



À LA CARTE

TO BEGIN

Big Eye Tuna Tartare Cones	32
Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago	
Pan Seared Pork Dumplings	20
Spicy Black Vinegar, Garlic, Cilantro	
Chicken 'Laksa' Spring Roll	22
Calamansi, Chili Padi, Laksa Leaf	
Baby Beet and Goat Cheese Salad	29
Citrus-Hazelnut Vinaigrette, Toasted Hazelnuts, Hazelnut Crisp, Thyme, Olive Oil	
Spicy Hamachi 'Tiradito'	33
Cucumber-Jackfruit Relish, 'Leche De Tigre', Hass Avocados, Black Sesame Vinaigrette	
"Kaya Toast" Foie Gras Terrine	28
Brioche, Kaya Jam, Confit Egg Yolk, Aged Soy Salt	

FLOUR & WATER

Handmade Pumpkin Agnolotti	28
French Butter, Sage, Pine Nuts, Parmigiano Reggiano	
Rigatoni with Pork Ragù	29
Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley	
Bucatini "Trippa ala Romana"	29
Tomato Braised Tripe, House Made Ricotta, Mint, Parsley, Parmesan	

SANDWICHES

Grilled Organic Chicken Club	28
House Made Brioche, Apple Wood Smoked Bacon, Aged Comté Cheese, Herb Aioli	
K. B. L. T.	32
Korean Braised Pork Belly, Vine Ripe Tomatoes, Gochujang Aioli, Wild Rocket	
Grilled Angus Beef Burger	36
Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Marmalade	

ENTRÉE SALADS

Warm Eggplant Salad	27
Eggplant Caviar, Goat Cheese, Pine Nuts, Falafel Chips, Sesame Dressing, Pomegranate Molasses	
Sashimi Salad	46
Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu	
Bincho Grilled Salmon Salad	29
Hijiki Seaweed Rice, Korean Banchan, Gochujang Aioli, Sesame, Chili	
Grilled Mediterranean Prawns	36
Kalamata Olives, Feta Cheese, Caper Berries, Marinated Tomatoes, Cucumbers, Herbs	

ON THE SIDE

Roasted Brussels Sprouts 	18
Shiro Miso, Furikake	
Caramelized Rapini 	18
Tomato, Bagna Cauda	
Yukon Gold Potato Puree	18
French Butter, Chives	

 Vegetarian items can be made vegan

LAND & SEA

Honey Miso Broiled Black Cod	59
Chilled Egg Noodles in an Orange Chili Dressing, Black Sesame Vinaigrette, Coriander	
Steamed Japanese Sea Bream	42
Bok Choy, Lotus Root, Water Chestnut, Sweet Soy Sauce, Lemongrass Scented Jasmine Rice	
Smoked Maple Leaf Farms Duck Breast	52
Swiss Chard, Pistachio Gremolata, Caramelized Comice Pears, Natural Duck Jus	
Grilled Iberico Pork Chop	50
Shallot Marmalade, Fuji Apples, Allspice	
Grilled USDA Prime New York Sirloin	75
Roasted Fingerling Potatoes, Watercress, Red Wine Reduction, Garlic Aioli	