

Dinner Menu

Monday - Sunday 3:00 PM - Close



Small

Fresh Bread (v) 6

whipped brown butter

Oysters (min ½ dz) (df) (gf) mp

house made cocktail sauce / horseradish

Caviar Tartelette 15

salmon caviar / chives
caramelized onion crème fraîche
add an extra tartelette for 5

Watermelon 'Tuna' (v/g) 14

soy marinated compressed watermelon
fresh avocado / vegan wasabi aioli
fried shallots / rice pearls / tempura nori

Chicken Liver Donuts (n)15

bacon onion jam / maple glaze / cashew crumble
add an extra donut for 5

Fried Brie Sando (v) 13

double cream brie / truffle mushroom duxelle
dijon aioli / truffle honey / shokupan milk bread

Duck Wings (df) (s) 15

sweet chili & honey / pickled chilies
green onions / sesame seeds
add an extra wing for 3

Fried Brussels Sprouts (v) (gf) 14

maple balsamic vinaigrette / lemon zest
parmesan aioli / parmesan snow

Grilled Maitake Mushrooms (v) 20

whipped ricotta / sautéed spinach / roasted radish
lemon zest / herb oil / grilled sourdough

Baby Octopus (gf) (df) (s) 18

nduja sausage / tomato stew / white beans
caper berries / mojo verdé / polenta

Hamachi Crudo (s) 21

kimchi rapini / whipped tofu cream / yuzu
ginger & scallion oil / buttermilk fried onions

Beef Tartare 21

beef tenderloin / ramen egg / pickled daikon
nori / sesame seeds / yuzu kosho aioli / crostinis

Sides

Truffle Fries (v) 12

Hand Cut Fries (v/g) (df) 6

Small Mixed Greens (v) (df) (gf) 6

Large Mixed Greens (v) (df) (gf) 10

Medium

French Onion Cheeseburger 23

7oz beef patty / swiss cheese / iceberg lettuce
caramelized onions / mustard aioli
double smoked bacon / butter bun
served with hand cut fries, mixed greens, or truffle fries for 2 extra

Tetela (gf) (v/g) (s) 28

corn & plant-based chorizo stuffed / pumpkin seed
molé / masa dumplings / oyster mushrooms
roasted radish / cilantro / chili oil

Gemelli (v) 28

burrata cheese / tomato sugo / tomato confit
roasted garlic / basil soffrito / fresh pasta

Caramelle 30

duck confit & foie gras filled / herb oil
duck cream sauce / roasted radish
hand rolled pasta

King Salmon 35

B.C salmon / potato gnocchi / nori purée
baby spinach / roasted corn / shiitake mushrooms
yuzu hollandaise / rice pearls

Lamb Saddle (gf) 38

lamb bacon / sunchoke purée / roasted sunchoke
edamame beans / lamb demi / charred red leaf lettuce

Humboldt Squid (gf)(s) (n) 28

turmeric & dill marinated / black tiger shrimp
squid ink potato purée / Vietnamese cilantro purée
blistered tomatoes / fresh herbs / pickled chilis
fried shallots / crushed cashews

Fried Chicken & Caviar (s) 32

boneless half chicken / 20g salmon caviar
yuzu crème fraîche / togarashi spice
miso potato salad / gherkins / garlic dinner rolls

Iberico Pork 34

sake clams / kabocha squash purée roasted
radish / pickled shiitake mushrooms
tare glaze

Wagyu Beef 49

4oz flat iron steak / mushroom purée / crispy potato
pave / king oyster mushrooms / brussels sprouts
herb oil

*Not all ingredients are listed. Please inform
your server of any allergies or dietary restrictions.
All parties of 8 or more will be subject to an 20% gratuity.

(v) - vegetarian (df) - dairy free (gf) - gluten free
(v/g) - vegan (s) - spicy (n) - contains nuts