

SHARE

TUNA TARTARE SWEET SOY, CILANTRO, WONTON CHIPS

KARAAGE JAPANESE FRIED CHICKEN, SPICY AIOLI SAUCE

SHRIMP TEMPURA SPICY AIOLI AND PONZU SAUCES

WAGYU SLIDERS BRIOCHE, WHITE CHEDDAR, BIBB, LEMON-CAPER AIOLI, OVEN DRIED TOMATO

GRILLED OCTOPUS WHITE BEAN PUREE, GARLIC, ARUGULA SALSA VERDE

5 SPICE CALAMARI CRISPY SHALLOT, GARLIC

BRUSSEL SPROUTS GOAT CHEESE, MITSUBA, WHOLE GRAIN HONEY MUSTARD

CHEESE 3 CHEESES, HONEYCOMB, TOMATO JAM

CHARCUTERIE 3 CURED MEATS, OLIVES, CORNICHONS, WHOLE GRAIN MUSTARD

GARLIC OIL SEARED SALMON SASHIMI TOMATO, GREEN ONION, GARLIC CHIPS, SUDACHI SOY

SEARED TUNA TANGERINE, TRUFFLE VINAIGRETTE, ORANGE, GINGER CRUMBLE, CELERY

TRUFFLE FRENCH FRIES CHIVES, TRUFFLE OIL, PARMESAN

SWEET POTATO FRIES TRUFFLE KETCHUP

SHISHITO PEPPERS MUSTARD MISO SAUCE

TRUFFLE POPCORN

EDAMAME PORCINI SALT

LARGE PLATES

MARINATED SKIRT STEAK HERB BUTTER, MUSTARD REDUCTION, FRITES

GRILLED SHRIMP AND MACHE SALAD ORANGE, FRISEE, PINE NUT, CHILI MINT DRESSING

BLACK COD MISO CRISPY FINGERLING POTATO CHIPS, SHISO, GINGER

GRILLED CHICKEN SANDWICH PUMPERNICKLE, LEMON CAPER AIOLI, SHISHITO, TOMATO, BIBB

OXTAIL QUESADILLA QUESO OAXACA, SALSA, SOUR CREAM

CHICKEN PAILLARD GINGER, GARLIC, ARTICHOKE, CHERRY TOMATO, SUDACHI-SOY

28 DAY DRY AGED BURGER “ANIMAL STYLE” BRIOCHE, SLAW, TOMATO, CARAMELIZED ONION

11” P I Z Z A S

MARGHERITA MOZZARELLA, ROMA TOMATO, BASIL

PEPPERONI MOZZARELLA, PEPPERONI

WHITE MOZZARELLA, RICOTTA, PARMESAN, PARSLEY

SALAMI MOZZARELLA, SALAMI, ARUGULA, PARMESAN

PUTANESCA MOZZARELLA, WHITE ANCHOVY, CAPERS, OLIVES, PARMESAN

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

Chef de Cuisine Benjamin Dayag