



Executive Chef | Nay Castillo

Shishitos : pineapple ponzu, olives, mint 9 🌱 GF

Charred Edamame : chili oil,
salt trio, pop rocks 8 🌱 GF

Frites : wasabi aioli, negi, powder 6 🌱 GF

Labneh : grilled bread & veg 12 🌱

Brussels : lemon tahini, pickles, feta,
crispy garlic 12 🌱 GF

Lil' Gems & Endive : charred endive,
puffed quinoa, gold raisins, cashew curry 13 🌱 GF

Roasted Cabbage : peanut miso thecha,
black vinaigrette, fried leeks 15 🌱 GF

Grilled Carrots : pepper aioli, sweet potato,
pickled carrots, apricot gremolata 12 🌱 GF

Hamachi Crudo* : avocado wasabi, beets, jus 17 GF

Ebi Sando : slaw, gochujang, smoked ikura 15

Pescadillas : white fish, potato, sofrito,
hoja santa, salsa verde 16 GF

44 Farms Tartare* : chives, shallots,
pickled mushrooms, sabayon, crispy bits 18 GF

Lamb Pops* : charred chile molasses,
yuzu yogurt cream, coriander 28 GF

Yardbird : capers, preserved lemon butter,
arugula, parm 18

Bidi Bidi BimBap* : braised pork cheeks,
crispy rice, fixins 21 GF

SWEETS 8

Pavlova : strawberry curd, ancho flake,
lemon zest crème 🌱 GF

Marscadome : passion fruit whip,
candied cacao nibs, fermented blueberries 🌱 GF