

CHOWNOW MILLENNIUM TOWER MENU

COLD SMALL PLATES

BLOOMSDALE SPINACH	'GOMA-AE' STYLE, TOASTED SESAME · 7
AHI TUNA POKE	TOBIKO, NEGI, GARLIC, WONTON CHIPS · 16
DUXBURY COVE OYSTERS 1/2 DOZEN	'MAPLE LEAF' CHILI DAIKON, PONZU · 18

HOT SMALL PLATES

SPICY EDAMAME	TOGARASHI, CARAMELIZED SOY, SESAME · 7
MAITAKE MUSHROOM TEMPURA	DASHI-SOY DIPPING SAUCE, MATCHA SALT · 13
AKADASHI MISO SOUP	BLACK MISO, MANILA CLAM, MUSHROOM · 8
BINCHOTAN-GRILLED KAMA	YUZU-PICKLED DAIKON, KUMQUAT & CHIVE RELISH · 18
MISO-CURED BLACK COD	CHARRED ONION, SPAGHETTI SQUASH, ROASTED BONE BROTH · 25
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO · 12
HOUSE-MADE PORK GYOZA	SCALLION, SOY SAUCE, CHILI RAYU · 15
SEARED HUDSON VALLEY FOIE GRAS	CRISPY RICE, ANAGO, BALSAMIC GLAZE · 26

ROBATAYAKI | 2 SKEWERS PER ORDER

TRUMPET MUSHROOM ERINGI	SPICY MISO · 7
PEARL ONION TAMANEKI	TARE GLAZE · 6
LOBSTER CLAW ROBUSUTA	UME BUTTER, KIZAMI WASABI ONE CLAW · 12
CHICKEN SKIN KAWA	TOGARASHI, SPICY MISO · 6
CHICKEN MEATBALLS TSUKUNE	EGG YOLK, TOGARASHI · 8
CHICKEN THIGH NEGIMA	TOKYO NEGI · 8
CHICKEN HEARTS KOKORO	KONNICHIHA SAKE-CURED · 7
PORK BELLY BUTABARA	SANSHO SALT · 8
SKIRT STEAK HARAMI	YUZUKOSHO, SEA SALT · 12
JAPANESE WAGYU A5 RIB CAP	KIZAMIWASABI, SEA SALT ONE SKEWER · 28
TASTING OF ROBATA	CHEF'S FAVORITE CUTS · 24

STEAKS

WHOLE MAINE LOBSTER RYOSHI-NABE	CLAM, COD BELLY, ANKIMO BUTTER · 69
8 oz GRASS-FED FILET MIGNON	BUTTER BATHED 48
6 oz CENTER-CUT SIRLOIN	BUTTER BATHED 36
8 oz AMERICAN WAGYU HANGER	BUTTER BATHED 37
30 oz AUSTRALIAN WAGYU TOMAHAWK	BUTTER BATHED 115
12 oz DELMONICO-STYLE RIB EYE	CHERRY WOOD SMOKED 56
2 oz MIYAZAKI A5 WAGYU STRIP LOIN	CHERRY WOOD SMOKED 56

SIDES

ROASTED EGGPLANT	CRISPY SAKURA SHRIMP, SPICY MISO · 7
PABU POTATO PURÉE	SESAME GRAVY, BONITO, BROWN BUTTER · 8
HITOMEBORE RICE SERVICE	PREMIUM RICE, TRADITIONAL SEASONINGS · 6
BLISTERED SHISHITO PEPPERS	SOY GLAZE, ITOGAKI · 7
WILD MUSHROOMS & LOTUS ROOT	TOGARASHI THREADS · 10

NIGIRI & SASHIMI

NIGIRI · 2 PIECE | SASHIMI · 3 PIECE

BLUEFIN TUNA	HON MAGURO · 12/18
BLUEFIN FATTY TUNA	O TORO · MP
BIGEYE TUNA	MEBACHI MAGURO · 10/15
SEA BREAM	MADAI · 12/18
STRIPED JACK	SHIMA AJI · 12/18
AMBERJACK	KANPACHI · 11/16
YELLOWTAIL	HON HAMACHI · 12/17
KING SALMON	SAKE · 12/18
KING SALMON BELLY	SAKE TORO · 14/21
OCEAN TROUT	UMIMASU · 10/15
HORSE MACKEREL	AJI · 12/18
JAPANESE MACKEREL	MASABA · 12/18
SALTWATER EEL	ANAGO · 12
FRESHWATER EEL	UNAGI · 10
SPOT PRAWN	BOTAN EBI · 12/18
GULF SHRIMP	EBI · 9
CUTTLEFISH	AORI IKA · 10/15
OCTOPUS	TAKO · 10/15
FRESH SCALLOP	HOTATE · 13/20
SEA URCHIN	UNI · 16/22
SALMON ROE	IKURA · 12
A5 BEEF	JAPANESE WAGYU · 17/26
EGG OMELETTE	TAMAGO · 7/10

6/10 FISH NIGIRI · 38/60

5/7/10 FISH SASHIMI · 55/65/80

MAKIMONO | ROLLS

KEN'S ROLL	SHRIMP TEMPURA, AVOCADO, SPICY TUNA, PINE NUT · 25
MICHAEL'S NEGITORO	BLUEFIN FATTY TUNA, SCALLION, UNI, IKURA · 27
NEGITORO	BLUEFIN FATTY TUNA, SCALLION · 16
'LOBSTER ROLL'	LOBSTER TAIL, SHRIMP TEMPURA, CRAB, AVOCADO, YUZU · 32
RAINBOW	CALIFORNIA ROLL W/ THREE FISH, TOBIKO, SESAME · 21
CALIFORNIA	CRAB, AVOCADO, TOBIKO · 14
SPIDER	SOFT SHELL CRAB, KAIWARE, TOBIKO, SPICY MAYO · 15
SALMON SKIN	YAMAGOBO, KAIWARE · 10
EEL AVOCADO	SESAME, EEL SAUCE · 14
TUNA AVOCADO	TOBIKO · 15
SALMON AVOCADO	SESAME · 15
SPICY ROLL	CHOICE OF SALMON, YELLOWTAIL, SCALLOP OR TUNA · 10
TEKKA	TUNA, WASABI · 10
TOKYO ROLL	MACKEREL, GINGER, GREEN ONION, SHISO, SESAME · 10
NEGIHAMA	YELLOWTAIL, SCALLION · 10
ANAKYU	SEA EEL, CUCUMBER, EEL SAUCE · 10
FUTOMAKI	TAMAGO, SHIITAKE, KANPYO, SPINACH, BURDOCK · 10
KAPPA	JAPANESE CUCUMBER, SESAME · 7
KANPYO	SIMMERED KANPYO SQUASH · 7
UMESHISO	PICKLED PLUM, SHISO LEAF · 7
OSHINKO	PICKLED DAIKON RADISH, SESAME · 7