Casa Pasha

SMALL PLATES

OYSTERS
Yuzu mignonette, sudachi granita, watermelon mint relish
SEARED TARTARE
Furikake potato chips, black Truffle jam, egg jam
OCTOPUS
Crispy pave, herb salad, sesame crunch, citrus
CRISPY RICE
Ora king salmon, shoyu glaze
KALUGA CAVIAR
Creme Fraiche, potato chips, chive
PREMIUM CAVIAR AVAILABLE
STICKY RIBS
Szechuan glaze, cantaloupe microgreens
SHRIMP GYOZA
Ginger-scallion, black vinegar ponzu
TORO TARTARE
Asian pear, apple gochujang, aioli, wasabi soy foam
BLISTERED SHISITOS
Miso aioli, sesame seeds

SOUP/SALAD

COAL SMOKED CAESAR
Baby romaine heart, fresh wasabi, white shoyu, lemon, pecorino, nori-panko, cured egg yolk, pink peppercorn
FRENCH ONION
Wagyu broth, comte, shokupan
WEDGE
Blue cheese dressing, bacon, tomato, togarashi, crispy shallot
SWEET CORN POTAGE
Brown butter, tamari, chive

NIGIRI

AKAMI
Shiso
CHUTORO
Kaluga caviar
OTORO
Kizami wasabi, scallion
ORA KING SALMON
Black truffle, smoked sea salt
A5 WAGYU
Japanese salsa verde
HAMACHI
Yuzu kosho apple

MAKI

DYNAMITE CRAB
Japanese sweet potato, seasonal crab, asparagus, teriyaki glaze
SOFT SHELL CRAB
Spicy mayo, cucumber, avocado, scallions, pickled radish
A5 WAGYU
Cucumber, avocado, crispy shallots, pickled fresno, kanpyo, sweet ponzu
DYNAMITE HANDROLL
Seasonal crab, kanikama, sesame soy paper
SALMON TRUFFLE
Honey truffle ponzu, avocado, cucumber, spicy mayo
BLUEFIN TUNA
Cucumber, pickled eggplant, avocado, spicy mayo
SMOKED HAMACHI
Smoked shoyu, shiitake, pickled radish, avocado, cucumber

MAINS

CHAIRMANS NY STRIP
Charred alliums
WAGYU SKIRT STEAK FRITES
Smoked soy jus, crispy fry, shaved garlic chips
KOMBU DRY AGED TOMAHAWK
Charred alliums
LOBSTER YAKI UDON
Garlic chili crisp, soy butter, scallion oil
WAGYU FRIED RICE
Fried egg, xo sauce, napa cabbage
ROAST HALF CHICKEN
Fish sauce caramel, black truffle, kanzuri butter
LAMB RACK
Charred onion, sesame panko crunch, shiso chimichurri
ORA KING SALMON
Yuzu kosho beurre blanc, broccolini, la-yu
TABLESIDE DOVER SOLE
Celery root puree, umami glaze, crispy parsnip
CHILEAN SEA BASS
Saikyo miso, crispy citrus kale

WAGYU COLLECTION

A5 MIYAZAKI STRIP STEAK
IMPERIAL DRY-AGED BONE-IN STRIP STEAK
WESTHOLME RIBEYE
ROSEWOOD TENDERLOIN

WAGYU FLIGHT - 2 OZ OF EACH

wagyu /ˈwäˌgyo͞o/ wa·gyu *n.* **1** translates to japanese to “Japanese cattle” **2** any of four strains of a breed of black or red Japanese cattle valued for their highly marbled meat



SIDES

BROCCOLINI
Miso sweet chilli peanuts, nori
WOK MUSHROOMS
Kombu dashi, black garlic ponzu
VEGETABLE FRIED RICE
Seasonal vegetables, fried egg
JAPANESE SWEET POTATO
Marshmallow, sesame
FRIES
Truffle, togarachi
TRUFFLE MAC
Aged white cheddar, comte, panko
POMMES PUREE
Brown butter, caramelized onion, crispy leek, shiso

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.