

## LOBSTER MENU EVERY THURSDAY

### LOBSTER & SHRIMP MOTOYAKI 18

baby corn, roasted bell pepper,  
fish roe, chalaca on a half shell

### LOBSTER BISQUE 18

crab cake, shrimp crackling, crème fraiche

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### LOBSTER & SHRIMP RISOTTO 40

cauliflower, preserved lemon,  
hazelnuts, edamame  
add 5oz lobster tail 36

### SURF & TURF 69

5oz ribeye, 5oz atlantic lobster tail,  
smoked pomme purée, asparagus

### WHOLE BAKED LOBSTER MOTOYAKI 79

squid ink tagliatelle, baby corn, red bell pepper,  
fish roe, chives, baked lobster tail,  
aji amarillo garlic butter

EXECUTIVE CHEF **Jorge Kim**

PRICE EXCLUDES TAX AND GRATUITIES