

*Located in the River's Landing Complex at the Naismith Memorial Basketball Hall of Fame,  
Onyx Fusion Bar & Restaurant features World Fusion Cuisine  
By Executive Chef Isaac Bancaco.  
Contemporary East-West Cuisine blending fresh international and local  
ingredients with modern and traditional technique.*

### **Fresh Sushi**

**The LA Fitness Roll (vegan)** *Roasted Bell Pepper Coulis, Asparagus, Yamagobo* 8.95

**Spicy Tuna Hand Rolls** *Roasted Jalapeno, Cucumber, Yamagobo* 7.95

**The Onyx Roll** *Misoyaki Butterfish, Cucumber, Kaiware and Sizzling Ginger Vinaigrette* 9.95

**Tempura Shrimp Roll** *Seasoned Snow Crab, Daikon Sprouts & Toasted Sesame Aioli* 9.95

**The "Half Baked" Alaska** *Spicy Tuna, Avocado Wrapped with Seared Salmon* 10.95

**Southern California Roll** *Alaskan Snow Crab, Avocado and Roasted Garlic Remoulade* 9.95

### **Seasonal Sushi Selections**

**Pink Peppercorn Seared Albacore** *with Cool Grapefruit, Fleur De Sel & Extra Virgin Olive Oil* 8.95

**Ahi Tuna Tartare** *Sambal Chili Aioli & Portuguese Sweet Bread Toast Points* 10.95

**Yellow Fin & Yellow Tail** *White Soy Vinaigrette & Truffle-Sesame Essence* 12.95

**Hawaiian Style `Ahi Poke** *Marinated Bean Sprouts, Avocado, Tobiko* 12.95

**The Hall of Fame Sashimi Sampler** *Chef's Hand Selected Assortment* 19.95

### **Nigiri Sushi (2 pieces) & Sashimi (5 pieces & rice less)**

**Maguro** (Big Eye Tuna) 8/14

**Hirame** (Halibut) 6/10

**Hamachi** (Yellowtail) 7/12

**Tai** (Red Snapper) 6/10

**Unagi** (Fresh Water Eel) 7

**Shake** (Scottish Salmon) 8/12

**Kona Kanpachi** (Amberjack) 9/13

**Nairagi** (Striped Marlin Belly) 8/14

\*Consuming Undercooked or Raw Products can be a Potential Health Risk

ONYX Recommends Our Fish Prepared Medium, Which is Cooked Through and Moist.

Please let your server know if you would like us to prepare your fish at a different temperature.

## Onyx "Fresh Off the Boat" Seafood Tower

*For Two or Four 26 or 52*

*Selections of the Freshest Seasonal Specialties Prepared to Order*

### Raw

1.5 Cherry Stones

(MP) Alaskan King Crab

2 Blue Point

### Appetizers

Onyx "Depends on the Weather" Soup of the Day 4.95

Spanikopeta Pillows *Crispy Phyllo, Caramelized Onions and Feta Cheese* 6.95

French & Maui Onion Soup *Toasted Gruyere Crouton & Caramelized Maui Onions* 7.95

The New-New England Clam Chowder *with the Freshest Ingredients from "Maui to Maine"* 7.95

White Wine Steamed Mussels *from Prince Edward Island with Lemongrass Compound Butter* 9.95

East-West Crispy Calamari *with Spicy Nam Pla Arrabiatta* 10.95

Chilled Jumbo Shrimp Cocktail *Wasabi Cocktail Sauce* 11.95

Maryland Lump Crab Cakes *Pickled Ginger Remoulade* 12.95

### Salad

Mixed Spring "Field" Greens *Shallot-Whole Grain Mustard Vinaigrette* 5.95

The Onyx Wedge *Crispy Pancetta Wheel, Blue Cheese, & Candied Pecans* 7.95

Heirloom Tomato Caprese Salad *Fresh Basil, Farmers Cheese & Charred Scallion Pesto* 9.95

Seared 'Ahi Caesar Salad *Sesame Caesar Dressing, Hearts of Romaine and Avocado* 11.95

### Seasonal Features

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**Blackened Scottish Salmon** *with White Corn Grits and Spicy Mustard* 26

**1 ½ Pound Singaporean Style Maine Lobster** *with Garlic Three Peppercorn Sauce & Scalloped Potatoes* MP

**Pan Seared Chicken Breast** *with Pappardelle Pasta and Lemon Crème Fraiche* 19

**Grilled Double Cut Pork Chop** *with Pine-Apple Sauce and Whipped Sweet Potatoes* 24

**Lacquered and Broiled Peking Duck Breast** *Baby Bok Choy and Gingered Spaghetti Squash* 23

**Oven Roasted Rack of Lamb** *with Sardinian Cous Cous and Crumbled Chevre* 29

**16 oz. New York Strip** *with a Roasted Beet Duet and Herb Potato Gratin* 29

**12 oz. Filet Mignon** *with Shiitake Mushroom Au Poivre* 34

## **The Classics**

**Vegetarian Truffle Risotto** *with Shiitake Mushroom & Shaved Parmesan* 16

**Miso Glazed New Brunswick Salmon** *with Cha-Soba Noodle Salad & Sizzling Yuzu Kosho Vinaigrette* 25

**Caramelized Georges Bank Sea Scallops** *Wild Mushroom Risotto & Big Island Vanilla Essence* 27

**Pacific Mahi Mahi Hazelnut “Encrusté”** *Maine Lobster & Tarragon-Fingerling Potato Hash* 29

**Pan Seared Fresh Hawaiian Kajiiki** *with Malaysian Curry and Rock Shrimp Sweet Potatoes* 31

**South-East Asian Pad Thai** *Coconut Saigon Rice Noodles, Choy Sum & Duck Confit* 17

**Cabernet Braised Short Rib “Osso Bucco”** *with Heirloom Baby Carrots & King Oyster Mushrooms* 27

**8 oz. Filet Mignon** *with Roasted Garlic Mashed Potatoes and Asparagus* 29

**Prime Hawaiian Salted Ribeye** *served with Colossal Asparagus & Twice Baked Yukon Gold Potato* 33

## **Accompaniments 4.95**

*Steamed & Hawaiian Salt Seasoned Jumbo Asparagus  
Sautéed Wild Oyster and Japanese Shiitake Mushrooms  
Twice Baked and Stuffed Yukon Gold Potatoes  
Buttery Glazed Haricot Vert French Green Beans  
Sweet and Savory Bacon Kula Creamed Corn  
Unfiltered Chardonnay Braised Cippollini Onions  
Steamed Japanese Rice 2.95*

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