

# PROVOCATEUR CAFE

## LIGHT FIXINGS

CRISPY RICE WITH SPICY TUNA TORO	17
EDAMAME WITH SEA SALT	6
THIN SLICED YELLOWTAIL JALAPEÑO PONZU CRISPY MOUNTAIN POTATO	12
CHICKEN MEATBALLS (3) IN CRISPY RICE WITH SPICY PONZU	7
WAGYU MINI BURGERS (2) SHIITAKE MUSHROOM RELISH, DAIKON & PICKLED GINGER	14

## SALADS

GRILLED TERIYAKI CHICKEN CHOPPED SALAD SESAME, SOY & MIRIN DRESSING	14
SEAWEED SALAD LEMONGRASS, HONEY & SOY DRESSING WITH SESAME WAFERS	13

## MAKI SUSHI

BEAUTY ROLL RICELESS TUNA, SALMON, HAMACHI, KING CRAB & MASAGO WRAPPED IN CUCUMBER	14
CALIFORNIA ROLL WITH KANI KAMA	16
ROCK SHRIMP DYNAMITE ROLL BAKED KANI KAMA CALIFORNIA ROLL TOPPED WITH ROCK SHRIMP DYNAMITE	14
SPIDER ROLL FRIED SOFT SHELL BLUE CRAB, LETTUCE & SPICY MISO TOPPED WITH BLUE CRAB DYNAMITE	16
SURF & TURF ROLL POACHED MAINE LOBSTER WRAPPED IN WAGYU BEEF CARPACCIO	26
VEGGIE ROLL ASPARAGUS, CUCUMBER & SCALLION TOPPED WITH ROASTED SWEET PEPPERS, AVOCADO & TRUFFLE OIL	10
SPICY TUNA ROLL AVOCADO, SPICY TUNA MOUSSE, CUCUMBER & SCALLION TOPPED WITH TATAKI & EEL SAUCE	14

## MEAT

WAGYU	MARKET PRICE
THINLY SLICED	

## CHEF'S CHOICE

SASHIMI PLATTER	50
SUSHI PLATTER	50

