



restaurant

Bar Nuts <i>Caramel, Maldon Salt, Togarashi</i>	5
Edamame <i>Fleur De Sel, Lemon Zest</i>	5
Seaweed Salad <i>Sesame, Tuna Flakes, Kishu Vinegar</i>	8
Scottish Salmon Sashimi <i>Black Bean, Ginger, Cilantro</i>	13
Tuna Ceviche <i>Coconut, Thai Chilis, Lemongrass</i>	16
Tempura of Seasonal Vegetables <i>Soy Dashi, Kosho Aioli</i>	10
Crispy Onion Strings <i>Espelette Dressing</i>	9
Sweet and Spicy Beans <i>Crispy Shallots, Onion Caramel, Smoked Duck</i>	13
Pork Belly Steambun <i>Chili Aioli, Katsu, Pickles</i>	6
Bone Marrow <i>Parsley, Capers, Radish</i>	9
Fole Gras Laquee <i>Milk and Honey, Piquillo Jam, Honshemejis</i>	20
Butter Basted Lobster Roll <i>Aioli, Potato Chips</i>	20
Japanese Fried Chicken <i>Kimchee, Hot Mustard</i>	10



Toro NYC Menu Items

To celebrate Chef Ken Oringer's newly-opened NYC restaurant, the following items have been borrowed from the Toro NYC menu to provide a small taste of Ken's Big Apple success:

Fried Chicken Liver <i>Stuffed Sage Leaves</i>	9
Deviled Farm Eggs <i>Conserved Tuna Belly</i>	7
Abalone <i>Brown Butter, Parsley and Migas</i>	24
Jamon Iberico <i>Hand Cut Iberian Ham</i>	35