



SAMPLE OHANA

subject to change

tuna poke, sesame oil, radish,
nori cracker

fried oyster, beef carpaccio,
1000 island, butter lettuce

duck liver toast, jalapeno,
pickled pineapple

albion strawberries,
black sesame-maple, almonds,
bay blue, red endive,
black truffle

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



manila clams, coconut curry, snap peas, fresh turmeric, naan

housemade spam, furikake rice, pickled cucumber

grilled shortrib, kimchi glaze, miso butter summer squash,
pickled onion

coconut butter mochi

honey poundcake, stonefruit, mango-lime curd, thai basil vanilla cream,
candied corn nuts

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

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

Vermentino “Barsotti Vineyard” El Dorado County 2017 Dewey’s | 88

Chenin Blanc “Clos David Monopole” Saumur 2015
Domaine Arnaud Lambert | 136

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

ROSÉ

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

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

RED

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

Tempranillo-Garnacha-Graciano “Viña Tondonia” Reserva Rioja 2006
R. Lopez de Heredia | 168

Cabernet Franc “Clos de la Dioterie” Chinon 2015
Charles Joguet | 188

