

# MAIN PLATES

<b>CHICKEN</b>	28
<i>house made pappardelle, butternut squash puree, pickled rutabaga, crispy chicken skin, haricot verts, pecan</i>	
 <b>SALMON</b>	32
<i>shimeji, red miso + yuzu sauce, sake rice, charred green onion, tougarashi, sesame seeds, tokyo turnips</i>	
<b>SEA BASS</b>	34
<i>crispy polenta, grilled radicchio, lemon butter sauce, zucchini, fried capers, braised fennel</i>	
<b>PRAWN + SCALLOPS</b>	37
<i>red curry sauce, coconut rice, pineapple salsa, cilantro, crispy onion and cashew nuts, bok choy</i>	
<b>RACK OF LAMB</b>	39
<i>herb roasted carrots, parisian gnocchi, crimini mushroom, parmesan foam, tomato chutney, carrot green pistou</i>	
<b>GRILLED 7OZ BEEF TENDERLOIN</b>	42
<i>roasted fingerling potato, bacon jam, bordelaise sauce, celery root puree, grilled leeks, beets</i>	
 <b>CC</b>	23
<i>clams, garlic, chili pepper, parsley, olive oil</i>	
<b>BUTTERNUT SQUASH GNOCCHI</b>	21
<i>roasted squash, pumpkin seeds, crispy sage, parmesan</i>	



## SOUPS & SALADS

CHEF'S DAILY SOUP 10



SEAFOOD CHOWDER 12

*local seafood, clams, potato, bacon*

HOUSE SALAD 12

*arugula, pickled mushroom + ginger, sesame seeds, radish, shallot vinaigrette*

ROMAINE SALAD *starter* 13

*prosciutto, black pepper brioche, lemon dressing, parmesan, boiled egg* *entrée* 17



WARM POTATO SALAD & *starter* 15

SEARED ALBACORE TUNA *entrée* 19

*green beans, radish, spicy green onion sauce, tonnato, sunflower seeds*

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*add to your salad*

**roasted chicken breast** 8 | **hand peeled prawns** 12

**wild Pacific salmon** 12

## SMALL PLATES

CRISPY CALAMARI 14

*tougarashi salt, preserved lemon aioli*

BRAISED DAIKON + KAMPACHI 17

*japanese mustard, shiso, green pepper dust, sweet soy sauce, puffed barley*

MALAI KOFTA 14

*potato + paneer dumpling, cashew tomato sauce, grilled naan, cilantro*

BUTTERMILK FRIED CHICKEN 15

*thyme aioli, grilled cabbage, chili honey*

BEEF TATAKI 15

*pickled mustard seeds, soy onion vinaigrette, crispy leek, grated daikon, green onion, lemon aioli*