



APPETIZERS

EDAMAME

Tossed in your choice of
Sea Salt or House Chili Blend

SHISHITO PEPPERS

Served plain or tossed in our
Spicy Gram Sauce

PRINCE EDWARD ISLAND OYSTERS

Six Succulent Oysters paired with Ginger
Mignonette & Wasabi Cocktail Sauce

TUNA TARTARE

Fresh Yellowfin Tuna mixed with Avocado,
Scallions, Sweet Soy, Spicy Mayo, Ponzu,
Micro Cilantro, Quail Egg

PEANUT BUTTER DUMPLINGS

Silky Pork Dumplings served in a Sauce of Peanut
Butter, Garlic, Sesame Oil, and Scallions

EMPEROR BAO BUNS

Morsels of Beef Tenderloin, Draped in Eel Sauce,
and Crowned with a Carrot Slaw

BANG BANG SHRIMP

Crispy Rock Shrimp tossed in our Signature
Wasabi Mayo, Garnished with Chives
and Fried Kale

SALMON WONTON TACOS

Fresh Salmon, Ponzu, Mango, Micro Cilantro, and
Scallion Combined into a Bite-Sized Delight

SOUP & SALADS

LOBSTER BISQUE

Adorned with Garlic
Croutons

BUTTER LETTUCE SALAD

Dotted with Crispy Gnocchi,
Candied Pecans, Parmesan &
Finished with a Wasabi Yuzu
Truffle Dressing

IMPERIAL CAESAR SALAD

Fresh Romaine Lettuce,
Parmesan, Wonton Crisps,
Drizzled with
Zesty Caesar Dressing

ROBATA

MISO SEA BASS

Rainbow Chard, Umi Sauce, Garlic Chip,
Chili Threads, Micro Shiso

YUZU-GLAZED SALMON

Grilled with our House-Made Yuzu
Sauce and Micro Shiso

14 oz ASIAN RIBEYE

Marinated with Miso, Garlic, and Ginger.
Served with Creamy Mashed Potatoes

40 oz TOMAHAWK

Served with Buttery Mashed Potatoes

8 oz FILET MIGNON

Served with Sautéed Mushrooms

CHICKEN YAKITORI SKEWERS

Tender Chicken Thighs marinated and glazed
with or Homemade Teriyaki Sauce
served with Asparagus

FROM THE WOK

DUCK BREAST FRIED RICE DELUXE

Fried Rice, Garlic, Carrot, Red Onion,
Scallions, Pickled Red Cabbage, Demi-Glace,
Garlic Chip, Truffle Oil, Micro Cilantro

GRAMERCY'S SIGNATURE FRIED RICE

Sliced Filet Mignon, Scallions, Red Onion,
Chives, Garlic, Chili Oil, Ikura, Micro Cilantro,
Quail Egg

VEGETABLE FRIED RICE

Carrot, Onion, Garlic, Scallions, Pickled Red
Cabbage, Corn, Mushrooms, White Soy, Chives,
Garlic Chip, Fried Kale, Truffle Oil

GENERAL TSO'S CHICKEN

Crispy Chicken Morsels tossed in The
General's Secret Sauce, served with Steamed
Rice and Pickled Red Cabbage

SESAME GARLIC NOODLES

Lo Mein, Garlic, Carrot, Scallion,
Mushrooms, Sesame Oil

SIDES

CRISPY FRIES

*Add Truffle for an extra
touch of luxury +2*

GRILLED ASPARAGUS

CRISPY BRUSSELS SPROUTS

SAUTEED MUSHROOMS

WOK VEGETABLES

18% Service Charge will be applied to every bill

*Consuming raw or undercooked meat, seafood of eggs, may increase your risk of food born illness. 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.



SUSHI

THE GRAM SENSATION

Salmon and Avocado Delight, adorned with Pineapple Marmalade, Lime Zest, Chives, and Raspberry Pearls

MAJESTY ROLL

Tuna, Mango, Avocado, and Beetroot Mayonnaise, Highlighted by Spicy Mayo, Togarashi, and Crispy Fried Wonton

GABLES ROLL

Krab Salad Wrapped with Sesame Seed, Roca Sauce, Masago Arare, and Micro Cilantro

SCALLOP CEVICHE ROLL

Salmon with Yellow Sweet Potato, Scallop Ceviche, Masago Arare, Lime Zest, Tobiko, and Chives

DYNASTY ROLL

Tempura Shrimp, Cream Cheese, Hamachi, Huancaína Sauce, Crispy Wonton, and a Touch of Lime Zest

FIRECRACKER ROLL

Krab Salad, Wrapped in Soy Paper and Drizzled with Mirin Sauce, garnished with Chives

SPICY TUNA CRISPY RICE

Tuna, Caper Mayo, Masago Arare, Tobiko, and Micro Cilantro

TIRADITO

TROPICAL TUNA

An Exciting Fusion of Tobiko, Jalapeño Sauce, Yellow Sweet Potato, Mango Chalaquita, and Micro Cilantro

HAMACHI BUTTERFLY

Yellowtail paired with Corn Chulpi, Butterfly Tea, Micro Cilantro, Onion Slices, and Tobiko

TRUFFLE-KISSED SALMON

Fresh Salmon, topped with Truffle, Honey, Ikura, and a Hint of Lemon

NIGIRI

YELLOW HAMACHI NIGIRI

Hamachi, Yellow Tiger Milk, Ikura, and Furikake

TUNA NIGIRI

Tuna, Ponzu Yuzu, Tobiko, Chives, and Micro Cilantro

SALMON NIGIRI

Salmon, Truffle, Honey

EMPEROR'S OMAKASE

Portioned for 2-4 people 200

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