L I V E L L O

"Nigiri" Sushi (*2pc*) *11*

Scallop: Salsa Verde
***Tuna*:** Soy, Pickled Wasabi
***Salmon*:** Wasabi Crème, Crispy Shallot, Lemon Soy

Zensai

Seasonal Oysters 15
Smoked Ponzu Gelée, Sambal, Green Onion, Garlic Chip

Scallop Sashimi 18
Sriracha Chili, Yuzu Juice, Cilantro Flowers

Snow Crab Tempura 29
Red Onion, Cilantro, Creamy Sweet Ponzu

Garlic Oil Seared Imperial Wagyu 20
Sundried Tomato, Ginger, Garlic, Green Onion,
Sudachi Soy

Zaku Saku

Broiled Spicy Lemon Prawns 28
Stewed Mung Beans, Salsify Chips

Seared Wagyu Strip Loin Steak 6oz 46
Cauliflower Puree, Mustard Greens, Pickled Daikon,
Mustard Miso

Colorado Lamb Chops 45
5 Spice Garlic Crust, Long Beans

Primi

Sea Urchin and Whitefish Crudo 20
Katz Organic Olive Oil, Citrus, Ilocano Sea Salt, Shiso

Tuna Crudo 19
Lemon, Gremolata, Crouton, Mitsuba,
Meyer Lemon Infused Olive Oil

62° Organic Egg 17
Stewed Mushrooms and Pecorino Crisp

Grilled Octopus 14
White Bean Puree, Crispy Garlic, Salsa Verde

Veal Meatballs 17
Pickled Cherry Pepper Veal Reduction

Secondi

Seared Scallop and Spaghetti 25
Saffron Cream, Parsley

Bolognese of Beef Short Rib 26
Pappardelle, Pecorino

Oxtail Tortelloni 21
Butternut Squash, Veal Sherry Reduction

Chicken "Picatta" 26
Arugula, Crispy Capers, Pecorino

8oz Filet Mignon 39
Mushroom Fricassee, Poached Egg, Ricotta Salata

Verdura

Green Salad 10
Carrot, Shallot, Ginger Soy Dressing

Warm Weiser Farms Potato Salad 15
Redwood Hill Farm Goat Cheese, Mitsuba,
Whole Grain Honey Mustard Sauce

Avocado Tempura 11
Red Onion, Cilantro, Creamy Sweet Ponzu

Cauliflower Karaage 14
Thai Chili Mint Sauce

Sides

Japanese Cucumber Salad 5

Edamame, Porcini Salt 5

Asparagus, Light Garlic Soy Sauce 6

Truffle Fries, Parmesan 6

Shishito Peppers, Mustard Miso 7

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