

SOME LIKE IT RAW

Tuna Sambal	\$13
Big Eye Tuna, paired with cashew sambal, avocado, drizzled with candied poke sauce	
Tuna Tostada	\$13
Diced Tuna belly served on top of wonton chip, mixed with house Ponzu sauce, topped with avocado, sesame seed, and pickled onion	
Hamachi	\$13
Yellowtail combined with our spicy soy lime sauce, served amongst a green papaya salad	
Miso Mustard Hawaiian Walu	\$13
Drizzled with miso mustard cream sauce, chili garlic oil, chive essence, finished off with oak chardonnay salt	
Garlic Chili Hawaiian Walu	\$13
Served with garlic chili sauce, eggplant caviar, topped with key lime segments	
Dinosaur Egg	\$13
Diced albacore, tossed in a house Unagi sauce, encased in an avocado shell, topped with sesame seeds	
Tuna Southwestern Style	\$15
Albacore topped with charred corn, pea tendrils, chipotle lime sauce, cilantro, scallions, and chipotle lime sauce	
Scallop on the ½	\$17
Fresh scallops on a ½ shell, with a lemon grass sambal, wasabi crème fraîche, shiso dust and cilantro	
Oyster Shooter	\$18
Dressed with Vietnamese mignonette, yuzu gelée, and pickled onion	
Kobe Beef Ensemble	\$24
Kobe Beef Carpaccio and our Kobe Beef Green apple tartar are combined to create this signature plate. Laying on top of this ensemble is a sunny side quail egg, drizzled with a creamy za'atar sauce	
Red Snapper Tartar	\$13
Mixed with yuzu kosho, crème fraîche, shallots, chives, served with fried root chips	

SMALL BITES

Drunken Tofu	\$8
Nut Brown Ale and Sake infused tofu, shiitake mushrooms, and Napa cabbage, captured in a steamed and seared rice paper pillow, drizzled with pomegranate syrup	
Saigon Nachos	\$10
Prime skirt steak is layered on top of a crispy wonton chip, topped with Queso Fresco, black beans, tomatillo and Central American Ancho chili sauce	
Filo Wrapped Spotted Fire Prawns	\$14
Flash fried served along with cucumber noodles and California orange Pomegranate Aioli	
Lump Dungeness Crab Cakes	\$12
Fresh Dungeness crab meat crusted in a Japanese Panko, served on Crab crisps with Miso Ginger Aioli	
Duck Shumai	\$10
Steamed Duck confit, seared and plated with ginger gastrique, and orange brown butter	
Curried Pulled Lamb	\$13
Served on top of Perilla Leaves	
Lobster Dog	\$12
Maine lobster placed on top of Brioche bread and drizzled with garlic Hollandaise	
Cavier Sampler	\$95
1 oz American Sturgeon Caviar, accompanied with a trio of Wasabi Crème Fraîche, Truffle Crème Fraîche, Siracha Crème Fraîche, chopped red onions, minced egg and fresh chives	
Sashimi Fish Sticks	\$11
Four types of Sōmen noodles, tangled with our daily fish selection, paired with our signature sauce and market vegetables	

SOUPS, SALADS & NOODLES

Organic Soba Noodle Salad	\$9
Tofu, mushrooms, scallions, sweet tomatoes tossed in a ginger dressing	
East Salad	\$10
Organic greens mixed with Comice pears, candied pumpkin seeds, pickled daikon, onion sprouts, and pickled ginger Yuzu dressing	
Warm Spinach, Shiitake and Duck Salad	\$15
Fresh spinach tossed with arugula greens, Shiitake mushrooms, duck confit, Bali pepper, tossed in sherry vinaigrette. Topped with crispy pancetta and roasted young candy beets	

FROM THE OCEAN

Bali Peppered Tuna	\$22
Ahi Tuna paired with a mix of gingered sweet potatoes, mélange of tangled fried carrots and beets, accompanied by our Parallel 30° Barbeque Sauce	
Monkfish Osso Bucco	\$18
Paired with purple Thai rice risotto and a green curry sauce	
Sake Seared Scallops	\$19
Fresh Sea Scallops are seared and served over a sweet corn custard garnished with a coriander cream Sauce	
Whole Fried Red Snapper	\$36
Thai Red Snapper plated with pickled Persian cucumber chiffonade of raw vegetables with a ginger dressing, along with a spicy citrus tomato and pepper relish	
Black Cod	\$18
A delicate fish, slow steamed in raw sugar and sake. A must have dish!	

FOWL, POULTRY & OTHERS

Organic Free-Range Chicken	\$18
Five spice chicken, seared and roasted, coupled with Chicken confit , bamboo rice, and drizzled with Opal Basil Lychee Gastrique	
Garlic Chili Quail	\$21
Frenched semi boneless Quail roasted in a garlic and chili rub served over a sweet potato, asparagus and coconut salad	

GRAZERS

Habachi Style Kobe Steak	\$24
Grade Five Kobe accompanied by Bunashimeji mushrooms	
Prime Skirt Steak	\$21
Served along with flashed organic Rapini and a Tomasaki sauce	
Lamb Chops	\$25
Marinated in organic Agave Honey and Serrano chili, drizzled with an Oyster glaze, paired sweet Chinese sausage soufflés	

ON THE SIDE

Furamaki Shishito Peppers and Pea Sprouts	\$10
Topped with black and white sesame seeds, shaved Nori, Bonito flakes and Tomasaki sauce	
Seasonal Local Farm Vegetables Selection	\$6
<i>(Ask Server)</i>	
Sweet Potato, Asparagus, and Coconut Salad	\$8
Bunashimeji Mushrooms	\$10
Purple Thai Rice Risotto	\$6
Young Bok Choy	\$8
Soy Lacquered Jumbo Asparagus	\$8
New Style Bibim Bap	\$10
Stone fired table side with lobster or shrimp or sprouts, mixed with rice and house Ponzu sauce	
Gingered Sweet potatoes	\$6
Sweet Chinese Sausage Soufflés	\$8
Sweet Chinese sausage mini soufflés	
Bamboo Rice	\$6