

Hot Buns house cultured butter, carrot dip	14
~~~~~ with trout roe* +21 (½ oz)   +38 (1 oz)	
~~~~~ with hackleback sturgeon caviar* +34 (½ oz)   +65 (1 oz)	
Grilled Oysters herb butter, breadcrumbs	15
Lobster Toast shokupan, tasty crunch, chili oil.....	25
*Beef Tartare daikon, wild rice, bottarga	18
Grilled & Marinated Leeks hazelnut, garlic, shallots.....	14
Chicory Salad lemongrass, benne seed, orange.....	14
Smoked Mackerel & Carrot Fritter horseradish, capers.....	19
Smoked Egg* chips, crème fraiche, trout roe, chives	18
Octopus sunchoke, olives, lemon	19
Pig Head Fritters masa, mustard	18
Potato Dumplings sweet potato dumplings, ginger, gouda, scallion	28
Cobia clams, braised fennel, fregola	32
Quail Cassoulet sausage, foie gras, swiss chard, persimmon.....	36
*Ribeye fried rice, turnip, bibb lettuce, shiso	54
*Chile Smoked Pork Chop roast garlic, pork jus, corn bread	72
Pineapple Passion Fruit Tart almond, vanilla cream, pomegranate.....	14
TC Sundae chocolate ice cream, blondie, koji caramel, cherries	15
Lemon Sorbet grape, black tea shaved ice.....	14
Cheesecake pear, red wine, benne seed	14



**Consuming raw meat, poultry, eggs or fish may increase your chance of foodborne illness, especially if you have certain medical conditions.*

We politely decline menu modifications.

Parties of 6 or more guests will be subject to a 25% service charge.

Checks may only be split evenly.