

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 + AVOCADO + IKURA*
salmon roe, cracked black pepper

CHILLED STEAMED LITTLENECKS
ramp pesto

CHEESY WAFFLATO
smoky mozzarella, caramelized shallots

JAMON CROQUETAS
bechamel, tomato

B A O

SQUID INK OYSTER BAO
norioli, shiso, purple cabbage

F R O M T H E S E A

STEAMED HALIBUT
yu choy, enoki, ginger

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

SMOKED PURPLE YAM ICE CREAM
sheep's milk yogurt, salsa de fruto rojo

a la carte

sashimi

ISLAND CREEK OYSTER SHOOTER* 8
fresh ginger, salmon roe

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

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 12
DE BELLOTA*
tomato, arbequina, garlic, jamón

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

18

3 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, pear jam,
fresh honeycomb, togarashi marcona almonds

croquetas

12 **CURRY CRAB**
peekytoe, habañero curry, coconut

9 **JAMON**
bechamel, tomato

egg

12 **TORTILLA ESPAÑOLA***
organic eggs, potato, arbequina

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

6 **CHAWANMUSHI**
shiitake dashi, scallion

rice

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

bao

	SHIITAKE	12
	aburaage, usukuchi soy	
	BRAISED PORK BELLY	12
	pickled cucumbers, fried shallots, peanuts	
	SQUID INK OYSTER	14
	norioli, shiso, purple cabbage	

veg

	SUGAR SNAP PEAS	7
	miso, arbequina, sesame	
	PANKO ZUCCHINI	7
	yogurt, shiso, shichimi	
	PICKLES + DIP	7
	harissa, garbanzo, rice wine vinegar	
	KALE SALAD	12
	roasted red bell pepper, marcona almonds	
	PEA SHOOTS	7
	garlic, arbequina	
	XO BRUSSELS SPROUTS	6
	umami oil	
	SHIITAKE A LA PLANTXA*	12
	sherry, egg yolk, PAGU baguette	
	SAMBAL PATATAS BRAVAS	9
	alioli, smoked paprika	

noodle

- 15 **THAI BASIL PESTO MAZEMEN***
62° egg, cashew, micro arugula
- 15 **ROASTED MUSHROOM MAZEMEN***
shiitake, shallot oil, soy egg
- 15 **GUCHI'S MIDNIGHT RAMEN***
pork belly, 6 minute egg, umami oil

from the sea

- 12 **CHILLED STEAMED LITTLENECKS**
ramp pesto
- 22 **CEDAR CAMPFIRE BLACK COD***
seaweed salad
- 22 **STEAMED HALIBUT**
yu choy, enoki, ginger
- 15 **TXIPIRONES A LA PLANTXA**
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.*