

SNACKS & SMALL PLATES

Wood Grilled Levain Bread 5 Cultured Butter, Furikake

Edamame (GF/V) 7 Sesame Oil, Soy Sauce, Garlic, Togarashi

Sunomono (V) 10

Japanese Cucumber, Cherry Tomato Sesame, Amazu Vinaigrette

Hand Cut Chipperbec Potato Fries 9

Fermented Garlic & Ancho Chili Aioli

CA Crafted Cheese (N) 19

Daily Selection of California Cheese Seasonal Fruit, Chutney, Nuts

Local Assorted Cured Meat (N) 20

House Pickles, Red Wine Mustard Nuts, Grilled Country Bread

Wood Grilled Brussels Sprouts (GF) 17

Caramelized Apple-Celery Root Butter, Blis Bourbon Barrel Aged Noc Cham

*Pork Belly Bao Buns 21 (N)

Ginger-Hoisin Sauce, Yuzu Pickles Pickled Fresno Chilis, Scallion, Peanut Gather & Share Serves 6 to 8

Assorted Cured Meat 58

Grilled Levain Bread, House Pickles, Red Wine Mustard

CA Crafted Cheese 54

Daily Selection of California Cheese Seasonal Fruits and Chutney

*Wagyu Short Rib Ssam & Fries 152

20 oz Wagyu Short Rib Gochujang BBQ Sauce Pickled Vegetables, Butter Lettuce Herbs, Crispy Onions, House Fries

*Fish & Chips 132

Local Fish & House Chips Seabean Slaw, Curried Tartar and Ponzu Sauce

BIG BITES

Fall Greens Salad (V) 15

Apple, Cranberry, Spiced Sunflower Seeds, Furikake, Mint-Cumin Vinaigrette With Chicken 20 With Shrimp 25

*Brisket Banh Mi Dip 22

Pickled Carrots, Daikon Cilantro, Pho Broth

*Wagyu Short Rib Ssam 28

Gochujang BBQ Sauce, Pickled Vegetables, Butter Lettuce Herbs, Crispy Onions

*Wagyu or Plant-Based Burger 24

Shiso Thousand Island, Bulgogi Caramelized Onions, Lettuce, Tomato American Cheese, House Fries

*Local Tuna Poke Bowl 34

Avocado, Asian Slaw Tosaka Seaweed White or Brown Rice

Local Fish & House Chips (GF) 25

Rice Pearls, Seabean Slaw Curried Tartar Sauce, Ponzu

*Lobster Roll 32

Kewpie Mayo, Masago, Chives Scallions, Sesame. Fried Shallots Togarashi Vinegar Chips

Confections & Cocktails

Goat Cheese Cake 14 Orange & Miso Caramel, Raspberry & Vanilla Bean, Ube & Spiced Chocolate

Mochi Donut 14
Pandan Curd, Coconut & Strawberry Compote
Toasted Sesame Sugar

Chocolate Experience 15

Hukambi Flourless Chocolate
Cake, Almond Mousse, Blanc Satin
& Yuzu Chocolate Bark,
Fermented Strawberry
Peach Preserves

Peaches and Cream 18

Bulleit Bourbon Peach, Lemon Vanilla Crème Float

Noches de Verano 19

Hennessey, Malbec Orgeat, Lemon

For more information go to www.P65Warnings.ca.gov/restaurant

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.



SUSHI BAR

5pm - 9pm

Signature Rolls

*Sunset Roll 25

Salmon, Red Crab Sliced Lemon, Avocado Cucumber, Ponzu

*Lagoon Roll 27

Spicy Tuna, Ahi Tuna, Avocado Asparagus, Tomato, Shiso Leaves Ponzu, Cilantro Sauce

*Tsunami Roll 28

Red Crab, Spicy Tuna Seared Ahi Tuna & Salmon Avocado, Spicy Mayo, Sweet Sauce Scallions, Masago

*Yume Roll 27

Shiro Maguro Mix Red Crab Meat, Cucumber Aioli Seared Hamachi, Avocado

*Spicy Tuna Crispy Rice 24

Four Pieces Truffle Tobiko, Scallions Sweet Sauce, Spicy Mayo

Sashimi

*Salmon - 5 piece 20

*Yellowtail - 5 piece 22

*Tuna - 5 piece 24

*Assorted Sashimi - 9 piece 38

*Yellowtail Sashimi Jalapeno 24 Garlic Puree, Yuzu Soy, Cilantro

Seaweed Salad (V) 12

Seaweed Woodear Mushroom Sesame Oil Sesame Seed

Classic Rolls

*Rainbow Roll 25

Tuna, Salmon, Yellowtail White Fish, Ebi, Red Crab Avocado, Cucumber

*Spicy Tuna 18

Spicy Tuna, Cucumber Sesame

*California Roll 19

Red Crab, Cucumber Avocado, Sesame

*Philly Roll 18

Salmon, Avocado Cream Cheese, Cucumber

*Veggie Roll 18

Avocado, Gobo Organic Greens, Cucumber Asparagus, Soy Mustard Sauce

SAKE

Maboroshi Junmai Ginjo 40 300ml JOTO One Cup 16 200ml Dreamy Clouds Junmai Nigori 32 300ml

Konteki Pearls Junmai Daiginjo 28/78 720ml

Cowboy Yamahai 24/65 720ml