

NOIR

○ COLD APPETIZERS

SALMON OR TUNA TATAKI

Sesame Soy Reduction, Scallion, Pickled Carrot, Thai Chili

LINE CAUGHT TUNA WONTON

Tomato Compote, Crisp Shallot, Basil

LECHE DE TIGRE ATLANTIC SALMON LOLLIPOPS

Thai Chile, Coconut, Microgreens

YELLOWTAIL JALAPENO SASHIMI

Yuzu, Cilantro

CHICKPEA WALNUT SALAD

Sundried Tomato, Baby Arugula, Lemon Sriracha Dressing

BABE FARMS BIBB LETTUCE SALAD

Green Goddess, Sliced Apple, Pickled Cranberry, Toasted Pumpkin Seed

SALMON CARPACCIO

Black Truffles, Ponzu

SWEET POTATO & AVOCADO TARTARE

Chili Pumpkin Seed Sauce, Cherry Tomato

○ HOT APPETIZERS

BACON WRAPPED SHORT RIB SKEWER

Spicy Aioli, Pickled Shallot, Microgreens

WHITE TRUFFLE POTATO CROQUETTES

Baked potato, White Truffle Oil, Chives

MINI CRAB CAKES

100% Crab Meat, Fresh Scallions & Herbs

VEGAN GYOZA

Beyond Meat, Chili Ponzu

SHRIMP GYOZA

Scallion, Chili Ponzu

ROBATAYA SELECTION

Choice of Shrimp, Chicken, Mixed Vegetables

NOIR TASTING MENUS

CHOOSE ONE ITEM PER COURSE

5 COURSE \$115 (Optional wine pairing) \$95

3 COURSE \$75 (Optional wine pairing) \$55

Tax and tip not included

\$ SUPPLEMENT ◆ GLUTEN FREE ■ VEGETARIAN ● VEGAN

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

○ SUSHI

SUSHI / SASHIMI TRIO

Akami (Lean Tuna)

Oh Toro (\$) (Fatty Tuna)

Sake (King Salmon)

Hamachi (Yellow Tail)

Ebi (Shrimp)

Uni (\$) (Sea Urchin)

Miyazaki (\$) (A5 Beef)

Joshu Wagyu (\$) (A5 Gunma)

Shichiri (\$) (A5 Hida Beef)

ROLLS

Empire : Spicy Tuna, Tobiko, Jalapeno

Gallery : Salmon, Avocado, Crisp Shallot

Golden : Hamachi, Tuna, Salmon, Avocado

Century : Salmon, Seared Yellowtail,

Wasabi Tobiko

Lux (\$) : Seared A5 Wagyu, Eel Aioli, Caviar

Noir (\$) : Toro, Caviar, Edible Gold Leaf,

Tuna Tartare

Deco ● : Avocado, Cucumber, Papaya,

Daikon, Arare, Pickled Carrot,

○ ENTRÉES

CHICKEN YAKITORI

Garlic Fried Rice, Ginger Soy Broccoli

MISO GLAZED SALMON

Sesame Spinach, Pickled Cherry Tomatoes

ASIAN BBQ PORK BELLY

Baby Bok Choy, Thai Chili, Crisp Shallot

TUNA STEAK

Sesame Crusted Seared Tuna, Wasabi Mashed Potatoes

BLACKBEAN CAKES

Pineapple Salsa, Sriracha Aioli

JAPANESE WAGYU

(Served by the oz, thinly sliced)

Miyazaki A5 Beef

Joshu A5 Gunma (\$)

Shichiri A5 Hida Beef (\$)

AUSTRALIAN WAGYU

(Prime steaks)

8oz Filet Mignon (\$)

(Westholme Australian Wagyu)

24oz Cowboy Ribeye (\$)

(Westholme Australian Wagyu Bone In)

○ SIDES

HASSELBACK POTATO : Caviar \$ ◆

MASHED POTATOES \$ ◆ ■

SHREDDED BRUSSEL SPROUTS : Sriracha Aioli, Quinoa, Shallots \$ ■

BLISTERED SHISITO PEPPERS : Green Goddess \$ ◆ ■

GARLIC FRIED RICE \$ ◆ ●

EDAMAME : Togarashi \$ ◆ ◆

NUESKE'S THICK CUT BACON \$ ◆

○ DESSERTS

ASSORTED PETIT FOURS ■

NOIR MACARONS : Black Sesame ◆ ■

VEGAN CHOCOLATE LAVA CAKE A LA MODE ●

ROYAL DOME : Dacquoise Biscuit, Hazelnut Crunch, Chocolate Mousse ■

CHOCOLATE SOUFFLÉ ■

MATCHA YUZU STICK ■

NOIR

COCKTAILS

FRENCH OLD FASHIONED	18
D'usse Cognac VSOP, Palo Santo, Aromatic & Orange Bitters	
BORDELLO FELLOW	18
Bacardi 4yr Rum, Laird's Bonded Apple Jack, St Germain, Fresh Lemon, Cherries & Bitters	
COMING UP ROSES	18
Toki Suntory Japanese Whisky, Lemon Honey Ginger Cordial, Rose Essence, Laphraioig Spritz, Ginger & Rose Hip Garnish	
QUEEN VIC	18
Bombay Sapphire East Gin, Lemon Hibiscus Cordial, Egg White	
THE PASSERBY'S PARADISE	18
Grey Goose Vodka, G.H. Mumm Brut Champagne, Raspberry & Thyme	
THE ULTRAMAROON	18
Patron Silver Tequila, Illegal Mezcal Joven, Watermelon Beet Shrub, Burlesque Bitters & Smoked Salt	

GOLDEN BOWL

Our hand crafted cocktails served in a golden punch bowl:	250
<i>Coming Up Roses, Passerby's Paradise, The Ultramaroon</i>	

WINE BY THE GLASS

SPARKLING	GLS/BTL
<i>Champagne, G.H. Mumm Cordon Rouge Brut</i>	28 / 150
<i>Champagne, Moët & Chandon Imperial, Brut, France</i>	175
<i>Champagne, Veuve Clicquot Yellow Label Brut "Luminous"</i>	195
<i>Champagne, Ruinart Blanc de Blancs</i>	330
<i>Rosé, Moët & Chandon Nectar Imperial Brut, France</i>	300
WHITE & ROSE	
<i>Whispering Angel Rose Chateau d'Escalans, France, 2017</i>	21 / 110
<i>Riesling, Nik Weiss Urban, Mosel, Germany, 2018</i>	18 / 75
<i>Pinot Grigio, Scarpetta, Friuli, Italy, 2018</i>	18 / 75
<i>Sancerre, Domaine Pascal Balland, Loire Valley, France, 2018</i>	23 / 105
<i>Chardonnay, Philippe Collin, Bourgogne, France, 2016</i>	26 / 130
RED	
<i>Pinot Noir, Oyster Bay, Marlborough, NZ, 2019</i>	18 / 75
<i>Malbec Angulo Innocenti, Mendoza, Argentina, 2014</i>	19 / 80
<i>Cabernet Sauvignon, Justin, Paso Robles, CA, 2019</i>	23 / 105
<i>Chianti Classico, Villa Chianti Classico, Tuscany, Italy, 2013</i>	26 / 130
<i>Wine Pairings available : 3 course (55) and 5 course (95)</i>	

WINE BY THE BOTTLE

WHITE WINE

<i>Riesling, Ansgar Clüsserath, Trittenheimer Apotheke, Kabinett, 2016</i>	105
<i>Sancerre, Alphonse Mellot La Moussière Blanc, Loire, France, 2018</i>	130
<i>Gavi di Gavi, Villa Sparina, Monterotondo, Italy, 2016</i>	150
<i>Chardonnay, Favia Carbone, Coombsville, CA, 2018</i>	200
<i>Chassagne Montrachet 1er cru Embazees, Joseph Drouhin, 2016</i>	375

RED WINE

<i>Grenache, Black Slate, Priorat, Spain, 2017</i>	145
<i>Brunello di Montalcino, Poggio Salvi, Tuscany, Italy, 2014</i>	150
<i>Châteauneuf-du-Pape, Château de Manissy, Rhone, France, 2017</i>	170
<i>The Prisoner, Red Blend, Napa, CA, 2019</i>	190
<i>Saint-Émilion, Grand Cru Classé, Château Faugères, Bordeaux, 2015</i>	250
<i>Cabernet Sauvignon, Caymus, Napa, CA, 2018</i>	290
<i>Gevrey Chambertin 1er Cru, Maison Harbour, Bourgogne, 2017</i>	475