



## DINNER MENU

Curated By Michelin Star Chef:  
**Head of RDG Culinary, Michaël Michaelidis**

AVA  
MEDITERRAEGEAN



## MM SIGNATURES


**Nigiri Moriawase (8pc)\* 51**  
Chefs selection

**Sterling Supreme Caviar\* 1oz 150 | 125gr 550**  
California | Egg a la russe, shallot, capers, crème fraiche, chives, blini

## ZENSAI


**Edamame 10**    
Gochugaru, fleur de sel


**Shrimp Tempura 18**  
Mentaiko mayo, gochugaru spice, yuzu zest

**Grilled Shishito Peppers 11**   
Mentaiko mayo, bonito flakes, pickled ginger, sesame oil



**Sichuan Cucumber Salad 15**  
Honey chili garlic sauce, sesame seed

## RAW BAR

**Truffle Hamachi\* 28**   
Yellowtail, fried potatoes, ponzu aioli,  
yuzu, nikiri soy

**1/2 Dozen Oysters\* 25**   
Served three ways  
Kizami wasabi, bubu arare  
Champagne, watermelon granita, herb oil  
Pickled fennel, aged vinegar, black peppercorn

**Tuna Tartare\* 26**  
White soya, lemon juice, avocado, basil

 - gluten free |  - vegan. Ask your server which additional dishes can be adjusted to become vegan friendly.  
\*Eating raw or undercooked fish, shellfish or meat increases the risk of foodborne illness especially if you have certain medical conditions. Please alert your server to any food allergies before you order. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. An 18% service charge will be automatically added to every bill for your convenience.



## MAKI

### Avocado Truffle 13

Tempura mushroom, kampyo, cucumber, ponzu aioli

### Spicy Tuna\* 22

Akami tuna, avocado, smoked mentaiko aioli

### Aburi Hamachi\* 22

Fried shallot, calamansi soy, micro cilantro

### Crispy Shrimp\* 26

Sashimi trio, spicy mentaiko

### Snow Crab Maki\* 26

Torched salmon, ikura, lemon dill aioli

### Chilled Maine Lobster\* 35

Spicy tuna, wasabi aioli, soy caviar

## A LA CARTE NIGIRI

2pc | our fish selections are sourced primarily from hokkaido, kyushu, and fukuoka prefecture



### Salmon\* 14

### Hamachi\* 15

### Tuna Akami\* 16

### Bluefin Tuna Chutoro\* 21

### Bluefin Tuna Otoro\* 35

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## SIGNATURES

**Potato Millefeuille 18** 

Truffle aioli, kefalograviera cheese, chive

**Spiced Brussels Sprouts 14** 

Toasted garlic, almond, honey

**Miso Marinated Black Cod 52** 

Saikyo miso, pickled hajikami

**Beef Tenderloin 60**

Ponzu aioli, shizuoka wasabi

**14oz Prime Ribeye 110**

Wasabi, chive, fleur de sel

**Japanese Wagyu A5 Ribeye MP**

2oz minimum per order


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## DESSERT

**Chocolate Fondant 15**  
Salted caramel, matcha

**Mochi Ice Cream 12**   
Choice of  
Black Sesame | Green Tea Matcha | Mango | Assorted



**Artisan Gelato and Sorbet 14**   
Choice of 3 scoops

**Matcha Soft Serve Yogurt Ice Cream 15**   
Lemon, EVOO, fleur de sel, Matcha

**Monaka Wafers 18**   
Selection of matcha, raspberry, and vanilla ice cream & sorbet

**Orange Blossom Olive Oil Cake 17**  
Raspberry jam, pistachio, basil oil

**MM Dessert Platter 65**  
Chefs selection

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COCKTAIL MENU

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## AVA CLASSICS

### Margarita Verde 17

botanical | citrus | spicy

corazón tequila blanco, cilantro, peppers, passion fruit, lime

### AVA G&T 17

fresh | effervescent | earthy

citadelle gin, almond, lime, cucumber tonic

## MM SIGNATURES

### Last Samurai 19

aromatic | stone fruit | bittersweet

glenmorangie sauternes cask, ki no bi gin,  
cocchi vermouth di torino, apricot, amaro lucano

### Genji 20

aromatic | tart | jam

e11even vodka, umeshu, sherry blend, plum jam,  
six spice, pineapple juice

### Shirosakura 20

crisp | floral | aromatic

fukucho "moon on the water" junmai ginjo sake,  
monkey 47 gin, mancino sakura sweet vermouth,  
preserve sakura blossom  
hydrating | tropical | spicy  
passion fruit, pineapple

20Z SPIRIT POUR IN EVERY COCKTAIL

An 18% service charge will be automatically added to every bill for your convenience.



## SAKES

by the glass

Toko 'Sun Rise,' Junmai Ginjo 14

Nanbu Bijin, 'Southern Beauty,' Tokubetsu Junmai 22

## ZERO PROOF COCKTAILS

Longevity 10  

restorative | crispy | effervescent  
almond, lime, cucumber tonic

Heir Of The God 10  

hydrating | tropical | spicy  
passion fruit, pineapple, ginger, lemon

————— 2OZ SPIRIT POUR IN EVERY COCKTAIL —————

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