

dinner

**food
community
collaboration**

four course tasting menu

60

ISLAND CREEK OYSTER SHOOTER*
fresh ginger, salmon roe

P I N T X O S

**PAN CON TOMATE +
JAMÓN IBÉRICO DE BELLOTA***
tomato, arbequina, garlic, jamón

SALMON SASHIMI*
cucumber, cubanelle, fish sauce

CHEESY WAFFLATO
smoky mozzarella, caramelized shallots

OXTAIL CROQUETAS
shiitake, vino tinto

B A O

SQUID INK OYSTER BAO
norioli, shiso, purple cabbage

R A M E N

UNI MISO MAZEMEN*
maine uni, shiro miso, nori

S O M E T H I N G S W E E T

BLACK SESAME TOFU
hojicha syrup, tofu foam, sesame tuile

a la carte

sashimi

ISLAND CREEK OYSTER SHOOTER* 8
fresh ginger, salmon roe

KAMPACHI* 15
aged shoyu, garlic, lime, thai chili

SEA SCALLOP* 16
citrus, salmon roe

SALMON* 13
cucumber, cubanelle, fish sauce

pintxos

PAN + AVOCADO + IKURA* 8
salmon roe, cracked black pepper

PAN + AVOCADO + CUBANELLES 7
pickled cubanelles, shichimi

PAN CON TOMATE + BOQUERONES* 7
cured anchovy, roasted red bell pepper

CHEESY WAFFLATO 6
smoky mozzarella, caramelized shallots

5 J's jamón

**PAN CON TOMATE + JAMÓN IBÉRICO
DE BELLOTA*** 12
tomato, arbequina, garlic, jamón

JAMÓN IBÉRICO DE BELLOTA* 29
36 month aged, acorn-fed Spanish ham

18

cheese plate

IDIAZABAL navarra sp
smoked sheep's milk

MANCHEGO toledo sp
sheep's milk

CAÑA DE CABRA murcia sp
goat's milk

served with toasted baguette,
togarashi marcona almonds, hibiscus jam

croquetas

12 **CURRY CRAB**
aji amarillo, coconut

10 **MAITAKE**
usukuchi soy, black pepper

12 **OXTAIL**
shiitake, vino tinto

veg

7 **PICKLES + DIP**
harissa, garbanzo, rice wine vinegar

12 **KALE SALAD**
roasted red bell pepper, marcona almonds

12 **ROMESCO + FRIENDS**
caramelized carrots, baby potatoes, alliums

10 **SHISHITO PEPPERS**
arbequina, sal de escamas

12 **SHIITAKE A LA PLANTXA***
sherry, egg yolk, PAGU baguette

egg

TORTILLA ESPAÑOLA* 12
organic eggs, potato, arbequina

TORTILLA DE JOHN BUSH* 15
tomato jam, torched goat cheese

CHAWANMUSHI 6
shiitake dashi, scallion

bao

SHIITAKE 12
aburaage, usukuchi soy

BRAISED PORK BELLY 12
pickled cucumbers, fried shallots, peanuts

SQUID INK OYSTER 14
norioli, shiso, purple cabbage

noodle

ROASTED MUSHROOM MAZEMEN* 15
shiitake, shallot oil, soy egg

UNI MISO MAZEMEN* 21
maine uni, shiro miso, nori

BRAISED OXTAIL MAZEMEN 17
vidalia, baby carrots, scallion

GUCHI'S MIDNIGHT RAMEN* 15
pork belly, 6 minute egg, umami oil

rice

- 15 **CHILDHOOD FRIED RICE**
taiwanese sausage, peas, fried garlic

from the sea

- 22 **CEDAR CAMPFIRE BLACK COD***
seaweed salad, bone broth
- 15 **TXIPIRONES A LA PLANCHA**
baby squid, caramelized onion

from the land

- 12 **STEAK TARTARE***
yuzu kosho, century egg, potato txips
- 15 **BEEF SLIDERS***
sake kasu brioche, shiitake, goat cheese
- 15 **CHICKEN KATSU**
cabbage, shiso, PAGU sauce

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

***Before placing your order, please inform your server if anyone in your party has a food allergy.*