

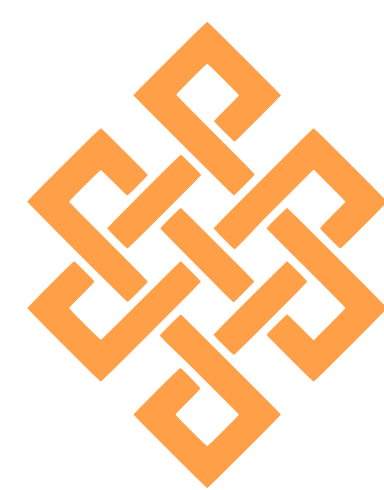
KARMA

WHAT GOES AROUND COMES AROUND

MENU CURATED BY

Executive Chef

Oscar Robles & Sou Chef Alex Volcy



KARMA

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DINNER MENU

SALADS

Roasted Beet Salad 19 (V/G)
whipped yogurt, peanut baharat crumble, orange, balsamic vinaigrette, mint

Mezze Selection 30 (V)
hummus, muhammara, tzatziki, olive oil, herbs, crispy chickpeas, tomatoes
served with naan bread, cucumber, jicama

Insalata Verde 17 (V/G)
baby gem lettuce, mixed greens, cucumber, cherry tomato, green goddess dressing

RAW BAR

Hamachi Jalapeño 26 (G) yuzu soy, sliced jalapeno, cilantro
Snapper Crudo 25 (G) chef's seasonal preparation

Salmon Tiradito 25 (G) Castelvetro olive tapenade, yuzu soy, local peppers
Wahoo Carpaccio 26 (G) lemongrass aguachile, baharat peanut crumble, fennel

Shrimp Cocktail 24 (G) harissa cocktail sauce, yogurt horseradish
½ dozen | 1 dozen
Seafood Tower 150 (G) king crab, shrimp cocktail, crudo, lobster

SMALL PLATES

Crispy Rice 29 spicy tuna | avocado | cilantro
add caviar 25 | add truffle 12
Gyoza Selection 26 pork & shrimp | beef | vegetable
gyoza dipping sauce

Edamame 20 (V/G) Maldon salt or Calabrian chili garlic vinaigrette (+2)
Blistered 18 (V/G) Shishito Peppers confit shallot aioli, citrus

Rock Shrimp Tempura 27 citrus, chives
Poke Nachos 28 Spicy tuna, avocado, mango, wakame, scallions, wonton chips, chili aioli, and kabayaki sauce

Pork Belly Bao 24
lemongrass aioli, seasonal pickles

LAND

All steaks served with Togarashi maldon salt and house compound butter

NY Strip 12oz 55 (G)
Choice of one sauce (from the steak sauce list)

Filet Mignon 8oz 69 (G)
Choice of one sauce (from the steak sauce list)

Herb Roasted Hen 47 (G)
caper cream sauce

Tomahawk Steak 32oz 165 (G)
Choice of one sauce (from the steak sauce list)

STEAK SAUCES

Béarnaise -Au Poivre- Local Pepper Relish-Yuzu Chimichurri-Whiskey Miso Caramel
Additional sauces \$8 each

LUXURY ENHANCEMENTS

Surf and turf (Add lobster 35 or Shrimp) 16 Oscar style (Bernaize and lump crab) 30 Add caviar 100

SEA

Branzino 80 (G) lemongrass ginger aioli, olive chermoula, wild herb apple salad

Black Cod Miso 48 miso caramel glaze, seasonal greens

Fried Snapper 80 nanban sweet & sour sauce, pickled vegetables, fresh herbs

Grilled Lobster (Split) 70 (G) garlic Provençal butter

Chilean Seabass 56 Coconut crusted and finished with coconut curry sauce and herb oil

Fish of the Day 55 Lb (G)

SIDES 12

Truffle Fries

Coconut Rice (G)

Wild Mushrooms thyme rosemary butter (V/G)

Charred Seasonal Vegetables (V/G)

Sautéed Spinach (V/G)

Whipped Mashed Potatoes (V)

PASTA & RISOTTO

Wild Mushroom Risotto 36 (V/G) parmesan, spinach

Truffle Cream Fettuccini 37 (V) truffle cream, parmesan
add lobster 20 | add shrimp 14

Lobster Risotto 59 (G) cognac saffron risotto, lobster cream, confit shallots, Provençal butter-poached lobster

SUSHI CHEF ROLLS

Sake to Me 26 wahoo, avocado, torched salmon, sake eel glaze, scallions, garlic chips

Krabby Samurai 28 crab, avocado, unagi kabayaki, eel sauce, confit shallot aioli, crispy shallots

Spice Spice Baby 32 spicy wahoo, cucumber, serrano, masago, Provençal aioli, herbs oil

Chirashi Karma 33 salmon, wahoo, tuna, torched scallop, cold lemongrass broth, lemon kosho

Rise of the Sun 34 spicy salmon, tempura crunch, tuna, salmon, avocado, chili garlic, eel sauce

Cruz Bay Roll 28 Shrimp tempura, avocado, and cucumber rolled, topped with spicy tuna, eel sauce, and crispy tempura flakes

Spicy Tuna Tempura Roll 34 Panko fried roll filled with spicy tuna, cucumber, and chives, finished with cilantro, spicy mayo and eel sauce.

Tiger roll 28 crispy shrimp tempura, avocado, cucumber, eel sauce, sesame seeds

Spicy Tuna Roll 26 spicy tuna, chili aioli, nori

California Roll 24 crab, avocado, cucumber, sesame

Tuna Avocado Roll 28 fresh tuna, avocado, nori

JB Roll 24 salmon, cream cheese, scallion

Salmon Cucumber Roll 33 fresh salmon, cucumber, nori

NIGIRI 30/40

Chef's Selection - 5 piece | 8 piece

Tuna (G) | Salmon (G) | Eel | Hamachi (G)

SUSHI PLATTER 100

Chef Roll. | Traditional Roll | 3-piece Sashimi | 2-piece Nigiri

(V) Vegetarian/(G) Gluten Free

KARMA

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

* A 20% Gratuity Will be Automatically Added to Your Bill