

SPRING 19.

GUACAMOLE, CHARRED MANGO, ROASTED FRESNO & TWO SALSAS **12**

WITH ALL FIVE SALSAS **15**

SALSAS [WITH MASA CRISPS] SMOKED CASHEW, VERDE, SERRANO-PIÑA, HABANERO, SMOKED CHERRY-FRESNO

IZAKAYA SNACKS [6 EA. / 3 FOR 15]

CHORIZO PAMBAZO GRIDDLED KINGS HAWAIIAN BREAD, QUESO FRESCO

HOUSEMADE **POTATO CHIPS & CAVIAR**, GRILLED SCALLION AIOLI

ROASTED **SHISHITO** CHILES, YUZU, SEA SALT

EDAMAME WITH GARLIC, GINGER, SHICIMI TOGARASHI

KUSHIYAKI / SMALL GRILLED JAPANESE DISHES

KOBE BEEF TATAKI WITH WASABI, SPRING ONION, FRESH CUCUMBER, SMOKEY SOY **21**

SEA SCALLOPS WITH MUSTARD PONZU, GRILLED LEMON **11**

TIGER SHRIMP WITH PICKLED GINGER, JAPANESE PICKLES **9**

TERIYAKI KING TRUMPET MUSHROOM WITH WASABI **8**

YELLOWFIN TUNA WITH YUZU KOSHO, SMOKEY SOY **9**

PORK BELLY WITH SMOKEY HOISIN **9**

SMALL PLATES

AHI TUNA CRUDO, WAKAME SEAWEEED SALAD, CUCUMBER SUNOMONO, PEANUT, SESAME MAYO **11**

CRISPY CHORIZO CROQUETTAS, FERMENTED RED CHILE MAYO, CITRUS DRESSED GREENS **13**

EBI MAYO WITH XO-MISO YUM YUM SAUCE, WATERCRESS **14**

SEARED **KOBE** ON A HOT STONE WITH THREE DIPPING SAUCES **21**

VEGETABLES, SALADS & SOUP.

MIXED GREENS, WITH DRIED CHERRIES, CASHEW, QUESO FRESCO, LEMON-SHISO VINAIGRETTE **9**

ROASTED BEET SALAD, WITH BURRATA, CITRUS, QUINOA, ROASTED TOMATO **13**

CUCUMBER, WARM MISO, SESAME **6**

ROASTED CARROT RED CURRY SOUP, CREMA, SCALLION **6**

SUSHI ROLLS

SPICY TUNA, AVOCADO, GRILLED SCALLION, SPICY SAUCE **13**

LUMP CRAB, GRILLED ASPARAGUS, MEYER LEMON MAYO **11**

GRILLED SCALLOP, FUJI APPLE, CRISPY BACON, SPICY SAUCE **12**

PORK BELLY, BIBB LETTUCE, PICKLED CUCUMBER, HOISIN **11**

SHRIMP TEMPURA, ROASTED POBLANO, PICKLED ONION, APPLE, SPICY SAUCE **11**

SWEET POTATO, AVOCADO, SNAP PEAS, MISO YUM YUM **8**

KOBE FUTOMAKI, YUM YUM, GRILLED SCALLION, SESAME **21**

MAINS

SCALLOPS & PORK BELLY, CHIPOTLE CARROT VELVET, SESAME, CELERY LEAF CARROT SLAW **32**

LAMB TENDERLOIN, SPINACH-GOAT CHEESE ARANCINI, PICKLED RAISIN, BLISTERED ALMOND MOLÉ **31**

ARCTIC CHAR WITH SMOKED BUTTER BEANS, GREEN HARISSA, CARROT-RED CABBAGE SLAW **26**

PORK MISO RAMEN, ROASTED SHOULDER + BELLY, SOFT EGG, MÂYU BLACK GARLIC **21** V(19)

CAVATELLI WITH MISO-NORI BUTTER, ASPARAGUS, WILD MUSHROOM, MEYER LEMON **21**

MISO SOLE MEUNIERE, WITH BROWN BUTTER, CAPERS, WHITE SWEET POTATO VELVET, SCALLION **24**

GRILLED FLATIRON [340 G], MEYER LEMON & FRESH HERB CHIMICHURRI, GRILLED ONIONS **36**

WAGYU [227 G], ROASTED MUSHROOM, BLACK PEPPERCORN-SMOKEY SOY **49**

RIBEYE STEAK FOR TWO [907G] CHICKEN SALT POMME FRITES, GREEN SALAD, AIOLI **75**

SIDES: WHITE SWEET POTATO VELVET **5**

CRISPY CHICKEN SALT POMME FRITES **6.5**

STICKY RICE **3**

HUMILITY. CONSISTENCY. VIGILANCE. SIMPLICITY.

KEEP CHANGING TO REMAIN UNCHANGED

CHEF. DAN KERN / ADAM WILLIAMS

*CONSUMING RAW OR UNDERCOOKED MEAT, SHELLFISH & EGGS IS DELICIOUS BUT MAY BE HARMFUL TO YOUR HEALTH

**NOT ALL INGREDIENTS ARE LISTED. PLEASE NOTIFY YOU SERVER OF ANY ALLERGIES OR AVERSIONS. OUR CHEFS ARE HAPPY TO CREATE UNIQUE AND DELICIOUS DISHES FOR THOSE WITH DIETARY NEEDS (I.E. VEGAN, CELIACS)