

MENU

Raw bar

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| Oysters 1/2 dozen mignonette tabasco lemon | 18 |
| White fish grapefruit miso radish seaweed caviar flowers | 16 |
| Crispy rice cakes salmon tartar wasabi ginger daikon sesame | 14 |

Garden greens

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| Charred edamame ginger chili sesame | 9 |
| Cauliflower strawberry tahini Holiday sumac | 14 |
| Nem rolls love gems mango peanuts thai basil mint sweet chili | 14 |
| Sweet potato fries velvet mayo za'atar | 9 |
| Halloumi salad asparagus strawberry pistachio lemon melissa | 22 |

Fresh catch

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| Topless prawns cucumber tellicherry onion seaweed caviar cilantro | 16 |
| Soft shell crab tempura kimchi cucumber pickled red onion shiso mayo nori rice | 26 |
| Grilled octopus tomato pesto new potatoes avocado dill sea asparagus | 28 |
| Lemongrass Veef tomato pesto new potatoes avocado dill sea asparagus | 24 |
| Smoked salmon caesar radish garden greens crumbs horseradish | 24 |

Bowls & Pasta

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| Poke bowl flamed salmon sushi rice avocado kimchi beni shōga furikake | 22 |
| Poke bowl fresh tofu sushi rice avocado kimchi beni shōga furikake | 22 |
| Angel hair king prawns ricotta chili garlic lemon parmesan | 24 |
| Angel hair cashew avocado chili garlic lemon parmesan | 20 |

Sweet

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