

RAW BAR

SASHIMI & CRUDOS

JAPANESE HAMACHI CEVICHE TOSTADA

Corn Tortilla | Micro Cilantro | Avocado | Lime 38*

HAWAIIAN BIG EYE TUNA SASHIMI

Szechuan Chili Ponzu | Crispy Shallots | Sesame Seeds 42*

ALASKAN KING CRAB SALAD

Green Papaya | Nahm Pla | Thai Basil | Cilantro 45

HAND ROLLS

NEW ZEALAND ORA KING SALMON

Chili Aioli | Masago | Avocado | Togarashi 22*

HAWAIIAN BIG EYE TUNA

Daikon | Cucumber | Wasabi | Avocado 32*

ALASKAN KING CRAB

Korean Chili | Cucumber | Scallion 42*

CRISPY RICE

HAWAIIAN BIG EYE TUNA TARTARE

Fresh Wasabi | Jalapeno | Scallion 38*

A-5 JAPANESE WAGYU TARTARE

Yakitori Tare | Micro Cilantro 41*

JAPANESE HOKKAIDO UNI

Barrel Aged Soy | Fresh Wasabi 46*

EXECUTIVE CHEF, MATTHEW HURLEY

GENERAL MANAGER, REBECCA HUFF

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*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