

*the*  
**Victor**

◆ *SHOWCASE* ◆

*from the raw bar*

**BBQ UNAGI ROLL 24**

bbq eel, masago, cucumber, avocado,  
kaiware, kabayaki sauce, shichimi pepper

**BBQ UNAGI NIGIRI (1pc) 7.5**

- SUGGESTED PAIRING -  
KOJIMA SOHONTEN, TOKO  
JUNMAI YAMAGATA  
3oz | 13

**BRANT LAKE WAGYU  
BEEF CARPACCIO 26**

pecorino cheese, pickled shimeji mushroom,  
horseradish aioli, broken caper vinaigrette,  
milk bread croutons

- SUGGESTED PAIRING -  
GOLD OMACHI, TAMA NO HIKARI  
JUNMAI DAI-GINJO  
3oz | 16

---

---

*land & sea*

**PACIFIC BOUILLABAISSE (gf) 42**

side stripe prawns, hokkaido scallops, mussels,  
salmon, fennel, tomato, saffron rouille

- SUGGESTED PAIRING -  
ONM SPARKLING, OKUNOMATSU  
JUNMAI DAI-GINJO  
3oz | 15

**BRAISED LAMB SHANK (gf) 48**

san marzano tomato polenta, mint,  
roasted fennel, madeira braising jus

- SUGGESTED PAIRING -  
RIKYUBAI SZIZUKA, DAIMON  
JUNMAI GINJO  
3oz | 19

**CHURRASCO WAGYU**

**FLAT IRON (gf) 72**

8oz, snake river farms Idaho  
garlic & herb marinade, charred scallions,  
sweet peppers, chimichurri sauce

- SUGGESTED PAIRING -  
DASSAI 45  
YAMAGUCHI  
3oz | 19

---

---

*dessert*

**YUZU & VANILLA BEAN  
CRÈME BRULÉE 15**

yuzu zest biscotti

- SUGGESTED PAIRING -  
SAKE FLIGHT  
2oz EA | \$34

ONM SPARKLING, OKUNOMATSU  
RIKYUBAI SZIZUKA, DAIMON  
GOLD OMACHI, TAMA NO HIKARI

(GF) = GLUTEN FREE