

# Appetizers

- Hummus** ✓ 13  
house made, naan bread, carrot and bell pepper sticks
- King Crab Tostada** 18  
green curry, papaya salad, chili crunch
- Roasted Lamb Chops** (GF) 20  
beet puree, cucumber mint relish
- Great Lakes Walleye "Bacalao"** (DF) 18  
salted fish cake, pickled fennel salad, romesco
- Spicy Tuna Crispy Rice** 19  
scallion, togarashi, spicy mayo
- Crispy Calamari & Shrimp** 19  
sweet potato, fresno chile, yuzu chile mayo
- Seared Scallops** (GF) 21  
brussels sprout, pomegranate, vanilla orange sauce

# Soups & Salads

- Butternut Squash Soup** (GF) 🌶️ 6/9  
pepita chili crunch
- Soup Of The Day** 6/9
- Roasted Beets** (GF) (VEG) 15  
watercress, manchego, pistachio, citrus vinaigrette
- Local Lettuces** ✓ (GF) 13  
cucumber, grape tomato, pickled radish, carrot ribbon, white balsamic dressing
- Baby Gem Caesar** 14  
demi sec tomato, parmesan, cured egg, parmesan peppercorn Caesar dressing

## Protein Add-Ons

- |                                  |    |
|----------------------------------|----|
| Grilled Chicken Breast (GF) (DF) | 10 |
| Grilled Salmon (GF) (DF)         | 14 |
| Garlic & Herbs Sautéed Shrimp    | 15 |
| CAB 5oz Strip Steak (GF) (DF)    | 17 |

# TABLE | 45

## Entrées

- Stuffed ½ Chicken** (GF) 29  
fingerling potato, mushroom, spinach, tarragon soubise
- Seared Duck Breast** (GF) 35  
coconut rice, pumpkin seed nage
- Shrimp Carbonara** 30  
linguine, pancetta, parmesan, fresh herbs, cured egg
- Faroe Islands Salmon** 33  
harissa, kabocha squash puree, broccolini, caramelized yogurt
- Seared Striped Bass** (DF) 34  
togarashi rice cake, charred bok choy, ginger scallion oil
- Pacific Halibut** (GF) 37  
red curry coconut rice, lobster butter, green papaya
- Veal Ossobuco** 46  
chevre polenta, mushroom conserva, hazelnut gremolata
- Ohio Proud Filet Mignon** (GF) 62  
potato gratin, haricots verts, veal glaze, marrow butter
- Grilled NY Strip Steak** (GF) 49  
patatas bravas, salsa criolla, salsa Verde
- Bone-In Pork Chop** (GF) 34  
roasted root vegetables, pickled vegetable slaw, nuoc cham glaze
- Stuffed Acorn Squash** ✓ 27  
farro, squash puree, cranberry, crispy mushroom, herb salad

## A La Carte Sides

- |                                    |   |
|------------------------------------|---|
| Fried Confit Fingerlings (GF) (DF) | 9 |
| Grilled Asparagus ✓ (GF) (DF)      | 9 |
| Whipped Potatoes (VEG) (GF)        | 9 |
| Sautéed Mushrooms (VEG) (GF)       | 9 |
| Charred Baby Carrots ✓ (GF) (DF)   | 9 |

# Sushi

Tuesdays Through Saturdays 4pm-9pm

## CRUDO

- Tuna Poke\*** 15  
sweet potato puree, coconut green curry, candied ginger, shallots, cilantro, roasted pepitas  
Add rice \$3
- Spicy Squid Salad** 13  
aji panko, ginger, lime, mushroom, bamboo shoot, sesame
- Wakame & Cucumber Salad** 11  
sesame, citrus ponzu

## SASHIMI

- A La Carte – Three Pieces Per Order
- Hamachi\***
- Sake\*** (atlantic salmon)
- Ahi\***
- Shiro Maguro\*** (white tuna)
- Unagi** (eel)
- Ebi\*** (shrimp)
- Fish of the moment\***

## NIGIRI

- A La Carte – Two Pieces Per Order
- Hamachi\***
- Sake\*** (atlantic salmon)
- Ahi\***
- Shiro Maguro\*** (white tuna)
- Unagi** (eel)
- Ebi** (shrimp)
- Fish of the moment\***

## HOSOMAKI (8pcs) TEMAKI (1 Hand Roll) 11

- A La Carte
- Cucumber & Spiced Pickled Daikon**
- Hamachi & jalapeño\***
- Ahi & Scallion\***
- Kani & Tobiko\*** (crab and flyfish roe)
- Shiro Maguro & Ginger\*** (white tuna)
- Sake & Avocado\*** (Atlantic salmon)
- Unagi & Shiso** (eel)

## URAMAKI

- A La Carte – Eight Pieces Per Order
- Table 45** 27  
spicy shrimp-surimi salad, torched octopus & scallop, shaved celery, lime, romesco sauce
- InterContinental Cleveland's 20<sup>th</sup> Anniversary** 22  
lobster, mango, cucumber, avocado wasabi mousse, garlic chips, unagi sauce
- Caterpillar\*** 18  
Unagi, apple, cucumber, avocado, shiso, tobiko
- Togarashi Ahi \*** 17  
minced spicy ahi, spiced pickled daikon, tempura, spicy mayo, cilantro
- Santa Monica\*** 14  
citrus kani salad, cucumber, avocado, tobiko, chive
- Herb & Vegetable** 12  
leafy greens, shiso, cucumber, cilantro, spiced pickled carrot, basil

 #TBL45SUSHI #TBL45 #T45SUSHI

Applicable sales tax will be added to your bill. 18% Gratuity added to parties of six or more.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

GF (Gluten Free) | VEG (Vegetarian) | ✓ (Vegan) | DF (Dairy Free) | 🌶️ (Spicy)



# Lounge Menu

<b>Hummus</b> ✓	13
house made, naan bread, carrot & bell pepper sticks	
<b>Local Lettuces</b> ✓ (GF)	13
cucumber, grape tomato, pickled radish, carrot ribbon, white balsamic dressing	
<b>Baby Gem Caesar</b>	14
demi sec tomato, parmesan, cured egg, parmesan peppercorn Caesar dressing	
<b>Margherita Flatbread</b> (VEG)	17
fresh mozzarella, tomato, garlic, basil	
<b>Crispy Calamari &amp; Shrimp</b>	19
sweet potato, fresno chile, yuzu chile mayo	
<b>Great Lakes Walleye “Bacalao”</b> (DF)	18
salted fish cake, pickled fennel salad, romesco	
<b>Spicy Tuna Crispy Rice</b>	19
scallion, togarashi, spicy mayo	

<b>Grilled Chicken Wings</b>	16
char siu style, hoisin glaze, scallion, marinated celery	
<b>King Crab Tostada</b>	18
green curry, papaya salad, chili crunch	
<b>Roasted Lamb Chops</b> (GF)	20
beet puree, cucumber mint relish	
<b>Seared Scallops</b> (GF)	21
brussels sprout, pomegranate, vanilla orange sauce	
<b>Table 45 Burger</b>	20
iceberg, tomato, shaved onion, 45 steak sauce, ballpark mustard aioli, ranch fries	
<b>Add-ons:</b>	
avocado 2.5, fried egg 2.5, bacon 2.5	

<u>Protein Add-Ons</u>	
Grilled Chicken Breast	10
Grilled Salmon	14
Garlic & Herbs Sautéed Shrimp	15
CAB 5oz Strip Steak	17

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