

Oysters with Szechuan mignonette *	25
...East or West Coast	
Clams with cucumber and jalapeño *	17
Sea urchin with red shrimp and nori *	18
Imperial caviar, crème fraîche, and potato chips	65
White shrimp with cocktail sauce *	26
Nova Scotia snow crab with yuzu kosho *	27
Fluke crudo with pomelo and chrysanthemum *	24
Tuna tartare, sunflower, and hijiki *	24
Scallop crudo with Asian pear and ramps *	22
Seafood platter *	95/135
...Imperial caviar supplement	60
...Raw tuna with ponzu and radish supplement	8
Market crudité with miso mayo	16
Jamón Ibérico de Bellota	26
Foie and chicken liver pâté with apples and rye crackers	19
Potato and Raclette croquettes	15
Burrata, celery and bottarga	18
Fava bean and cucumber salad with lovage and Castelrosso	18
Purple endive salad with pecans and Bayley Hazen Blue	18
Fried asparagus with sesame mayonnaise *	15
Omelette with hackleback caviar and trout roe	32
Lobster and dulce seaweed tart	28
Lamb ribs with yogurt and mojo verde	24
Lobster and crab dumplings in yuzu broth	32
Tuna with mustard greens and potato *	34
Red Snapper with agretti, ramps and capers	35
Grilled duck with beets, cherries and basil	37
Wagyu steak with asparagus and blue cheese	39

Please inform us of any allergies or dietary restrictions.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.