

## STARTERS

POTATO LEEK PANNA COTTA 36  
mushroom, fingerling potato chip, bay oil GF | VGN | NF

MAITAKE MUSHROOMS 25  
aguafaba aioli, artichoke hearts, chili oil, agave,  
charred green onion GF | VGN | NF

CRUDO 32  
japanese seabream, calamansi leche de tigre,  
ginger, shaved red onion, thai chili sauce, cilantro,  
watermelon radish, smoked coconut salt  
GF | DF | NF

PORK BELLY 30  
grilled berkshire pork, summer melons, rice vinegar  
pickled cucumber, shaved red onion, soy tomato glaze  
GF | DF | NF

JUMBO PRAWNS 36  
grilled skull island prawns, salted duck egg,  
shaved red onion, heirloom tomato, roasted corn,  
scallion, lime dressing, toasted peanut  
GF | DF \* contains shellfish

PARK BOARD\* 38  
house cured meats, cheeses, seasonal jam,  
grilled sourdough GF OPTION AVAILABLE

## SALADS & SOUP

ROASTED CORN GAZPACHO 14  
roasted corn, tomato, yellow bell pepper,  
jalapeño cilantro oil, garden vegetable chow-chow  
GF | VGN | NF

GARDEN VEGETABLE SALAD 20  
shaved cucumber, green bean, wax bean, baby radish,  
snap pea, asparagus, marinated chickpea, fresh mint, basil,  
chive, green goddess dressing GF | V

BABY KALE & TENDER LETTUCES 20  
shaved fennel, honeycrisp apple, candied pecan,  
dried cranberry, lemon-maple dressing  
GF | VGN | P

CHARRED GEM CAESAR 18  
gem lettuce, white anchovy, parmesan brioche crouton,  
house made dressing, parmesan snow NF

# N O M I

## ENTRÉES

BONE-IN PORK LOIN\* 52  
grilled sakura pork chop, peanut sauce, toasted sesame,  
mint and thai basil, crispy garlic, watercress GF

MERIBELLE CRAB CASARECCE 47  
semolina casarecce, meribelle crab, green onion puree, snap pea,  
pickled red pearl onion, sun-dried tomato, fresno chili NF

GRILLED HIRAMASA 54  
radicchio, baby fennel, citrus supremes,  
coconut salt, kaffir lime beurre blanc GF | NF

SHORT RIB 48  
charred coconut braised boneless short rib,  
bagoong jasmine rice, crispy shallot, cilantro, coconut cream  
calamansi, pickled chili GF | DF | NF\* contains shellfish

GRILLED TRUMPET MUSHROOM 36  
japanese eggplant, roasted daikon, king trumpet mushroom,  
shoyu miso sauce, sesame, tempura shiso, coconut salt  
GF | VGN | NF

ROHAN DUCK BREAST 54  
five-spiced seared duck, fava bean étouffée, creole congee,  
crispy shallot, pickled okra NF

## PRIME CUTS

10 OZ FILET MIGNON\* 70  
8 OZ NY STRIP\* 55  
12 OZ RIBEYE\* 65

*please choose one:* salmoriglio herb sauce,  
calabrian chili butter, beef jus, café de paris butter

## TO SHARE

SEAFOOD TOWER\* 180  
maine lobster, king crab, jumbo shrimp,  
pei mussels, snow crab, east & west coast oysters,  
smoked salmon dip NF  
*traditional sauces & accoutrements*



## TWO FORKS

SMOKED BEEF RIB\* 200  
smoked short rib, nuoc cham, vermicelli noodles,  
glazed mushrooms, bok choy, herb salad,  
pickled vegetables GF | DF | NF

JAPANESE SNAPPER 150  
roasted miyabi tai madai, pei mussels,  
patty pan squash, roasted fennel, marble potato,  
piquillo pepper chimichurri GF | NF

## SIDES

POMMES PURÉE 15  
V | NF

BABY BOK CHOY 12  
sesame, garlic GF | VGN | NF

GRILLED ASPARAGUS 12  
charred citrus, lemon-dill vinaigrette  
GF | VGN | NF | P

SEASONAL MUSHROOMS 15  
roasted garlic, sherry, fine herbs GF | V | NF | P

EXECUTIVE CHEF | *Terence Zubieta*

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VGN - VEGAN | NF - NUT FREE | P - SUSTAINABLE

Our kitchen is not an allergen-free environment. While we take precautions to minimize cross-contact, we cannot guarantee the complete absence of allergens in any dish. If you have a food allergy or sensitivity, please inform your server before ordering.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SUSHI\*

### BOWLS

POKE BOWL 30  
tuna or salmon, edamame,  
ginger, sesame seed  
DF | NF

KINOKO BOWL 28  
edamame, mushroom,  
roasted pepper, cucumber,  
grilled scallion, sesame soy dressing  
VGN | NF | P

### NOMI PLATTER 130

futomaki, tiger maki,  
salmon avocado maki,  
sashimi & nigiri:  
maguro, hamachi, madai  
DF | NF

### SUSHI PLATTER 115

crunchy spicy tuna maki,  
hamachi maki,  
sashimi & nigiri:  
maguro, hamachi, madai  
DF | NF

### HAMACHI CRUDO 38

calamansi gel, chili oil,  
jalapeño, shiso leaf  
GF | DF | NF

### NIGIRI & SASHIMI

PER PIECE GF | DF | NF

MAGURO - TUNA 11

MADAI - SNAPPER 12

HAMACHI - YELLOWTAIL 12

SAKE - SALMON 9

HOTATE - SCALLOP 11

### MAKI

HARU NATSU 29  
hamachi, poached pear, ikura, avocado,  
jalapeño, shrimp chili paste, shiso  
DF | NF

### SOFT-SHELL CRAB 29

calamansi gel, green apple shiso,  
umeboshi, grilled onion,  
sriracha, yuzu mayo, ponzu  
DF | NF

### HAMACHI 30

yellowtail, kizami wasabi, chili paste  
DF | NF

### SALMON AVOCADO 28

salmon, avocado, citrus dressing  
GF | DF | NF

### TIGER 28

shrimp tempura, spicy tuna,  
snowcrab, avocado  
DF | NF

### CRUNCHY SPICY TUNA 29

bigeye tuna, shiso panko,  
togarashi  
DF | NF

### NOMI FUTOMAKI 29

snow crab, eel, salmon,  
scallion, cucumber  
DF | NF

### RUBY OF THE SEA 30

tuna, madai, cream cheese,  
tempura shrimp, kanpyo,  
asparagus, kizami wasabi  
NF

### EMERALD VEGETABLE 22

shiitake, green apple, cucumber,  
asparagus, kanpyo, shiso, grilled onion  
GF | DF | VGN | NF | P