

Small Plates

(5) AHI TUNA POKE TACOS \$12

Spicy sesame, yellowfin tuna, yuzu kosho, avocado mousse, gyoza shell.

SOFT SHELL CRAB BAO BUN \$16

Tempura soft shell crab served in a Bao bun with house kimchi and Ssam sauce

ROASTED CAULIFLOWER \$11

Gremolata, Marcona almonds, capers

TRUFFLE MAC & CHEESE \$12

Broccoli, grana padana, white cheddar, Stilton bleu

TUNA TATAKI \$14

Pink peppercorn, black garlic gel, heirloom tomato, cucumber, Sweet City Micros®,

JAPANESE PUMPKIN SOUP \$10

5 spice pepitas, crispy prosciutto, acorn squash, crème fraiche

Certified A-5 Wagyu Beef

A-5 WAGYU \$30 per oz

(2 oz minimum - \$60)

Maple teriyaki, marinated beech mushrooms, Ssam sauce, brandy and served on hot stones

A-5 WAGYU GYOZAS \$24

Pan-fried Japanese dumplings
Doubanjiang and goma ponzu

A-5 WAGYU TACO \$8 (each)

Red onion, aji Amarillo aioli, Sweet City Micros®, pickled fresno

Salads

BEET SALAD \$11

Beet yogurt, blood orange, mustard seed, granny smith, Sweet City Micros®

BABY KALE SALAD \$13

Madeira infused raisins, shaved Midnight Moon®, white balsamic, butter poached hazelnuts

BURRATA SALAD \$16

Fig jam, white balsamic, crispy prosciutto, fresh figs, vincotto, shaved fennel

SHAVED APPLE SALAD \$13

Baby kale, compressed MacIntosh apple, apple cider vinaigrette, pomegranate, goat cheese and roasted hazelnuts

KANNON SWARIS, EXECUTIVE CHEF

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Hamburgers are cooked to order.

Entrees

BRAISED SHORT RIB AND GNOCCHI \$28

Snake River Farms short rib, sage gnocchi, charred radicchio, caramelized fennel

SPICED DUCK \$39

Ras'el hanout, curry braised lentils, confit shallots, duck jus

FRIED HALF CHICKEN \$29

Joyce Farms free range chicken, 48-hour brine, butternut squash puree, charred rapini and doubanjiang

PURVEYOR BURGER \$26

Wagyu – Ribeye blend, local heirloom tomato, Bibb lettuce, truffle aioli and balsamic onions

KAN KAN PORK CHOP \$89

Crispy pork belly, steamed bao buns, house-made kimchi, Ssam sauce, maple teriyaki, miso vinaigrette

Steak

22oz PRIME RIBEYE \$77

dinner for two

Okinawa sweet potatoes, celeriac puree, garlic confit, carrot jus and dehydrated potato salt

14oz PRIME N.Y. STRIP \$59

Okinawa sweet potatoes, celeriac puree, garlic confit, carrot jus and dehydrated potato salt

8oz BLACK ANGUS FILET \$55

Okinawa sweet potatoes, celeriac puree, garlic confit, carrot jus and dehydrated potato salt

Fish

ROASTED WHOLE FISH (MK)

dinner for two

Baby kale, fennel vinaigrette, citrus segments, shaved fennel

SEARED U-8 SCALLOPS \$34

Kabocha puree, 5 spice pepitas, charred brussel sprouts, vin cotto

BLACK COD \$36

Miso glazer, forbidden rice, marinated beech mushrooms, baby bok choy

Sides

Roasted Root Vegetables \$10

Parsnip, celeriac, butternut squash and miso vinaigrette

Beech Mushrooms \$9

Sake, sherry vinegar and aromatics

French Fries \$8

Lemon oil and fine herbs

Brussels Sprouts \$10

Lardon, truffle honey and honey crisp apples

Okinawa Sweet Potatoes \$10

Ginger, shallot, sake-soy