

mezze

dips and spreads

CONFIT GARLIC PITA

confit garlic,
smoked sea salt
4

CHARRED SCALLION PITA

burnt scallion dashi butter,
extra virgin olive oil
4

HUMMUS

classic | silky chickpea hummus,
sumac, olive oil
15
japanese | toasted nori, sesame
oil, white miso
16

BLACK GARLIC
BABA GHANOUSH

deeply smoked
eggplant, glossy black
garlic, charred lemon
16

SPICY WHIPPED FETA

fresno chili, piquillo pepper,
brown rice vinegar
16

TZATZIKI

crisp cucumber, yogurt,
dill, garlic, mint
14

the full spread

Get the total package with a sampling of three
dips and three pitas.
40

first bites

SMOKED OLIVES & PICKLES

assorted mediterranean olives, orange,
aleppo chili, seasonal pickled vegetables
13

GRILLED HALLOUMI

calabrian chili &
pomegranate molasses
15

CRAB SPANAKOPITA

sweet red crab, baby spinach,
briny feta, flaky phyllo
22

salata

MEDITERRANEAN SALAD

heirloom tomato, feta, marinated
olives & torn herbs
19

JAPANESE CAESAR

crisp greens, nori, pickled
shallots & mandarin
19

raw

coastal selections

JAPANESE YELLOWTAIL CRUDO*

chermoula, amba, shaved fennel,
toasted sesame
26

AKAMI TUNA CRUDO*

plum, ponzu, tomato nectar
29

OYSTERS*

yuzu-sumac mignonette
4 / each

CAVIAR SHOKUPAN CANAPÉS

half ounce golden kaluga,
toasted japanese milk bread,
crème fraîche | 5pc
60

sushi

specialty rolls

TEMPURA VEGETABLE MAKI

tempura asparagus, avocado, beet
19

OAK STREET MAKI*

king crab, ora king salmon, spicy mayo,
serrano, unagi glaze
36

TZATZIKI SALMON MAKI*

ora king salmon, cucumber, mint yogurt
23

HAMACHI EBI MAKI*

shrimp tempura, hamachi, yuzu-calabrian
sauce, sea salt, cilantro
25

SPICY SHRIMP TEMPURA MAKI*

spicy tuna, sweet soy, fried capers
29

fire

skewers from the hearth

WILD MUSHROOM

oyster mushrooms, date molasses,
brown butter aioli
14

OCTOPUS

gigante bean purée, Florina
pepper sauce
19

CHICKEN YAKITORI

pomegranate glaze, tzatziki, herbs
15

PRAWN

scallion brown butter, herbs, lemon
17

WAGYU*

shishito peppers, wagyu tare, wasabi labneh
21

crafted

grains made
for pairing

SHAWARMA SPICE DUMPLINGS

chicken jus, chili crunch
23

JAPANESE RICE POT*

seasonal mushrooms,
marinated egg yolk, furikake
24

YUZU CAVIAR MAFALDINE*

golden kaluga caviar, yuzu
beurre monté
65

mains

land and sea

MISO COD*

caramelized miso, crispy enoki
mushrooms
43

FIRE ROASTED CAULIFLOWER STEAK

brown butter purée, harissa
pickle, black lime crust
28

CITRUS SKIRT WAGYU*

nori salsa verde
78

ORA KING SALMON*

citrus gremolata, green asparagus,
confit garlic butter
38

KAGOSHIMA A5 WAGYU*

japanese olive oil, finishing salt
105

CHARRED FILET MIGNON*

9 ounce, za'atar butter
71

BLUEFIN TUNA*

24 oz. japanese au poivre sauce
105

WHOLE BRANZINO*

ezme, grilled citrus
75

LAMB CHOPS*

half rack of lamb, hoisin glaze,
roasted peanuts, herbs
69

40 OZ. TOMAHAWK *

za'atar butter
215

ARLA