

MENU

AVAILABLE MONDAY - SUNDAY
3:00PM - CLOSE

SMALLS

- ROSEMARY FOCACCIA**
whipped truffle butter / black truffle caviar
- OYSTERS (gf)(df)** minimum 6 pieces
apple & orange mignonette / fresh horseradish
- LAMB CRUFFIN**
braised lamb shoulder / green peas
masala yogurt / lamb gravy / chives
- WATERMELON 'TUNA' (v/g)**
soy marinated compressed watermelon
fresh avocado / vegan wasabi aioli / fried shallots
rice pearls / tempura nori
- FRIED BRUSSELS SPROUTS (v)(gf)**
maple balsamic vinaigrette / lemon zest
parmesan aioli / parmesan snow
- SHRIMP TARTELETTE**
black tiger shrimp tartare / zucchini cream
salmon caviar / fresh herbs / tartelette shell
Add an extra tartelette for 5
- BEEF TARTARE (s)**
raw beef tenderloin / caper berries / parmesan aioli
chives / black truffle caviar / potato cake
- DUCK WINGS (df)**
honey bourbon char sui glaze / cucumber relish
chives
Add an extra wing for 3
- WHIPPED BRIE (n)(s)(v)**
double cream brie / brown sugar peaches
red pepper gochujang jelly / garlic & rosemary oil
candied walnuts / crostinis
- BEET SALAD (gf)(n)(v)**
roasted mixed beets / golden veil / red beet gel
frisée / beet chips / orange & honey vinaigrette
whipped ricotta / candied walnuts
- OCTOPUS CARPACCIO (gf)(n)**
Peruvian potato cream / potato sage salad
frisee/ agrodolce / lemon zest / parsley powder
- HIRAMASA CRUDO**
tomatillo yuzu kosho vinaigrette / radish / mint yogurt
pickled red onion / fried shallots

MEDIUMS

- 10 FRENCH ONION CHEESEBURGER 23**
7oz beef patty / Swiss cheese / iceberg lettuce
caramelized onions / double smoked bacon
dijon aioli / butter bun
Served with your choice of hand-cut fries, mixed greens or truffle fries for \$2 extra
- 12 TETELA (gf)(v/g)(s)(n) 28**
corn & plant-based chorizo stuffed
market vegetables / salsa macha / masa dumplings
cilantro lime cashew crema / pickled red onions
cilantro
- 14 HUMBOLDT SQUID (gf)(s)(n) 30**
turmeric & dill marinated / black tiger shrimp
squid ink potato purée / Vietnamese cilantro purée
blistered tomatoes / fresh herbs / pickled chilis
fried shallots / crushed cashews / herb oil
- 15 BUCATINI (v) 30**
burrata cheese / basil pesto / yuzu
- 15 SHIO - KOJI CHICKEN (gf) 31**
boneless half chicken / grilled broccolini
roasted shiitake mushrooms/ herb oil
miso mushroom cream sauce
- 16 LINGCOD (s) 35**
5oz B.C. cod / shrimp mousseline / coconut laksa
black tiger shrimp / coconut spaetzel / bamboo shoots
fried shallots / puffed rice paper
- 17 IBERICO PORK (gf) 35**
8oz Iberico pork chop / tokyo turnips / brussels sprouts
smoked carrot purée / bacon & honey apples
pickled carrots / herb oil
- 18 DUCK 36**
7oz duck breast / honey mushrooms
duck agnolotti / grilled broccolini / duck demi
- LAMB (gf) 38**
5oz lamb saddle / lamb bacon / green pea purée
Tokyo turnips/ green peas / lamb demi / charred kale
- 21 WAGYU FLAT IRON 50**
4oz flat iron steak / koshihikari rice risotto
nori purée / pickled shiitake mushrooms / kimchi rapini
\$10 surcharge applied to 'NextDoorlicious' orders

LARGE FORMAT

SURF & TURF PORCHETTA (Serves 2-3) (n) 145
crispy pork porchetta / grilled king shrimp/ black squid ink rice
peanut achiote sauce/charred bok choy/eggplant purée / stir fried long beans/ soy vinegar dipping sauce

SIDES

- HAND-CUT FRIES (v/g) 6**
TRUFFLE FRIES (v) 12
- MIXED GREENS (v)(gf) 10**
orange & honey vinaigrette / cucumber / tomatoes
pumpkin seeds / radish / pickled carrot / chives

*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