

MENU

Raw bar

Oysters 1/2 dozen mignonette tabasco lemon	18
White fish avocado cucumber seaweed miso grapefruit	16
Crispy rice cakes salmon tartar wasabi ginger daikon sesame	14
Flamed herring egg roe new potato fennel malt crumbs	16

Garden greens

Cauliflower raspberry tahini Holiday sumac	14
Burrata sun-blushed pesto mojo velvet tomato bread	14
Fried sweet potato velvet mayo za'atar	8

Salad & Pasta

Greek feta confit tomato pepper cucumber red onion lebneh Holiday sumac	22
Halloumi lemon asparagus strawberry baby gems pistachio melissa	22
Smoked salmon garden greens anchovy horseradish radish malt crumbs	24
Prawns ricotta angel hair pasta chili garlic lemon parmesan	24
Cashew avocado angel hair pasta chili garlic lemon parmesan	20

Fresh catch

Calamari bonito togorashi mayo-zu	18
Soft shell crab slaw tokyo gold umuboshi mayo	24
Organic white shrimp bread mayo	24
Grilled octopus new potatoes sea asparagus sun-blushed pesto mojo	28
Sun-kissed Veef new potatoes sea asparagus sun-blushed pesto mojo	24

Bowls

Poke Bowl flamed salmon sushi rice avocado pink ginger tokyo gold furikake	22
Poke Bowl organic tofu sushi rice avocado pink ginger tokyo gold furikake	22
Chilled soba octopus edamame cashew avocado fennel mushrooms ginger	24
Chilled soba tempeh edamame cashew avocado fennel mushrooms ginger	20

Sweet

House-made soft ice toppings	6
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Chefs are happy to make wild vegan or crazy gluten-free meals