



www.mandarinoriental.com/lasvegas +1 888 881-9367

LIGHT FARE

NIGIRI (TWO PIECES)

*YELLOWTAIL (HAMACHI)	14
*BIG EYE TUNA (MAGURO)	14
*FATTY TUNA BELLY (TORO)	32
*SALMON (SAKE)	10
*FRESH SWEET SHRIMP (AMA EBI)	16
*SEA URCHIN (UNI)	16
COOKED SHRIMP (EBI)	12
BBQ EEL (UNAGI)	12
JAPANESE OMELET (TAMAGO)	8

* Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

LIGHT FARE

SASHIMI (THREE PIECES)

* YELLOWTAIL (HAMACHI)	16
* BIG EYE TUNA (MAGURO)	16
* FATTY TUNA BELLY (TORO)	48
* SALMON (SAKE)	15
* FRESH SWEET SHRIMP (AMA EBI)	24
* SEA URCHIN (UNI)	24
* SALMON ROE	14
COOKED SHRIMP (EBI)	18
KING CRAB	27

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CHEF KATZ'S ROLLS AND INSPIRATIONS (EIGHT PIECES)

CALIFORNIA ROLL	18
Lump blue crab with cucumber and avocado	
* SPICY TUNA ROLL	12
Chopped big eye tuna, blended with spicy chili aioli	
* SHRIMP TEMPURA ROLL	22
Cucumber, avocado, spicy tuna and green onion	

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SOUPS AND SALADS

 (GF) (V) FIELD GREENS SALAD 14

Delicate field greens and fresh seasonal vegetables tossed in lemon vinaigrette

CAPRESE SALAD 16

Buffalo mozzarella, heirloom tomatoes, balsamic reduction and pesto

* CAESAR SALAD 16

Crisp romaine lettuce gently tossed with caesar dressing, hardboiled egg, crouton, parmesan cheese and anchovies

SOUP OF THE DAY 12

Chef's daily inspiration from fresh produce

FRENCH ONION SOUP 12

“AU GRATIN”

Caramelized onions, baguette crouton and aged gruyere

(GF) Gluten Free option available

(V) Vegan option available

 MOzen healthy choices

LIGHT FARE

SANDWICHES AND MORE

Burger and sandwiches are accompanied by French fries, side salad and homemade pickle

(GF) TURKEY CLUB SANDWICH 18

Toasted sourdough, pesto aioli, Boston bibb lettuce, home-dried tomatoes, smoked turkey, Swiss cheese and smoked bacon

(GF)* CERTIFIED ANGUS BEEF BURGER 28

Our signature recipe with chuck meat

Served with your choice of: Bibb lettuce, beefsteak tomato, caramelized onions, smoked bacon or sautéed wild mushrooms

Cheese selections: American, Swiss, Cheddar or Blue

TALEGGIO AND PEAR PANINI 18

Olive oil brushed ciabatta, roasted butternut squash, arugula and sage

(GF) THE ARTISANAL CHEESE AND CHARCUTERIE BOARD 24

P'tit Basque, Humbolt Fog, MouCo ColoRouge

Serrano ham, Spanish chorizo, salami and mortadella

Served with pickle, apricot compote, fig cake and nuts

(GF) Gluten Free option available

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LIGHT FARE

BEVERAGES

Fresh juices 7

Selection of premium teas 9

Freshly brewed Illy coffee 9

Espresso / cappuccino / latte 7

Soft beverage 6

Fiji or San Pellegrino (Small) 7

Fiji or San Pellegrino (Large) 9