

MEGU
Modern Japanese Cuisine

APPETIZERS

~SOUP & SALAD~

Akadashi Miso Soup Wakame, soft tofu and scallions	10
Madai Sashimi Salad (Megu Original) Sesame vin, nuts, watercress, goji berry	23
Kani Salad Blood orange, bean sprout, mint, watermelon	28
Beet Tartare (vegetarian) Kombu cheese, wasabi beet puree and crispy quinoa, watercress	16
Megu House Salad (vegan) Watercress, field lettuce, cucumber, tempura crisp and honey banyuls	14

~COLD DISHES~

Crispy Tuna Tartare Mentaiko, sesame cones, arare, cilantro	21
Cold Soba Noodle Buckwheat, candied ginger, peanut sauce, poached egg	20
King Crab Pineapple Roll Pineapple, tobiko, shiso, borage	24
Wagyu Carpaccio Pickled shimeji mushroom, truffle soy, scallion, crispy kombu	36
Nori Salmon Belly Taco Nori taco shell, avocado, pickled jicama, cilantro	19

~HOT DISHES~

Edamame Lollipop (vegan) Megu spice blend, panko, tahini sauce	15
Spicy Cheese Dumplings (vegetarian) Mozzarella, feta, scallion, sweet sauce	21
Crispy "Okaki" Asparagus (vegetarian) Kaki-no tane, togarashi	19
Fried Chicken "Karaage" Pickled eggplant, banana katsu sauce	19
Crispy Rock Shrimp Kanzuri sauce, tobiko, cilantro	18
Wagyu Croquettes Foie gras mousse, ginger, panko, truffle sauce	19
Kabayaki-glazed Charred Octopus Potato confit, miso sofrito, togarashi	20

~TEMPURA~

(served with tempura sauce)	
Shrimp "ebi"	24
Eggplant	12
Mushroom	14
Avocado	14

ENTRÉE

~FISH~

Skuna Bay Salmon Charred kale and brussels, teriyaki butter, pickled shallots	35
Branzino Kabocha "Risotto" Kombu, tamarind wakame broth, basil oil	38
Miso-glazed Cod Miso, sake, sweet pepper relish, charred scallion	44
Seared Hotate (U-10 scallop) Foie and apple sauce, braised daikon	42
Tuna Katsu Fennel and bok choy slaw, smoked nori sauce, apple coin	38
Lobster Maine with Ginger Emulsion Charred leeks, tomato, pickled carrots	59

~MEAT~

Miyazaki A5 Wagyu Steak Caramelize onion, yuzu béarnaise tart, truffle jus	98
50 day Dry-aged Ribeye Steak 32oz bone in, cilantro sauce, au jus	105
Sake-braised Short Rib Seasonal mushroom and charred shishito, pickled shallots	42
Tea-smoked Organic Chicken Matcha gnocchi, broccoli rabe, pearl onion, jus	36
Spiced-crust Duck Breast Duck jus, dates, carrots	49
Grilled Rack of Lamb Japanese curry, miso, eggplant	55

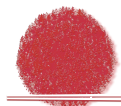
~VEGETARIAN/VEGAN OPTION~

Crispy Brussels Sprout Aged balsamic, sweet soy, wasabina, chili threads	14
Agedashi Tofu Seasonal mushroom, bonito, bean sprout, soy mushroom sauce	19
Okinawa Sweet Potato Ravioli Kombu cream, quinoa, basil oil	18

~SIDES~

Parmesan Truffle Fries	14
Asian Green Stir Fry	12
Charred Haricot Vert	12
Bibimbap Fried Rice	14
Shrimp Noodles	18

MEGU does utilize nuts and derivatives in some menu items.
If you have any food allergies you may inform your server at the time of your arrival.
(MEGU declines all responsibilities that may result in case of allergic reaction towards any ingredients)



MEGU

Modern Japanese Cuisine

SUSHI & SASHIMI

SUSHI & SASHIMI

~à la Carte Per Slice~

Akami	8
Soy Marinated Akami	8
Chu Toro	17
Bincho Kiss Chu Toro	17
Oh Toro	21
Sake (King Salmon)	6
Madai (Wild Sea Bream)	7
Hirame (Fluke)	7
Hamachi (Yellowtail)	7
Kani (King Crab)	7
Ebi (Jumbo Shrimp)	7
Ikura (Salmon Caviar)	6
Hotate (Scallop)	9
Kanpachi (Japanese Yellowtail)	8
Uni (Sea Urchin)	10
Unagi (Fresh Water Eel)	7
Anago (Sea Eel)	7
Aji (Horse Mackerel)	7
Tako (Octopus)	7
Tamago (Omelette)	6
A5 Wagyu	8
Sawara (Spanish Mackerel)	6

~HOUSE SPECIAL ROLLS~

★ Hand Rolls are Available

Megu Roll	18
Spicy tuna, truffle avocado, crispy potato, kanzuri mayo	
Dream Roll	18
King salmon, crispy quinoa, yuzu miso	
Diamond Roll	35
Oh toro, osetra caviar, shaves truffle, gold flakes, uni sauce	
Meatpacking Roll	42
A5 wagyu, foie gras, avocado black truffle and crunchy leeks, house bbq sauce	
Quinoa and Kale Roll	16
Quinoa, Kale, asparagus, sesame, plum soy, tofu cream	
Crab and Avocado Roll	19
king crab, avocado, jalapeno, masago, sesame seed, kanzuri sauce	
Crunchy Unagi & Garlic	18
Grilled unagi, crispy garlic chip, cucumber, cream cheese, tobiko, garlic kabayaki	
Tempura Roll	18
Tempura shrimp, Asian pear, spicy yuzu cream	
Soft Shell Crab Roll	19
Crispy soft shell, green apple, masago, wasabi sweet soy	

~CRUDO/CEVICHE~

Hamachi Crudo	16
Tofu Ceviche	12
Octopus Ceviche	17
Salmon Belly Carpaccio	16

SASHIMI PLATTER

Seasonal Omakase Sashimi - 5 Kinds	36
------------------------------------	----

~SUSHI PLATTER~

Edomae Style Sushi "Ume" (7pc + 1Roll)	54
Edomae Style Sushi "Momo" (9pc + 1Roll)	68
Edomae Style Sushi "Sakura" (11pc + 1Roll)	90
Hon Maguro Tuna Collection (7pc + 1Roll)	54
Assorted Vegetable Zen Sushi (5pc + 1Roll)	49

~SUSHI & SHASHIMI PLATTER~

MEGU Chef's Combination	75
5pc Sushi + 1Roll + 5 Kind Sashimi	

~CLASSIC ROLLS

★ Hand Rolls are Available

Tuna Avocado	14
Spicy Tuna Scallion	14
Negihama (Yellowtail Scallion)	14
Negitoro (Toro Scallion)	26
Unaavo (Unagi Avocado)	13
Sakeavo (Salmon Avocado)	14

~SUSHI OMAKASE~

Amuse (chef daily special)	149
12 pcs of nigiri sushi (includes blue fin tuna nigiri, chef choice)	
Akadashi Miso Soup	
3 Dessert Assortment	

~HOT KITCHEN OMAKASE~

Ceviche	175
Asparagus Okaki	
Madai Sashimi Salad	
5 kinds Sashimi in Igloo	
Kobe Beef Carpaccio	
Assorted Tempura	
Akadashi Miso	
Seared Kobe Beef	
Dessert Plate	

Frances Tariga-Weshnak

Executive Chef

MEGU does utilize nuts and derivatives in some menu items.

If you have any food allergies you may inform your server at the time of your arrival.

(MEGU declines all responsibilities that may result in case of allergic reaction towards any ingredients)

(20% Gratuity will be added to parties of 6 or more)

DESSERTS

Raindrop Cake Raspberry coulis, miso cookie crumb, meringue	14
Famous Matcha Crepe Cake Strawberry gel, coffee ice cream	17
Chocolate Tart Vanilla miso ice cream, salted caramel, gold leaf, choco crumbs	18
Miso Cookie Ice Cream Sandwich Red bean, miso, matcha trio	14
Miso Cheesecake Marscapone, graham, meyer lemon	16
House Made Fruit Sorbet Trio of sorbet (chef choice)	12

COFFEE AND TEAS

Coffee	4
Espresso	4.50
Cappuccino	5
Latte	5
Macchiato	4.50
Cafe Au Lait	5
Sencha Premium green tea from Shizuoka's Abe River region	6
Hojicha Delicately roasted first flush green tea	6
Genmai-Matcha Fusion of rich green tea and roasted popped rice	6
Organic Himalayan Darjeeling Dark aromatic tea famous for its sophistication & spice	6
Budding Jasmine Rose Delicate and floral. Truly a sight to see	8

DESSERT WINE & PORT

Sandemans 10 Year	15
Sandemans 20 Year	19
Sandemans Founder's Reserve	22
CLA Tawny Porto	15
Chateau Rommeux, Sauterne	17

AMARI AND DIGESTIF

Amari & Digestifs	15
Amaro Nonino	16
Bottega Limoncello	16
Fernet Branca	14

SIGNATURE COCKTAILS

- 18 -

MEGU Blessing Grey Goose, Strawberry, Pom juice served up
Namaste "Sake Spritz" Sake, St Germain, Prosecco served in a wine glass
Sake Colada Sake, Don Q Rum, Pineapple Juice, Coconut Water served in a Tiki cup
Maison Martini Absolut ELYX, St Germain, Lemongrass served up
Megutini Hendrick's Gin, Aperol, Fresh Mandarin, Pineapple Juice served up
Golden Ginger Milagro Reposado, Montelobos Mezcal, Pear, Ginger served on the rocks
The Golden One Champagne, St Germain, Mint, Blackberries served in a champagne glass
Spanish Fly Avion Silver, Solerno, Cocchi American Rose, Peychaud bitters served up
Angel Hennessy, Peach bitters, Orgeat, Apricot jam, mint served up
MEGU Old Fashioned Macallan, "Skinny" Demerara, Orange bitters served on the rocks
Airmail Don Q Rum, Honey, Champagne served in a champagne glass
Pea Shoot Margarita Patron Silver, Pea Shoot, Agave, Cucumber bitters served in a rocks glass
White Knight Stoli ELIT, Suze, Martini Blanco served in a martini glass
Facundo Rum Cocktail Facundo Rum, Flaernum, Aperol, Pineapple juice, Angostura bitters served in a bottle

BEERS

- 8 -

Stella Artois
Kirin Light
Budweiser
Bud Light
Spaten Lager
Bass Pale Ale
Red Bridge GF