

Adachi

**Kagoshima Black A5 Kobe Striploin
Japanese Potato & Black Pepper Truffle Teriyaki**

4 oz.....\$45
8 oz.....\$60
16oz.....\$120

Kagoshima Black A5 Kobe Beef Tataki
Crispy Garlic & Tozasu Dressing
\$23

Crispy Brussel Sprouts
Balsamic Teriyaki Dressing
\$15

Yellowfin Tuna Pizza
Wasabi Aioli, Truffle Ponzu, Pickled Tomato
\$24

Asian Caesar Salad
Romaine Hearts, Cherry Tomato, Bonito Flakes
\$12

Glacier 51
Soy Jalapeno Dressing
\$42

Foie Gras and Wagyu Gyoza (5)
\$19

Braised Short Rib Truffle Risotto
Natural Pan Jus Sauce
\$32

DESSERT

Exotic Fruit Platter
\$9

BAR

Frank Family Cabernet, 2017
\$25 gls/\$94 btl

Please inform your server of any allergies or dietary restrictions. Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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Join Us:

**Lunch Monday-Friday
11:30 am - 2:30 pm**

**Happy Hour Monday-Friday
2:30 pm - 6:00 pm**



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