

## STARTERS

### LA FOURNETTE MICHE

one choice 12 | two choice 20 | three choice 26

salted butter, basil and lemon ricotta, herb and oil V | NF

### MUSHROOM FLATBREAD 26

wild mushroom, truffle mascarpone,  
black garlic dressing, arugula V | NF | P

### CALABRESE SALAMI FLATBREAD 26

calabrese salami, roasted tomato spread,  
whipped honey ricotta, basil NF

### BURRATA FLATBREAD 26

burrata, mint oil, peach tomato sauce, peach,  
arugula, parmigiano reggiano V | NF

### ROASTED CORN GAZPACHO 14

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

### PORK CRISPS 18

chili lime seasoning, coconut hot sauce GF | DF | NF

### CRISPY OKRA 18

tamarind seasoning, chili garlic yogurt dip  
GF | NF \*contains shellfish

### HUMMUS 20

crispy chickpeas, aleppo, grilled pita and lavash,  
shaved red onion, marinated olives, herb salad, lemon oil  
GF OPTION AVAILABLE | DF | V | NF \* contains sesame

### KARAAGE OCTOPUS 28

fried spanish octopus, salted duck egg aioli,  
togarashi, thai basil GF | DF | NF \*contains sesame

### LONGANISA DEVEILED EGGS 22

duck egg, longanisa, sinigang egg filling,  
garlic chips, chives NF \*contains shellfish

### PARK BOARD\* 38

artisanal meats, cheeses, seasonal jams,  
grilled sourdough GF OPTION AVAILABLE

### SEAFOOD TOWER\* 180

maine lobster, king crab, jumbo shrimp,  
pei mussels, snow crab, east & west coast oysters,  
smoked salmon dip NF

*traditional sauces & accoutrements*

# N o M I

## SALADS

add grilled chicken 10 | shrimp 12 | salmon or steak\* 16

### LOCAL GREENS 18

goat cheese, pickled fennel, candied walnut  
shaved cauliflower, white balsamic emulsion GF | V | P

### GRAPEFRUIT SALAD 22

bibb lettuce, mango, thai basil, carrot, mint,  
cucumber, crispy rice paper, soy calamansi lime dressing  
GF | VGN | NF

### PAILLARD CHICKEN CAESAR 30

gem lettuce, crispy fried chicken breast,  
baby kale, white anchovy, parmesan brioche crouton,  
housemade dressing NF

### PINEAPPLE PAPAYA SALAD 18

pickled pineapple, green papaya, jicama, cucumber, carrot,  
aguachile, tamarind vinaigrette, fresno chili GF | VGN | NF

## ENTRÉES

### BARRAMUNDI 48

pan-seared barramundi, tamarind yogurt spread, roasted tomato,  
sauteed okra, blistered corn, beech mushroom GF | NF

### STEAK FRITES 54

allen brothers prime striploin, crispy frites,  
béarnaise, maldon steak salt GF | NF

### LEMONGRASS CHICKEN 38

grilled chicken breast, annatto oil, atchara,  
charred lime, seasoned rice GF | DF | NF

### TORCHIO PASTA 32

burrata, snap pea, asparagus, pearl onion,  
lemon butter sauce, pea tendril V | NF

### HERITAGE CHICKEN 85

grilled pennsylvania golden half chicken, calamansi nuoc cham,  
green chili & lemongrass sauce, mint & thai basil, jasmine rice,  
tomato, cucumber GF | DF | NF

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### 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.

## SANDWICHES

*served with a choice of pomme frites or local greens salad*

### N o M I B U R G E R \* 28

two 4-ounce grass-fed beef patties, aged cheddar,  
tomato jam, pickled red onion, bacon aioli, brioche bun NF  
*beyond burger available upon request*

### LOBSTER ROLL 38

truffle & calamansi aioli, espelette, new england bun NF

### CRISPY TOFU BANH MI 24

marinated crispy tofu, grilled king trumpet mushroom,  
pickled daikon & carrot, jalapeño salsa, macha mayonnaise,  
baguette VGN | NF

### FRIED CHICKEN SANDWICH 26

sambal-marinated chicken thigh, baby gem lettuce,  
pickled onion, black garlic aioli, potato bun DF | NF

### SHAVED STRIPLOIN SANDWICH 36

caramelized onion, pickled tomato, arugula,  
grain mustard, toasted sourdough DF | NF | P

## SIDES

### TRUFFLE FRIES 14

burgundy truffle, roasted garlic aioli GF | V | NF

### MAC & CHEESE 12

cavatappi, brown butter herb crust V | NF

### SEASONAL MUSHROOMS 12

herb panko VGN | NF | P

### SAUTEED SPINACH 10

confit garlic GF | VGN | NF

## S U S H I \*

### 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

### N O M I

#### 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