



CAVIAR SERVICE

All caviar and roe is served chilled over crushed ice, accompanied by eight warm blinis, house-made crème fraîche, finely minced chives, pickled shallots, and a chef's selection of accoutrements.

Smoked Trout Caviar \$40 per ounce

a premium garnish known for its striking appearance and distinct, approachable flavor profile. Unlike the intense oceanic saltiness of sturgeon caviar, trout roe is celebrated for its freshness and textural "pop."

Salmon Roe (Ikura) \$58 per ounce

Large, ruby-red eggs that deliver a satisfying burst of rich, juicy brine. A classic, bold flavor profile.

Siberian Sturgeon \$140 per ounce

Experience the sublime with Royal Baerii Caviar, a delicacy crafted for connoisseurs who understand that true luxury is found in the details. With its shimmering charcoal pearls and exquisitely smooth texture, this caviar offers a tasting experience that is both refined and unforgettable.

Kaluga Hybrid Reserve \$170 per ounce

an incredible delicate and buttery flavor with a slight hint of the sea. Its color varies from medium to golden brown with a clear and glistening finish.

Royal Osetra \$200 per ounce

This imported elegant caviar arouses the palate with a robust nutty flavor and buttery finish. The egg color ranges from light brown to dark brown. The firm eggs gently pop as you pearl them in your mouth with complete satisfaction.

ADDITIONAL

Additional Warm Blini's (4) \$8

Additional Accoutrements \$3 each
(Chives, Shallots, Lemon)

Add Caviar To Your Nigiri | 2 grams

Siberian Sturgeon +\$13 • Kaluga Hybrid +\$16 • Royal Osetra +\$20