



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

garnet yams, almonds,
pt. reyes blue cheese, endive,
black sesame maple dressing

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



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

housemade spam, furikake rice, pickled cucumber

grilled shortrib, kimchi glaze, miso butter brussels sprouts,
pickled onion

coconut butter mochi

layered chocolate mousse cake, black sesame crumble, mango sorbet

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 Gimmonnet | 224

Hondarrabi Beltza “Hijo de Rubentis” Getariako Txakolina
Extra Brut Sparkling Rosé nv | 112

WHITE

Albariño “A Cruz des Ánimas” Rías Baixas 2018
Atalier by Raúl Pérez | 94

Sauvignon Blanc-Ribolla Gialla-Semillon-Tocai Friulano
Napa Valley 2015 Matthiasson | 133

ROSÉ

Pinot Noir Estate Rosé Sonoma County 2018 Scribe | 110

RED

Gamay “Clos de la Grand’Cour” Fleurie 2018
Domaine de la Grand’Cour | 162

Pinot Noir “Coastlands Vineyard” Sonoma Coast 2010 Cobb | 312

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



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