

sample menu

subject to change

tuna poke, sesame oil, radish,
nori cracker

fried oyster, beef carpaccio,
1000 island, butter lettuce

duck liver toast, jalapeno,
pickled pineapple

iceberg wedge, herb ranch,
aged gouda, pickles, radish

marinated squid, cucumber,
crispy tripe, watermelon radish,
red cabbage, peanuts



manila clams, coconut curry, butternut squash, fresh turmeric, naan

housemade spam, furikake rice, pickled cucumber

grilled short rib, kimchi glaze, nitaka pear, raddicchio,
miso butter brussels sprouts

coconut butter mochi

baked hawaii, caramelized pineapple ice cream, vanilla chiffon

gratuity is not included - 5% service charge added in support of employee benefits

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Magnums (1.5L)

SAKE (1.8L)

Junmai Daiginjo “Onikoroshi--Demon Slayer” Shizuoka Wakatake | 128

SPARKLING

Chardonnay “Cuis 1er Cru” Côte des Blancs 1er Cru Brut Champagne
nv Pierre Gimonnet | 224

Chardonnay-Pinot Noir Rosé Le Mesnil Sur Oger Grand Cru
Brut Champagne nv Pierre Moncuit | 178

WHITE

Sauvignon Blanc-Ribolla Gialla-Semillon-Tocai Friulano Napa Valley
2015 Matthiasson | 124

Riesling Feinherb “In der Sangerei” Mosel 2014 A.J. Adam | 142

ROSÉ

Syrah-Grenache-Mourvèdre-Counoise Rosé California 2017
Matthiasson | 88

Grenache-Mourvèdre-Cinsault Rosé Cassis 2017 Domaine du Bagnol | 124

RED

Poulsard-Trousseau-Pinot Noir “DD” Arbois 2016
Bénédicte & Stéphane Tissot | 123

Pinot Noir “San Andreas Fault” Sonoma Coast 2016
Hirsch Vineyards | 204

Cabernet Franc “Clos de la Dioterie” Chinon 2014
Charles Joguet | 173

Zinfandel “Lytton Springs” Dry Creek Valley 2016 Ridge | 132



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