DINNER SERVICE

*Caviar Service
House Blini & Chips, Classic Accoutrements
30 g 195
125 g 725
250 g 1350

Escargot 35
Roasted Tomatoes & Fennel, Garlic Confit, Crostini

*Bluefin Progression 65
O-Toro, Chu-Toro, Akame, Fresh Wasabi, Aged Soy, Sweet Nikiri

A5 Crudo 65
A5 Kagoshima Strip Loin, Nikiri, Wasabi, Smoked Sea Salt

Harvest Salad 25
Radicchio, Endive, Grapes, Butternut Squash, Pistachio
Maple Vinaigrette

Calamari 33
Yuzu Wasabi Kewpie, Shichimi Togarashi

*A5 Sando 119
Japanese Milk bread, Tonkatsu Sauce, House Pickles

Auric Big Mak 35
Two House Blend Patties, "Special Sauce", Lettuce, American Cheese
Pickles, Onions, House Brioche Sesame Seed Bun, Fries

Spaghetti & Meatball 55
Auric Room Marinara, House Blend Meatball
Parmesan Reggiano

Chirashi Bowl 35
Broccoli, Carrots, Avocado, Ginger, Bamboo Shoot, Kombu
Daikon, Cucumber, Wakame, Sushi Rice, House Stir Fry Sauce

Bluefin Sashimi **MARKET***
Grilled Golden Chicken **29**
Grilled A5 Strip **95***

Fried Chicken
House recipe, Sweet Potato Biscuits, Dipping Sauces
Half **47**
Whole **93**

Sablefish 67
Potato Fondant, White & Green Asparagus, Sweet Miso Glaze

Biscuits & Gravy 77
7 oz. Venison Tenderloin, Smoked Cheddar Rosemary Biscuit, Trappers Gravy

*A5 Ribeye 175
Pomme & Celeriac Puree, Chili Chrysanthemum Salad
Sancho peppercorn Demi-Glace

*Bluefin Tuna Steak 73
Ice Bud & Wakame Salad, Rocket Sauce
Sanbaizu

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.