

Dinner

Hassun - 16

Japanese antipasto

***Oyster - 8**

spicy daikon, ponzu sauce

***Oyster - 16**

uni, tomato water, wasabi oil

Today's Vegetable - MKP

***Today's Sashimi - MKP**

*** House-Cured Salmon - 18**

soy glazed almond, basil oil, pecorino romano

*** Grapefruit & Hamachi - 18**

avocado, white truffle ponzu oil

*** Yellow Tail Ceviche - 18**

myouga, sesame seed, fried shredded taro

***Usuzukuri - 20**

thin sliced fluke with ponzu sause

*** Shiromi Carpaccio - 18**

ginger, yuzu kosho, sesame oil, garlic, house-made focaccia

*** Tuna Tataki - 20**

seared with roasted beet puree

Tako and Tomato - 20

fresh grilled octopus, house-made mozzarell

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* These items are raw or cooked rare to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Fried Soft Shell Shrimp - 16

curried green papaya slaw

Steamed Clams - 18

tea smoked chicken broth nappa cabbage, bacon, Tokyo negi

*** Warm Duck Salad - 16**

soy and zinfandel duck, grilled greens, yuzu vinaigrette

Pork belly Wrapped in Banana Leaf - 18

rice and mushrooms

Saikyo Yaki - 18

Saikyo miso marinated, hajikami daikon slaw

Soft Shell Crab Salad - 20

panko-fried, rice noodles, shiso, cucumber, peanuts, nuoc cham

Chicken Nanban - 20

Two Wash Ranch chicken, egg battered, pickled peppers,
deviled egg salad

Clam & Mushroom -20

baked in clear parchment, garlic-butter, sake, soy

*** Coconut Curry Lamb - 26**

mango fennel salad

*** Foie Gras - 30**

saikyo miso marinated, pan seared

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