

BEET KIMCHI SALAD	● ● ● 16
Asian Pear, Sesame Candied Pistachio, Frisse Whipped Goat Cheese with Lemon and Matcha, Watermelon Radish, Yuzu Oil	
MATCHA SALT EDAMAME	● ● ● 8
Steamed Edamame, Matcha-Infused Maldon Salt and Lemon	
MISO SOUP	● ● ● 9
Red Miso, Tofu, Wakame, Scallion	
BAO BUNS (All Come with Namasu and Fresh Herbs)	
Two each per order choose one	
Korean Fried Chicken	● 17
Bourbon Glazed Pork Belly	● 16
FABLE Mushroom Teriyaki	● ● 15
TUNA NACHOS	● 26
Marinated Ahi Tuna, Wonton, Cucumber, Pickled Jalapeno, Avocado, Sambal Aioli, Unagi Sauce, Cilantro	
SWEET CHILI BURRATA	● 19
Sweet Garlic Chili Crisp, Pickled Green Grapes, Sesame Sticks, Toasted Sourdough	
DAVIS PLATTER	30
River Bear Meats, Mixed Olives, Beer Mustard and Grissini	
PETERSON SMOKED CHICKEN WINGS (6)	23
Choose One: Lemon Pepper, Sweet Chili, Teriyaki	
ROOF TOP SKEWERS (2)	
Sweet Chili Tofu and Mushroom	● 16
Kalbi Beef	18
Teriyaki Salmon	17
FLIGHT DECK DIPS (Available until 12am)	
Spicy Crab	16
Black Garlic and Yuzu Hummus	● ● ● 12
Charred Eggplant	● ● ● 12
Desserts	
Pineapple Yuzu Panna Cotta	● ● ● 12
Coconut Milk, Caramelized Pineapple, Toasted Coconut (Tree Nuts)	
Selection Of Mochi Ice Cream	● ● 12
Strawberry, Mango, Green Tea, Chocolate	
Ube & Matcha Swiss Roll	14
Matcha Sponge, Ube Entremet, Black Berries	
Passionfruit Dark Chocolate Decadence	12
Dark Chocolate Mousse, Passionfruit Gel, Brownie Crumbs, Freeze Dried Raspberries	

● VEGETARIAN ● GLUTEN FREE ● DAIRY FREE

*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.

Please notify staff for more information about these ingredients.



AVIATOR SUSHI

FINAL SUSHI ORDERS TAKEN AT 9:30PM

Seaweed Salad ● ● 7
Soy Sauce, Sessame, Rice Vinegar

Lobster Salad ● ● 18
Mixed Greens, Lemon, Furikake, Mayo, Chives

Crab Salad ● ● 9
Mixed Greens, Spicy Mango Aioli, Chives

*Assorted Maki Rolls

Avocado & Cucumber ● 8

California 9

*Salmon & Cucumber 10

*Spicy Tuna 12

*Polaris Midnight Roll 21

Spicy Tuna, Cucumber, Unagi, Avocado, Crispy
Shallots, Eel Sauce, Sambal Aioli

*Rocky Mountain Tataki 28

Seared Wagyu Beef, Lobster Salad, Truffle Soy,
Cucumber Crispy Garlic Chips

*Space Race Roll ● 23

Yellowtail, Scallions, Cucumber, Yuzu & Mirin

Reduction, Masago

*Roll Call '64 19

Spicy Salmon, Cream Cheese, Cucumber, Pickled Daikon

Radish, Avocado, Eel Sauce

Jet Stream Rainbow Roll 26

Shrimp Tempura, Avocado, Cucumber, Tuna, Salmon, Yuzu

Aioli, Wasabi Tobiko

*Sashimi Selection (4oz)

Served with Nikiri Sauce, Lemon, Ginger, Wasabi, Chili Threads & Shiso Leaves

*Ahi Tuna 16

*Yellow Tail 18

*Atlantic Salmon 16

*Waygu Beef 18

*Nigiri Selection Two Pieces

Avocado ● 5

*Ahi Tuna 6

*Yellow Tail 8

Unagi 9

*Wagyu Beef 10

AVIATOR ASSEMBLY BOARD

For Two Guests (\$50) or Four Guests (\$80)

Add Ons: Wagyu Beef \$15, Lobster Salad \$18, Shrimp Tempura \$12

ASK YOUR SERVER FOR DETAILS

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