

# FROM THE SUSHI BAR

Chef Hitoshi focuses exclusively on superior taste in order to provide our guests with the very best sushi, featuring incredibly fresh and impeccably sourced fish. His unique technique of combining warm rice with fresh fish produces outstanding results and his exquisite creations literally melt in your mouth.

Please eat your sushi as soon it arrives to your table .

The Prime Grill

## APPETIZERS

### Edamame 9

Steamed fresh soy beans

### Yellowtail Carpaccio 26

Jalapeno, ponzu & olive oil

### Salmon Carpaccio 25

Scallion, ponzu & olive oil

### Yellowfin Tuna Tataki 27

Seared tuna, scallion & ginger soy sauce

### Fluke Sashimi 24

Scallion, ponzu, sesame oil & spicy radish

### Bluefin Toro Aburi MP

Seared bluefin tuna toro, pepper, onion, ponzu & spicy radish

### Spicy Tuna Tartare 25

Spicy tuna, avocado, teriyaki & truffle oil

### Authentic Tuna Tartare 22

Tuna, avocado, onion, soy sauce & tobiko

### Sushi Tasting 27

Tuna (1), salmon (1), yellowtail (1), fluke (1)

### Sushi Tasting Special 38

Bluefin toro (1), tuna (1), salmon (1), yellowtail (1)

### Sashimi Tasting 28

Tuna (3), salmon (3), yellowtail (3)

### Sashimi Tasting Special 40

Bluefin toro (2), tuna (2), salmon (2), yellowtail (2)

### Crispy Rice Selection (5pc)

Served with spicy aioli, teriyaki & julienne pepper

### Spicy Tuna 23

Cooked Salmon 21

### Spicy Salmon 21

Guacamole 20

## PRIME SPECIAL ROLLS (8PC)

### Dragon Roll 22

Tuna, cucumber inside & wrapped with avocado, teriyaki

### Fire Dragon Roll 21

Spicy tuna, wrapped with avocado

### Crunch California Roll 18

Fish cake, avocado, teriyaki & tempura flakes

### Crunchy Spicy Tuna Roll 19

Spicy tuna, teriyaki & tempura flakes

### Salmon Tempura Roll 24

Salmon, cucumber, spicy mayo wrapped in soy paper & topped with avocado, teriyaki

### Salmon Lover Roll 23

Salmon & avocado inside, topped with seared salmon, spicy mayo & teriyaki

### Tuna Lover Roll 25

Spicy tuna inside, topped with seared tuna, spicy mayo & teriyaki

### Yellowtail Lover Roll 22

Cucumber inside, topped with seared yellowtail, scallion & teriyaki

### Katsumaki Roll 24

Fish cake, avocado wrapped with salmon, teriyaki & truffle oil

### Spa Tuna Avocado Roll 22

Spicy tuna wrapped with avocado (no rice)

### Naruto Roll 22

Tuna, salmon, avocado, mango wrapped in cucumber (no rice)

### The "Wow" Roll 32

Tempura fish cake, avocado, spicy mayo, teriyaki sauce & tobiko topped with fresh tuna & guacamole drizzled with truffle oil

### Volcano Roll (5pc) 21

Avocado & cucumber inside topped with spicy tuna, spicy aioli, teriyaki & julienne pepper

### Seared BBQ Salmon Roll 23

tuna, avocado, bbq teriyaki sauce

## SUSHI & SASHIMI (1PC)

<b>Bluefin Tuna 9</b>	<b>Yellowtail Toro 8</b>	<b>Fluke 8</b>
<b>Yellowtail 7</b>	<b>Salmon Toro 8</b>	<b>Salmon Roe 8</b>
<b>Salmon 7</b>	<b>Bigeye Tuna 9</b>	<b>Sea Bass 7</b>
	<b>Bluefin Toro 16</b>	

## MAKI ROLL (SEA WEED OUTSIDE)

	6pc	Hand Roll
<b>Tuna</b>	<b>15</b>	<b>9</b>
<b>Salmon</b>	<b>13</b>	<b>8</b>
<b>Yellowtail</b>	<b>13</b>	<b>8</b>
<b>Toro</b>	<b>21</b>	<b>13</b>
<b>Cucumber</b>	<b>11</b>	<b>7</b>
<b>Avocado</b>	<b>11</b>	<b>7</b>

## INSIDE OUT ROLL

	8pc	Hand Roll
<b>Tuna Avocado</b>	<b>15</b>	<b>9</b>
<b>Tuna Mango</b>	<b>15</b>	<b>9</b>
<b>Tuna Cucumber</b>	<b>15</b>	<b>9</b>
<b>Tuna Shiso</b>	<b>15</b>	<b>9</b>
<b>Salmon Avocado</b>	<b>14</b>	<b>8</b>
<b>Salmon Skin</b>	<b>13</b>	<b>8</b>
<b>Salmon Black Truffle</b>	<b>17</b>	<b>11</b>
<b>Yellowtail Jalapeno</b>	<b>15</b>	<b>9</b>
<b>Yellowtail Scallion</b>	<b>15</b>	<b>9</b>
<b>Spicy Tuna</b>	<b>15</b>	<b>9</b>
<b>Spicy Yellowtail</b>	<b>15</b>	<b>9</b>
<b>California</b>	<b>14</b>	<b>8</b>
<b>Avocado Cucumber</b>	<b>11</b>	<b>7</b>

## OMAKASE

**Chef Hitoshi**

**First Level 86      Second Level 111**

## ENTRÉE

### **Sushi Platter 46**

Tuna (2), salmon (2), yellowtail (2), sea bass (2) & spicy tuna roll (1)

### **Sashimi Platter 46**

Tuna (3), salmon (3), yellowtail (2) & sea bass (2)

### **PG Sushi Platter 69**

Bluefin toro (2), tuna (2), salmon (2), yellowtail (2), fluke (2) & spicy tuna roll (1)

### **PG Sashimi Platter 71**

Bluefin toro (2), tuna (3), salmon (3), yellowtail (3) & fluke (3)

### **Sushi & Sashimi Platter 56**

Sushi: tuna (1), salmon (1), yellowtail (1), sea bass (1) & spicy tuna roll (1)  
Sashimi: tuna (2), salmon (2), yellowtail (2)

### **Sushi & Sashimi Special Platter 79**

Sushi: bluefin toro (1), tuna (1), salmon (1), yellowtail (1), fluke (1) & spicy tuna roll (1)  
Sashimi: bluefin toro (2), salmon (2), yellowtail (2)

# FROM THE KITCHEN

## APPETIZERS

**Popcorn Style White Fish 28**  
Yuzu aioli

**Grilled Wagyu Ribs 38**  
Pineapple marinade, spicy cabbage

**BBQ Duck Spring Rolls 28**  
House dipping sauce

**Classic Beef Tartare 34**  
Over beef carpaccio with  
citrus caper vinaigrette & herbed croutons

**Duck Pad Thai 29**  
Ground duck, sweet hoisin glaze, peanuts,  
cilantro & scrambled eggs

**Chicken & Waffle Nuggets 24**  
Served with maple aioli

**Kobe Beef Slider 23**  
guacamole, pickle chips, special house sauce

**BBQ Short Ribs Sliders 25**  
slow cooked in house bbq sauce

**Sliced Prime Filet on Garlic Toast 32**  
Basil dijon sauce & caramelized onion jam

**PG Signature Beef Jerky 33**  
Our traditional house-smoked beef jerky

**Grandma Bella's Chicken Noodle Soup 20**  
Traditional warm chicken broth,  
chicken & seasonal vegetables

**Porcini Mushroom Soup 22**  
Medley of fresh mushrooms

**Roasted Autumn Squash 25**  
wild mushrooms, thinly sliced breseala, red  
wine vinaigrette, spicy toasted pumpkin seeds

**Sweetbread & Tongue Duet 29**  
chestnut puree, purple kale with breseala salt,  
pomegranate molasses

**Smoked BBQ Short Rib Fajitas for 2 52**  
Flautas, charred onions, poblano peppers, pico  
de gallo, sour cream

### Charcuterie Board

Selection of Three 35  
Selection of Five 42

Air Dried Sausage Selection

**Pepperoni**

**Salami**

**Lamb Salami**

**Spanish Chorizo**

Air Dried Cured Meat Selection

**Bresaola**

**Spicy Armenian Style Beef Basturma**

**Veal Spalla**

**Spicy Beef Prosciutto Cotto**

**Spicy Smoked Beef Coppa**

Served with cornichons, hot pickled cherry peppers, whole grain French mustard & toasted baguette

## SALADS

**Prime Grill Salad 22**  
Crisp romaine topped with red & yellow tomatoes, cucumber, garlic croutons, onions &  
citrus-cumin vinaigrette

**Classic Caesar Salad 22**  
Crisp romaine hearts, garlic croutons, creamy anchovy & garlic dressing

**Chef's Salad 24**  
Tomatoes, onions, olives, arugula, basil, almond "ricotta" & red wine vinaigrette

**Chicken Chopped Salad 28**  
Romaine, tomatoes, avocado, tobacco onions, egg, roasted beets, beef "bacon" & ranch dressing

**Legume & Bresaola Salad 29**  
Medley of English, snap & soy beans, bresaola, mesclun greens, tomatoes tossed in a lemon  
vinaigrette & truffle drizzle

**Wild Baby Arugula Salad 22**  
Oyster mushroom, endives, lemon garlic vinaigrette



## ENTREES

- Peppered Tuna Steak 45**  
Grilled romaine hearts, brunoise of croutons, anchovy aioli, pistachios & sun-dried tomatoes
- Sautéed Red Snapper 44**  
Basil risotto, shaved fennel and tomatoes
- Pan Roasted Chilean Sea Bass 48**  
Okra, fingerling potato, arrabiata sauce & caper salt
- Mustard Marinated Rotisserie Chicken 40**  
root vegetable hash, tarragon jus
- Slow Cooked BBQ'd Short Ribs 68**  
over a bed of quinoa and sweet potato pilaf, purple kale, spicy "yogurt" drizzle
- Our Original 14oz Prime Burger 35**  
Toasted bun with classic garnishes
- Porcini Burger 37**  
The original prime burger with roasted porcini mushrooms, porcini aioli & truffle fries
- Clay Pot Chicken Rice 40**  
Bok choy, shiitake and enoki mushrooms
- Fish and Chips 48**  
The Prime Grill spin on England's classic dish, crispy whitefish, tartar sauce, French fries and malt vinegar
- Market Fish MP**  
Chef's special

## SIMPLY GRILLED MEAT

FROM OUR IN-HOUSE DRY AGING ROOM

Prime Hospitality restaurants are the only kosher establishments that serve **USDA Prime Certified Angus Beef**, all natural, hormone and antibiotic free.

with choice of: peppercorn sauce, red-wine shallot sauce or béarnaise sauce. All sauces are parve

- 12oz. Filet 68**  
**Center Cut Rib Eye 59**  
**Pepper Crusted 12oz. Filet 68**  
**Prime 21oz. New York Rib Eye 82**  
**Delmonico Steak 82**
- Prime Reserve Cut 10oz. 68**  
**Chimichurri Marinated 10oz. Hanger Steak 54**  
**Garlic & Herb Crusted 14oz "Filet" 68**  
**Rack of Lamb 75**  
**Texas Style 14oz. Rib Eye 59**

## PRIME SIDES

- French Fries 14**  
**Sautéed Garlic Spinach 14**  
**Roasted Cauliflower 14**  
**Roasted Artichokes with Sun-dried Tomatoes & Apricots 16**  
**Creamy Whipped Yukon Gold Potatoes 14**  
**Creamed Organic Spinach 14**  
**Stack Of Steak House Onion Rings 14**

All sides are not parve

A suggested gratuity of 18% will be added to parties of 6 or more. There will be a \$6.00 service charge for all split orders  
We are available for private parties