



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)	
Lobster Toast shokupan, tasty crunch, chili oil.....	25
Hamachi Crudo tomatillo, cucumber, curry leaf.....	19
*Beef Tartare daikon, wild rice, bottarga	18
Summer Melon strawberry miso, chile, sorrel.....	14
Eggplant smoked garlic emulsion, radish, parmesan	14
Peach Salad celery, hazelnuts, cilantro.....	15
Smoked Egg* Omelette crab, hollandaise	18
Duck Skewers plum, garlic.....	15
Scallops country ham, candy onions.....	30
Cappellacci corn, masa, nettle.....	29
Tuna zucchini, pickled tomato, benne seed, shiso	34
Grilled Lamb beans, carrots, anise hyssop.....	35
*Striploin peppers, potatoes, almonds, basil.....	38
*Chile Smoked Pork Chop roast garlic, pork jus, cornbread	72
Chocolate Pumpkin Tart mocha sauce, pepita brittle.....	15
Yoli Masa Sundae toasted masa ice cream, cherry sauce, plums, vanilla cream	16
Melon Sorbet lemon marmalade, black rice shaved ice.....	14
Black Sesame Almond Cake fig, strawberry, yogurt ice cream	15

**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.