

ROLLS BY HAND

8 PIECES PER ORDER

THE COLORADO

ahi tuna, dungeness crab, cucumber, avocado, asparagus, ponzu aioli, topped with masago, eel sauce →\$17

SPICY CRUNCH

your choice of ahi, yellowtail, salmon, escolar, or shrimp, with cucumber, avocado, sriracha, topped with scallions, tempura crunch →\$15

SNOWMASS

spicy yellowtail, asparagus, scallion, thai aioli topped with ahi tuna, mango thai chili salsa →\$18

IF AN EEL COULD SKI

unagi, cucumber, jalapeño topped with ebi shrimp, avocado, jalapeño aioli →\$15

ASPEN SUNSET

spicy ahi, cream cheese, asparagus, avocado topped with salmon, lemon leather, eel sauce, sesame seed →\$17

STRAIGHT OFF THE KNIFE

4 PIECES SASHIMI PER ORDER

TUNA CHIC

tuna tataki, white truffle oil, foie gras "snow" →\$26

HIGH ALPINE

escolar, chili oil, red onion leather, mint sprig →\$19

THE CLASSIC

yellowtail, cilantro, serrano pepper, house made ponzu →\$24

BIGBURN

pistachio crusted salmon, fennel, roasted fruit →\$17

SMALL PLATES

EDAMAME

soy lemongrass marinated, sea salt →\$6

NEST OLIVES

sake marinated, cucumber, spicy lime dressing →\$7

MISO SOUP

wakame, scallions, tofu →\$6

BLACK'N TUNA TACOS

wasabi slaw, mango jalapeno salsa, sriracha →\$9

LAMB RIBS

chinese 7 spice, korean salsa roja →\$15

WASABI CAESAR SALAD

wakame, sambal croutons →\$15

chicken+\$6 tofu+\$5 shrimp+\$7 short rib+\$9

SURF

YELLOWTAIL

compressed melon, pickle radish, ponzu cilantro vinaigrette, shiso leaf →\$19

CHILI LOBSTER BISQUE

prosciutto, poached egg, miso caramel, asian pear slaw →\$17

SALMON

miso lemongrass poached, sesame seed crust, hon shimeji mushrooms, bean sprouts, sweet sake emulsion, whiskey barrel smoke →\$17

SOFT SHELL CRAB RANGOON "SAMMY"

cucumber, cream cheese, red cabbage slaw, house made bao bun, rice chips, curry mustard →\$15

SHRIMP

mango, papaya, macadamia nut, pickled red onion, crispy sweet potato, ecuadorian ceviche sauce→\$17

TURF

PORK BELLY

sweet and sour braised, kimchi, pickled watermelon rind, fried egg aioli, candied garlic →\$17

SHORT RIB

sushi "risotto", eel sauce, crispy sweet potato →\$17

CHICKEN BREAST

ginger marinated yakitori, tom kah gai broth →\$13

VEGETABLE

daikon, zucchini, yellow squash, carrot, udon noodles, korean tomato ragout →\$12

TREATS

PINEAPPLE UPSIDE CAKE

sake roasted, thai basil syrup →\$5

PASSION FRUIT CAKE POP

white chocolate, passion fruit mousse→\$3

CHOCOLATE "EGG ROLL"

caramel peanut sauce→\$7

KIDS

for our guests 12 and under

HOT DOG

kosher beef, wheat bun, chips or fruit salad →\$8

TERIYAKI CHICKEN SKEWERS

chips or fruit salad

KID'S COMBO →\$12

shrimp roll, teriyaki chicken skewers, carrot sticks,
mini cupcake

nest

AT VICEROY