



## AMUSE DE MER

### Sea Trout Carpaccio

Avocado Mousse, Smoked Ikura, Dill Crème Fraiche \$8

### Big-Eye Tuna Tataki

Hay Smoked Tuna with Socca, Satay Condiment \$9

### Hamachi Tataki

Radish Sprout, Garlic Chips, Miso Cured Egg Yolk, Nuta Dressing \$9

### "Tako Wasabi"

Shaved Octopus and Fennel Salad, Crispy Wakame  
Mountain Wasabi Jus, Orange Oil \$7

## APPETIZER

### Spring Garlic Soup

Shrimp, Fava Bean, Crouton \$9

### White Asparagus Salad

Rhubarb, Sorel, Pine Nut Milk, Rosemary Oil \$10

### Skate Wing Tempura

Cucumber, Grapefruit, Yuzu Kosho \$12

### Pork "Ramen"

Pork Cheek, Poached Oyster, Chinese Broccoli  
Crackling Noodle with Ramen Broth \$12

## MAINS

### Globe Artichoke Barigoule

Shungiku Potato Gnocchi, Piquillo Pepper  
Baby Carrot, Crispy Basil \$18

### Sautéed Maine Scallops

Chorizo Tapioca Dumpling, Mizuna  
Gingered Coconut Foam \$25

### Halibut Meunière

Braised Kohlrabi, Confit New Potato, Crispy Prosciutto  
Spring Garlic Top Purée \$23

### Pan Roasted Striped Bass

Flageolet Bean Purée and Smoked Cuttlefish,  
Picholine Olive Shiitake Mushroom with Squid Ink \$22

### Duck Szechuan Style

Pan Roasted Duck Breast and Braised Yuba,  
Pea Shoots with Dandan Sauce \$25

### Bavette Steak

English Pea, Spring Onion, Tokyo Turnip,  
Ham Hock, Bordelaise Sauce \$26

## DESSERT

### Mount Fuji

Molten Chocolate Cake and Salted Caramel \$9

### Drunken Fish

Fig Jam, White Chocolate Ganache \$9

### Green Tea Macaroon

Raspberry, Mascarpone \$9

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## WINES BY THE GLASS

### Sparkling

Painous Cava, Spain \$7/33

### White

Alleme Gatariako Txakolina 2013 \$10/38  
Terredora di Paola Falanghina, Campania, Italy 2012 \$11/42  
Lavinyeta Heus Blanc Macabeo Blend, Emporda 2012 \$9/34  
Hermanos Torrontes, Salta, Argentina 2012 \$11/42  
Wolffer Chardonnay, NY 2011 \$12/45

### Red

Col des Vents Corbieres Rouge, France 2012 \$8/30  
Cantamessa Freisa d'Asti, Piedemont, Italy 2012 \$10/38  
Gorronona Bizkaiko Txakolina, Spain 2012 \$9/34  
Domaine Gouron Chinon Loire Valley, France 2011 \$12/46  
Millbrandt Traditions Merlot, Columbia Valley, WA 2012 \$10/38  
Bodegas Juan Gil Monastrell, Jumilla, Spain 2011 \$12/45

## WINES BY THE BOTTLE

### White

Pierre Sparr Pinot Gris, Alsace, France 2012 \$59  
Michel Briday Rully 1er Cru la Pucelle White Burgundy 2012 \$95  
Mastroberardino Mastro Greco 2012 \$49  
Santa Barbara Chardonnay 2012 \$50  
Secateurs Chenin Blanc, Swartland, South Africa 2013 \$45

### Red

Blue Rock Baby Blue Cabernet Blend,  
Alexander Valley, CA 2012 \$74  
Luis Canas Rioja, Crianza, Spain 2008 \$75  
Linden Claret, Linden, VA 2011 \$65  
Emeritus Pinot Noir, Russian River Valley, CA 2013 \$50

## SAKE (5 OZ / 10 OZ)

Sakura Emaki \$10/18  
Eikun, JunmaiShu, Water Lords \$7/12  
Dewazakura, Oka Cherry Bouquet \$9/16  
Minato Harbor Tsuchizaki Yamahai Nama Genshu \$9/16

## CIDERS (375/750 ML)

Millstone Heirloom 33 Small Batch Cider, Monkton, MD \$32 750 ML  
Distillery Lane Ciderworks Celebration Cider, Jefferson, MD \$32 750 ML  
Sagardo Isastegi, Basque, Spain \$15 375 ML  
Foggy Ridge Serious Cider, Dugspur, VA \$25 750 ML

## BEER

Lost Rhino Faceplant IPA \$7  
Avery White Rascal \$6

## COCKTAILS

### Reverse Martini \$12

Dolin Blanc, Ford's Gin or Aylesbury Duck Vodka,  
Fee Brother's Lemon Bitters, edible blossom garnish

### Black Manhattan/Reverse Black Manhattan \$12

Rye or bourbon, any choice of amari, Fee Bros  
Barrel Aged Orange Bitters, house made cherry garnish

## SPIRITS

### American Whiskey

Redemption Rye \$10  
Temptation Bourbon \$10

### Whisk(e)y From Abroad

Brenne \$12  
Nikka Coffey Grain Whisky \$17  
Yamazaki 12 \$12  
Hibiki 12 \$17  
Hakushu 12 \$17

## APERITIFS

Averna \$8  
Campari \$8  
Montenegro \$8  
Zucca \$8  
Fernet \$9  
Vermouth del Professore \$15  
Dolin Blanc \$6  
Dolin Rouge \$6  
Cocchi Americano \$7  
Cocchi Vermouth di Torino \$7

## DIGESTIFS

Daron Calvados \$8  
Gilles Brisson VS Cognac \$12  
Maison Surrenne Grand  
Champagne XO \$20  
Cles des Ducs VSOP Armagnac \$15

## SHERRY/PORT/DESSERT WINE

Maestro Sierra Fino \$8  
La Cigarrera Manzanilla \$8  
Cesar Florido Cruz Del Mar Oloroso \$8  
Castellare Vin Santo \$8  
Dow's 10yr Tawny \$8

## NON ALCOHOLIC SELECTIONS

Fever Tree Sodas (Club Soda,  
Tonic, Sparkling Lemon, Ginger Ale) \$3  
French Press Coffee \$6/10  
Silk Road Teas: Blue Flower Earl Grey  
(caf); Golden Jade Oolong (caf);  
Dragon Well Green (decaf);  
Garden of Eden (decaf) \$5/8  
Bolivar Elderflower Lemonade \$4