

Food

RAW BAR

Oyster

Bacon Melon Ponzu, Melon Shiso "Caviar", Chili Oil
(3 per order)

\$15

Steelhead Crudo

Passionfruit Tigre de Leche, Okinawa Yam, Shiso - Peanut Gremolata,
Pickled Scallion

\$23

Albacore Tataki

Watermelon, Horseradish, Anchovy - Pine Nut Brittle

\$25

Koji Shrimp Cocktail

Kimchi Cocktail Sauce

\$18

BAO

Filet O Fish

Japanese Style Tartar Sauce, Muenster Cheese,
Tobiko, Fennel Salad

\$8

Lobster Roll

Yuzu Kosho Mayo, Gem Lettuce, Tomato, Salted Yolk

\$11

Pork Collar

Charred Scallion Aioli, Miso Sponge Toffee, Cucumber, Peanut, Cilantro

\$8

Duck Confit

Truffle Ranch, Shoyu Pickled Maitake, Gooseberry, Red Watercress

\$8



Food

SMALL PLATES

Pickle Plate

Seasonal Selection, Cucumber Shiso Granita
\$8

Sweet Potato Tempura

Lemon Pepper Furikake, Cacio e Pepe Whiz, Kimchi Jam
\$13

Sesame Hoisin Beef Tartare

Bone Marrow, Yolk Two Ways, Salmon Roe, Cucumber, Scallion Pancake
\$38

LARGE PLATES

(Serves 2 - 3)

Koji Fried Chicken and Corn Waffle

Smoked Pecan Chili Crisp, Bread and Butter Beets,
Lapsang Maple, Thai Basil, Nori
\$56

Steak Fritte

Beef Fat Pomme Pave, Ssamjang Peppercorn Sauce, Grilled Onions,
Charred Gem Lettuce, Nasturtium Chimichurri, Kimchi Jam
\$62



Food

SOMETHING SWEET

Waffle Sunday

**Mochi Waffle, Coconut Sorbet, Chocolate - Coconut Praline,
Miso Sponge Toffee, Thai Basil**

\$12

