

–
OYSTERS*
hot sauce, lemon,
dashi mignonette
MKT each

GREEN SALAD
black olive, parmesan,
honey mustard
12

RICOTTA & PEAS
lemon, mint
12

**SEA BREAM
TOSTADA***
hakurei turnip,
avocado, jalapeño,
black lime
18

STEAK TARTARE*
sour cucumber,
egg yolk, horseradish,
farro verde,
whitefish roe
18

CAVIAR*
tater tots, shallot
pickles, cultured
cream & egg yolk
38

UNI TOAST*
english muffin, yuzu
kosho
21

DUCK EGG TOAST
morel gravy &
black truffle
28

–
**SEAWEED
DONUTS***
trout roe & cream
18

FOCACCIA
koji, herbs, olive oil
4

**GRILLED
SCALLIONS**
salsa macha & lime
8

**RADISHES &
BUTTER**
moromi miso
7

**CONFIT
POTATOES**
dinosaur kale, salt
cod vinaigrette
10

HOUSE FRIES
cheese aioli
9

CHEESEBURGER
aioli, charred onion,
pickles, muenster
10

**CRISPY
PORK RIBS**
fish sauce, fried
garlic, crushed
peanuts
16

–
AGNOLOTTI
nettles, cheese &
pepper
14

**GNOCCHI
BOLOGNESE**
brisket, bacon,
red pepper,
parmesan milk
19

XO FRIED RICE
rock shrimp,
crispy egg, basil
18

**WHOLE
BRANZINO**
dried capers &
olives, herbs,
anchovy
30

**SHORT RIB
STEAK**
charcoal grilled with
smoked garlic butter
35

**FRIED
OR
ROASTED
CHICKEN**
chili butter &
pickles
25 half / 45 whole

**GOAT
CAMEMBERT**
cajeta, ramp
pickles, honeycomb,
crackers, black
walnut candy
18

CORN CAKE
strawberry jam,
whipped popcorn,
hyssop ice cream
10

**PEANUT BUTTER
CUP**
chocolate pudding,
honeycomb
12

MILK & COOKIE
chocolate chip,
vanilla malt
12

AFFOGATO
espresso,
condensed milk
ice cream,
chocolate biscotti
7