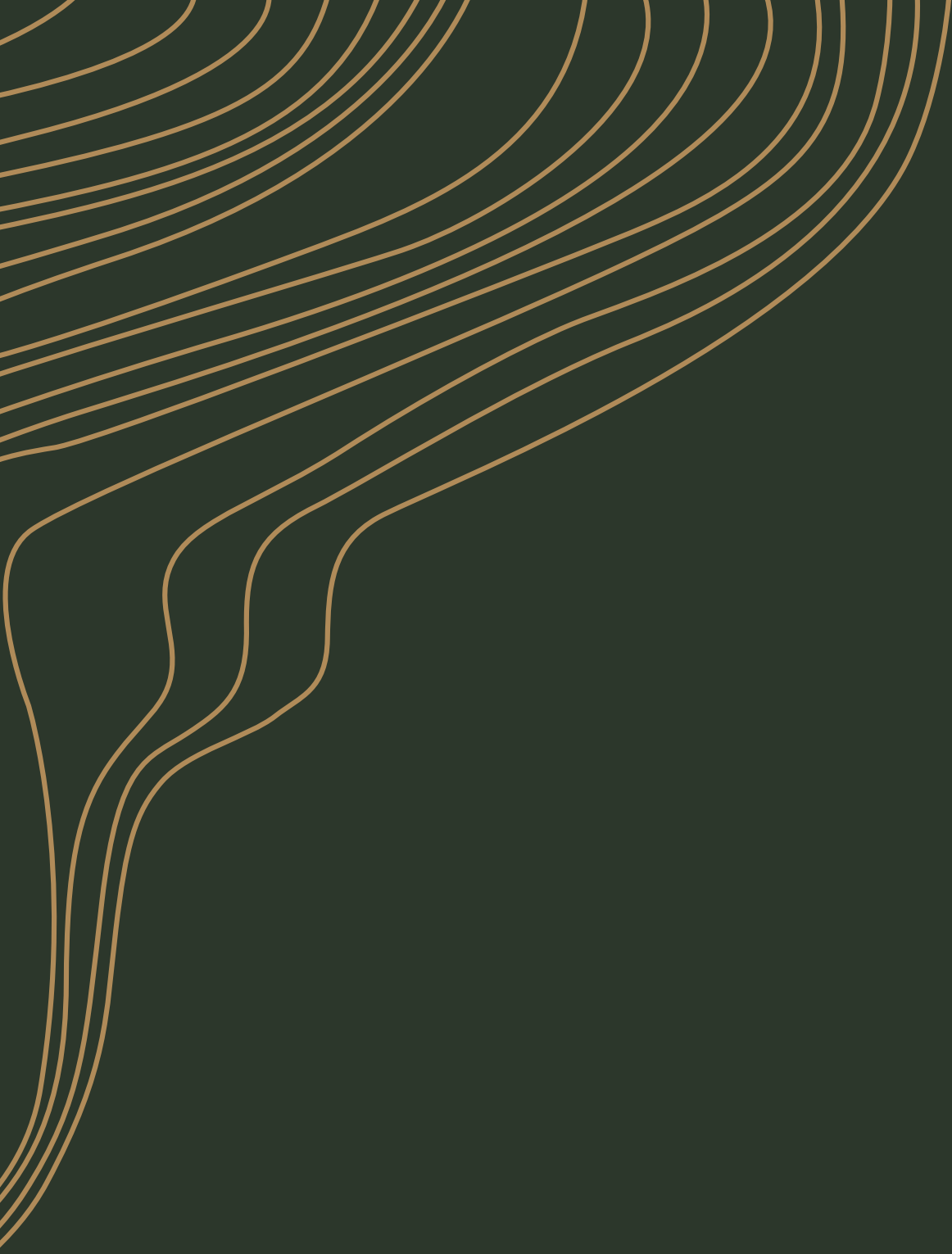


dinner





small plates

CHEESE STUFFED GARLIC BREAD 10
freshly toasted, seasonal herbs

TIGER PRAWN 15
crispy rice crust, lemon, chili aioli (*df*)

BEEF TARTARE 18
horseradish cream, mustard, grana padano,
furikake, crostini

GRILLED HUMBOLDT SQUID 16
green olive, artichoke, salsa verde,
chorizo, lemon (*gf*)

CRISPY BRAISED PORK BELLY 16
carrot puree, sweet chili glaze, crispy kale

LOBSTER & PRAWN ARANCINI 18
yuzu aioli, nitsume, apple, bonito flakes

SCALLOP CRUDO 18
cucumber, nuoc cham, apple, radish (*df*)

(*gf*) - gluten free

(*df*) - dairy free

(*vf*) - vegan friendly (alterations required)

vegetables

WATERMELON SALAD 14
feta, cucumber, yuzu vinaigrette,
artichoke tapenade (*gf*; *nf*; *vf*)

TOMATO & BURRATA 16
fermented plum vinaigrette, arugula, basil (*gf*)

ROASTED BROCCOLI 15
chili garlic labneh, sumac, grana padano (*gf*)

EGGPLANT 16
yuzu aioli, nitsume, salsa verde, maitake,
tenkasu (*vf*)

TOFU FALAFEL 14
daikon, tahini, gochugaru gremolata (*vf*)
- upgrade to large plate - \$21

ASPARAGUS 19
brown butter emulsion, foraged mushrooms,
mushroom tempura

GRILLED BABY ROMAINE 14
miso cream, feta, chili oil, lemon,
tahini, dukkah (*gf*)

large plates

SOY GLAZED SABLEFISH 41
miso beurre blanc, rapini, snap peas,
baby potato (*gf*)

ROUGIE DUCK BREAST 35
Israeli couscous, corn, spinach,
demi glace, chirizu

16OZ AB BEEF RIBEYE - for two 85
roasted potato, grilled broccolini,
mushroom demi glace (*gf*)

PAN ROASTED HALF CHICKEN 35
gochujang glaze, brie, baby green salad

BUCATINI 29
pork ragout, gochujang rose sauce,
arugula, grana padano

LINGUINE 31
clams, beurre blanc, cherry tomato,
chili, tobiko

CIOPPINO 37
clams, prawns, scallops, olives, marinara,
grilled sourdough

One bill policy and 18% service charge for groups of 6+