerre blanc

- icelandic king salmon 47
shishito pepper | spring onion | brown butter miso

- garden tagliatelle 28
fresh pasta | sungold tomatoes | pistachio | mint pesto | seasonal vegetables | parmesan
add: chicken +10 | shrimp +14 | salmon +14

STEAKS

- sustainably sourced
- 8 oz filet mignon* 60
creekstone farms | black angus

- 12 oz new york strip* 66
imperial | american wagyu

- 14 oz ribeye* 78
imperial | american wagyu

- 22 oz bone-in ribeye* 89
creekstone farms | black angus

ENHANCEMENTS

- jumbo shrimp 14
- truffle butter 5
- japanese horseradish 5
- mushroom peppercorn sauce 9
- rogue smokey blue cheese 7
- blackened seasoning 4
- yuzu chimichurri 5

As part of Waldorf Astoria’s commitment to environmental stewardship, this menu contains locally sourced, sustainable items whenever possible. All cuisine is prepared without artificial trans-fat
*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.