

FIRST FLAVORS

HAMACHI & TUNA SASHIMI, DAIKON KAIWARE SALAD, STICKY RICE, YUZU PONZU	19
“TINY DUMPLINGS” PORK BELLY, BLACK VINEGAR, CHILI OIL, CILANTRO LEAVES	12
“SALT AND PEPPER” CALAMARI, JALAPENO, PICKLED GINGER VINAIGRETTE	13
CRISP SUCKLING PIG, RHUBARB, SWEET BEAN, PICKLED CIPOLLINI ONIONS	14
SEA SCALLOP & SHRIMP “SUI MAI” CURRIED LOBSTER SAUCE, CHIVE OIL	16
STIR FRIED ORGANIC CHICKEN, LETTUCE CUPS, PINE NUTS, CRISP RICE STICKS	13
ARCTIC CHAR, CARDAMOM RAITA, TANDOORI SPICES, BENGALI CHUTNEY	14
“CHINOIS STYLE” CHICKEN SALAD, MUSTARD DRESSING, CANDIED CASHEWS	12
SPICY TUNA TARTARE, SESAME–MISO CONES, SHAVED BONITO, TOBIKO	15
SAUTÉED CRABCAKES, RED THAI VINAIGRETTE, MANGO-CUCUMBER RELISH	18
CRISPY MAINE LOBSTER & SHRIMP SPRINGROLLS, HONEY TEN-SPICE SAUCE	13
“CHINESE STYLE” PORK SPARE RIBS, TAMARIND-GARLIC GLAZE, FRESH CHIVES	15

*PRIVATE DINING AND CATERING AVAILABLE FOR GROUPS OF TEN OR MORE
PLEASE INQUIRE WITH SPECIAL EVENTS COORDINATOR
SHAWN HORNE 214-571-5778 SHAWN.HORNE@WOLFGANGPUCK.COM*

ENTREES

STEAMED WILD KING SALMON “HONG KONG STYLE” BOK CHOY, GINGER, SOY	26
“SHANGHAI STYLE” MAINE LOBSTER, PICKLED GINGER CURRY, CRISP SPINACH	52

ALASKAN HALIBUT, THAI SHRIMP, KEFFIR LIME, PINEAPPLE CHILI SAMBAL	28
GREEN THAI CURRY, PRAWNS, SEA BASS, SCALLOPS, COCONUT CHUTNEY	30
WOK FRIED WHOLE SEA BASS, GINGER, PONZU & THAI CHILI SAUCE	42
ROASTED CHICKEN, ASPARAGUS, TOKYO NEGI, LAPSONG SAUSAGE FRIED RICE	28
GINGER-HONEY PORK CHOP, SHISHITO PEPPER, VANILLA-APRICOT PUREE	33
“AMERICAN STYLE” KOBE BEEF SHORTRIBS, “PEANUT RENDANG” COCONUT	39
CRISPY QUAIL “GENERAL TSO” SWEET CHILI SOY SAUCE, SPICY GREEN SALAD	28
LACQUERED CHINESE DUCKLING, LO-MEIN NOODLES, BLACK CHERRY COMPOTE	32
GRILLED LAMB CHOPS, HUNAN EGGPLANT, CRESS, CHILI-MINT VINAIGRETTE	44
BEEF FILET “AU POIVRE” WILD MUSHROOMS, CARAMELIZED SHALLOT SAUCE	46
GRILLED DOUBLE CUT BONE-IN PRIME BEEF RIB CHOP “FOR TWO”	88
YU CHOI, GARLIC CHIVES, WASABI-ARMAGNAC PEPPERCORN SAUCE, DRUNKEN NOODLES	

18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

EXECUTIVE CHEF SARA JOHANNES

FROM THE SUSHI BAR

MAKI "CUT" ROLLS

CALIFORNIA ROLL – ALASKAN KING CRAB, AVOCADO, CUCUMBER	14
SPICY TUNA ROLL – HAND CUT TUNA, CHILI AIOLI, SCALLION, TOASTED SESAME	12
RAINBOW ROLL – CALIFORNIA ROLL, SALMON, TUNA, SHRIMP, HAMACHI, AVOCADO	16
TEMPURA SHRIMP & CRAB ROLL – CUCUMBER, AVOCADO, TOBIKO, SWEET GINGER GLAZE	16
DRAGON ROLL – TEMPURA SHRIMP, ASPARAGUS, CUCUMBER, BARBECUED EEL	14
NEGI-HAMA ROLL – MINCED HAMACHI, GREEN ONION, AVOCADO	12
CRISPY TEMPURA DYNAMITE ROLL – SEA SCALLOP, CUCUMBER, CHILI, SWEET SOY	16
WHITE TUNA ROLL – TEMPURA ASPARAGUS, YAMAGOBO, SWEET CHILI SOY	16
"SURF AND TURF" ROLL – POACHED LOBSTER, GARLIC, CHILI AIOLI, SEARED KOBE BEEF	25
VEGETARIAN ROLL – AVOCADO, CUCUMBER, SHISO LEAF, UME, GOBO BURDOCK, KAMPYO	12

<i>NIGIRI SUSHI</i>	2PC PER ORDER	8
<i>SASHIMI PLATTERS</i>	CHOICE OF FISH	3 / 18 6 / 36
BIG EYE TUNA	SEA SCALLOPS	BARBECUED EEL "UNAGI"
ALASKAN SALMON	ALBACORE	BLACK TIGER SHRIMP
JAPANESE HAMACHI		

<u>SAKE BY THE GLASS</u> (ASK YOUR SERVER ABOUT OUR LARGE BOTTLE PREMIUM SAKES)	
KIZAKURA, TOZAI "LIVING JEWEL", JUNMAI, KYOTO PREFECTURE	8

CHEF FUJI'S SPECIAL DISHES

TAI SNAPPER SASHIMI & SEAWEED SALAD, SESAME-LEMON DRESSING	16
SEARED JAPANESE HAMACHI SASHIMI, PICKLED JALAPENO-CITRUS PONZU	18
ALBACORE TUNA SASHIMI, SPICY DAIKON-GARLIC PONZU, GARLIC CHIPS	14
STIR FRIED SHISHITO PEPPERS, SWEET SOY-SAKE GLAZE, BONITO, TOASTED SESAME	8
TEMPURA BABY JAPANESE EGGPLANT, SPICY KOREAN MISO SAUCE	8
TEMPURA GREEN BEANS, TOGARASHI CHILI-CURRY SALT	7
ASSORTED HOME MADE PICKLES	9

FROM THE JAPANESE CHARCOAL ROBATA GRILL

MAINE LOBSTER, THAI BASIL-YUZU KOSHO CHILI PESTO	18
BACON WRAPPED SEA SCALLOP & FRESH BAMBOO, SEAWEED BUTTER	16
AMERICAN KOBE NY SIRLOIN & TOKYO NEGI, SEA SALT, FRESH WASABI	24
MISO MARINATED BLACK COD, "NANBAN" EGGPLANT, SESAME VINAIGRETTE	14
JAPANESE AJI "SPANISH MACKERAL" SANSHO PEPPER & SAIKYO MISO DRESSING	16

SAKE BOTTLES – 300ML

SUDO HONKE, SATO NO HOMARE “PRIDE VILLAGE”, JUNMAI GINJO, IBARAKI PREFECTURE
56

DAIMON, MUKUNE “ROOT OF INNOCENCE”, JUNMAI GINJO, OSAKA PREFECTURE
50

ASAMI, AMA NO TO “HEAVEN’S DOOR”, TOKUBETSU JUNMAI, AKITA PREFECTURE
45

SUSHI CHEF HIROYUKI FUJINO

DESSERTS

TANGERINE TART

ALMOND CREAM, BLOOD ORANGE, CLEMENTINE GELATO

FUJI AND GRANNY SMITH APPLE CRUMBLE “PIE”

FIFTY BEAN VANILLA ICE CREAM ALA MODE

BAKED ALASKA

GINGER GLACE, TOASTED MERINGUE, HUCKLEBERRY SAUCE

BANANA CREAM PIE

BITTERSWEET CHOCOLATE SORBET

BITTERSWEET CHOCOLATE SOUFFLE

CHOCOLATE SAUCE, GIANDUJA GELATO

JUST BAKED COOKIES

ALL DESSERTS \$12

DESSERT WINE BY THE GLASS

VOLPAIA VIN SANTO
TUSCANY, ITALY 2001
22

CHAPOUTIER BANYULS
RHONE, FRANCE 2004
14

NITTNAUS "BEERENAUSLESE" RIESLING
BURGENLAND, AUSTRIA 2001
15

FONSECA 20 YEAR OLD
TAWNY PORT
15

FONSECA, "BIN 27"
RUBY PORT
8

BARBEITO "NEW YORK"
MADEIRA, MALMSEY
12

CROFT "DISTINCTION"
RUBY PORT
8

DOW'S "FINE"
RUBY PORT
6

PASTRY CHEF
ISLA VARGAS