L I V E L L O

"Nigiri" Sushi (*2pc*)

Scallop: Jalapeno, Meyer Lemon
Tuna: Soy, Pickled Wasabi
Salmon: Wasabi Crème, Crispy Shallot, Lemon Soy

Zensai

Seasonal Oysters
Smoked Ponzu Gelée, Sambal, Green Onion, Garlic Chip

Scallop Sashimi
Sriracha Chili, Yuzu Juice, Cilantro Flowers

Snow Crab Tempura
Red Onion, Cilantro, Creamy Sweet Ponzu

Garlic Oil Seared Imperial Wagyu
Sundried Tomato, Ginger, Garlic, Green Onion,
Sudachi Soy

Zaku Saku

Miso Marinated Black Cod
Myoga Shiso Salad, Fingerling Chips

Olive Oil Poached White Seabass
Rice Crust, Baby Leeks, Arima Sansho Butter Sauce

Seared Wagyu Strip Loin Steak 6oz
Cauliflower Puree, Mustard Greens, Pickled Daikon,
Mustard Miso

Colorado Lamb Chops
5 Spice Garlic Crust, Long Beans

Primi

Sea Urchin and Whitefish Crudo
Katz Organic Olive Oil, Citrus, Ilocano Sea Salt, Shiso

Tuna Crudo
Fresno Chile, Ginger Crumble, Tangerine,
Truffle Vinaigrette, Celery

62° Organic Egg
Creamy Polenta, King Oyster Mushroom, Parsley

Grilled Octopus
White Bean Puree, Crispy Garlic, Salsa Verde

Braised Veal
Veal Cheeks, Pickled Cherry Pepper Veal Reduction

Secondi

Bolognese of Beef Short Rib
Pappardelle, Pecorino

Stewed Squid and Spaghetti
Pomodoro, Broccoli Cream

Oxtail Tortelloni
Butternut Squash, Veal Sherry Reduction

Chicken "Picatta"
Arugula, Crispy Capers, Pecorino

8oz Filet Mignon
Mushroom Fricassee, Poached Egg, Ricotta Salata

Verdura

Green Salad
Carrot, Shallot, Ginger Soy Dressing

Brussel Sprouts
Redwood Hill Farm Goat Cheese, Mitsuba,
Whole Grain Honey Mustard Sauce

Avocado Tempura
Red Onion, Cilantro, Creamy Sweet Ponzu

Cauliflower Karaage
Thai Chili Mint Sauce

Sides

Japanese Cucumber Salad

Edamame, Porcini Salt

Asparagus, Light Garlic Soy Sauce

Truffle Fries, Parmesan

Shishito Peppers, Mustard Miso

Chef Benjamin Dayag
We believe in sourcing ingredients from local producers that share our passion for quality, sustainability, and freshness.