

# BRUNCH

## brunchies.

### Bacon & Eggs 15.

smoked bacon, 2 eggs any style, fresh fruit, skillet potatoes

### Shrimp Toast 12.

shrimp on toast, Thai chili sauce

### Lobster Benedict 23.

butter poached lobster, grilled sourdough, poached eggs, hollandaise, fresh fruit, skillet potatoes

### Gyoza 12.

pan fried pork ravioli

### Crab Rangoon Omelet 15.

cream cheese, crab, grilled asparagus, fresh fruit, skillet potatoes

### Salmon Benny 19.

smoked salmon, grilled sourdough, poached eggs, hollandaise, fresh fruit, skillet potatoes

### Lobster Wonton 23.

dashi, lobster & leek wonton, candied ginger

### Crudo Veggie Omelet 13.

peppered goat cheese, leeks, asparagus, red pepper, onions, fresh fruit, skillet potatoes  
salmon +8. pork belly +4. lobster +10.

### Pink Tacos\* 15.

diced tuna, avocado, onions, lettuce, tomato, cilantro, lime juice, add taco +7.

### Crudo Hot Pot 16.

choice of salmon, pork belly, or Chinese sausage, potatoes, scallion, onions & peppers, soft poached eggs & hollandaise

### Steak & Eggs 28.

prime ribeye steak, two sunnyside eggs, fresh fruit, skillet potatoes

### Lobstah Tacos 23.

lobster salad, roasted sweet corn, roasted garlic, fresh tarragon, add taco +11.

### Grilled Avocado Toast 14.

grilled sourdough, fresh avocado, root vegetable hash, candied bacon, shaved fennel  
without bacon 12.

### Traditional Benny 16.

smoked bacon, grilled sourdough, poached eggs, hollandaise, fresh fruit, skillet potatoes

### Thai Curry Mussels 18.

sweet Thai curry cream, ginger rice

### Sai Yong (Chinese Donuts) 6.

### Fried Rice 14.

vegetables, add pork +2. shrimp +2.  
chicken +2. prime rib +8. lobster +10.

### Honey Grit Cakes 12.

honey pancakes, corn grits, blueberry compote

### Surf 'n' Turf Shumai 13.

pork and shrimp dumplings

### Crudo French Toast 14.

brioche French toast stuffed with mashed plantain & strawberries, lavender whipped cream, strawberry coulis

### Edamame GF 7.

choice of sea salt OR Thai chili sauce

### Kale GF 11.

daikon, kale, cashew nut, ume dressing  
add chicken +6. shrimp +7. lobster tail +11.

### Crudo 9.

organic mesclun greens, cucumber, cherry tomatoes, lotus root chips, sesame dressing  
add chicken +6. shrimp +7. lobster tail +11.

## libations.

### Bloody Mary Bar 13.

poached shrimp +2./ea  
half shell oyster +3./ea  
lobster tail +11.

### Mimosa Bar 10.

peach  
guava  
orange juice

### Make It Your Own

assorted fruit carrots & celery  
olives (stuffed & plain) shishito peppers  
applewood smoked bacon

## sushi bar.

### Miso Soup 6.

### Scrambled Maki 13.

scrambled egg, cream cheese, salmon, ginger, scallion, avocado

### Lox Roll 14.

smoked salmon, cream cheese, crab meat, soybean paper, asparagus

### Volcano Maki 16.

shrimp tempura, avocado, cucumber topped with torched taco, kanikama & shrimp

### Scallobster 16.

torched scallops topped with mango, avocado & lobster salad

### Uni Rice 13.

uni mixed rice topped with nori & quail egg

### Tuna Shumai 16.

lobster salad pocketed in a thinly sliced tuna dumpling

### Smokey and the Balsamic 15.

smoked salmon, crab avocado salad, balsamic reduction & seaweed

## sides.

### Skillet Potatoes 4.

### Fresh Fruit 5.

### Single Egg (any style) 2.

### House Smoked Bacon 5.

### Spicy Chinese Sausage 7.

### Toast 3.

## crudo combo.

chef choice of sushi and sashimi

6 Sushi, choice of California or Spicy Tuna Roll*	25.
5 Sushi, 7 Sashimi*	34.
12 Sashimi, choice of California or Spicy Tuna Roll*	42.
5 Piece Sushi, 10 Piece Sashimi, choice of California or Spicy Tuna Roll*	50.
10 Sushi, 15 Sashimi, California Roll, Tuna Naruto*	80.
The Royale	150.
18 Sushi, 24 Sashimi, Crudo Maki, Tuna Naruto, California Roll, Red Light District*	

## sushi. sashimi.

choose 2 sushi or 3 sashimi +3.

Maguro* tuna	8.
Hamachi* yellowtail	8.
Sake* salmon	7.
Suzuki* stripe bass	7.
Ebi* shrimp	6.
Ika* squid	6.
Uni* sea urchin	8.
Ikura* salmon roe	7.
Unagi* eel	8.
Tamago egg	8.
Hotate* scallop	8.
Tako* octopus	8.
Inari tofu skin	6.
Tobiko* flying fish roe	8.

## makimono.

substitute brown rice +1.5

### crudo spicy signature

One Night Stand*	16.
shrimp tempura, crab, cucumber, spicy tuna, scallops, eel sauce	
Salmon Lover*	14.
shrimp tempura, cucumber, avocado, spicy aioli, topped with seared salmon, black tobiko	
Jade Dragon*	13.
yellowtail, scallions, oshinko, cucumber, wasabi tobiko	
Mango Tango	14.
spicy crab meat and asparagus wrapped in soy paper topped with sliced mango and tobiko	
Red Light District*	16.
spicy tuna, avocado, soy bean paper, topped with tuna	
M-80 GF	12.
baked spicy salmon, avocado, cucumber, lettuce, sesame oil	
Geisha Girl*	15.
shrimp tempura, avocado, cucumber, topped with tuna, tobiko, truffle oil, scallions, garlic chips	
Pudgy Panda*	14.
lightly grilled rice, spicy tuna, tobiko, scallions, jalapeño	
Shogun*	15.
salmon, cucumber, avocado, tempura bits, topped with seared scallops, Sriracha, shishito peppers	
veggie	
Magic Garden	10.
shitake tempura, cucumber, oshinko, kanpyo, asparagus, shiso	
Avo-Kyu GF	8.
avocado, cucumber	

### crudo signature

Cru-OH! Lasagna	18.
baked california roll with cream cheese, topped with scallops, mayo and eel sauce	
Runway Model* GF	13.
tuna, salmon, white fish, wrapped in daikon	
Bobbing for Salmon*	14.
salmon, cream cheese, cucumber, scallions, topped with smoked salmon, ikura	
Stoned Crab	16.
shrimp tempura, avocado, cucumber, crab salad, lime zest, cilantro, black tobiko	
Rock the Lobstah	28.
lobster, avocado, mango, honey aioli, topped with lobster, orange and black tobiko	
Crudo Maki*	16.
kani salad, mango, asparagus, mayo, topped with torched salmon	
traditional	
California	9.
kanikama, cucumber, avocado, tobiko	
Spicy Tuna*	10.
tuna, cucumber, spicy mayo	
Spider	13.
soft shell crab tempura, avocado, cucumber, tobiko, spicy mayo	
Crazy	10.
shrimp tempura, avocado, cucumber, tobiko, spicy mayo	
Dragon	14.
shrimp tempura, eel, cucumber, avocado, spicy mayo	
Rainbow*	14.
eel, avocado, cucumber, layered with 3 types of fish topped with daikon and wasabi marinated tobiko	

— NOW BOOKING —  
Private Dining & Corporate Parties

\*Consuming raw or under-cooked meats may increase your risk of food borne illness, especially if you have certain medical conditions. \*\*18% gratuity will be added to parties of 6 or more. \*\*\*Before placing your order, please inform your server of any food allergies. GF Most maki can be made gluten free upon request.