SASHIMI, CRUDOS & CEVICHES

BLUE FIN TUNA TOSTADA
Corn Tortilla | Salsa Macha | Avocado | Lime  42·

JAPANESE HAMACHI SASHIMI
Szechuan Chili Ponzu | Crispy Shallots | Sesame Seeds  38·

ALASKAN KING CRAB SALAD
White Asparagus | Kumquat | Yuzu Dressing  45

HAND ROLLS

ORA KING SALMON
Chili Aioli | Masago | Avocado | Togarashi  22·

BLUE FIN TUNA TORO
Daikon | Cucumber | Wasabi | Avocado  32·

MAINE LOBSTER
Korean Chili | Cucumber | Scallion  36·

CRISPY RICE

BIG EYE TUNA TARTARE
Fresh Wasabi | Jalapeno | Scallion  38·

A-5 JAPANESE WAGYU TARTARE
Yakatori Tare | Micro Cilantro  41·

HOKKAIDO UNI
Barrel Aged Soy | Fresh Wasabi  45·

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions

EXECUTIVE CHEF, MATTHEW HURLEY
GENERAL MANAGER, CHERRY RAMOS
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