

SHARED PLATES

we recommend ordering a 1-2 plates per guest for the table.

Cold Mezza

CLASSIC HUMMUS GFA / VA / D 12

housemade chickpea purée, evoo

SPICY HUMMUS GFA / VA / D 13

gochujang, chili, togarashi

UPGRADE YOUR HUMMUS

signature toppings: STEAK BITES 6 • LAMB + BEEF

KABOB 5 • LAMB SHANK 6 • CHICKEN 4 • FALAFEL 3

all hummus served with housemade, grilled to order naan.

WAGYU TARTARE GFA / PA / KA 21

wagyu tenderloin, egg yolk, greek tapenade,

everything bagel chips

WHIPPED FETA GFA / VG / PA / KA / N / D 13

pomegranate molasses, pistachio, chili oil, naan



MEDITERRANEAN SALAD GFA / V / PA / KA 12

fattoush, mint, parsley, tomato, pomegranate, zataar pita rounds

SPICED BEET SALAD GF / VG / N / D 15

poached red & golden beets, whipped chevre, arugula, candied pecans

ADD PROTEIN TO YOUR SALAD:

steak bites 6 • lamb + beef kabob 5

lamb shank 6 • chicken 4 • falafel 3

HOUSEMADE ARTISAN NAAN FOR THE TABLE 5 • prepared fresh daily. grilled to order.

Hot Mezza

FALAFEL GF / VA / D 8

herbacious falafel, hummus, tangy feta

KOREAN STREET CHICKEN GF / KA 16

gluten-free crispy breading, fish sauce

BANG BANG SHRIMP GF / KA / PA 19

gluten-free tempura, ponzu cabbage, spicy aioli

WAGYU DUMPLING 18

house ground wagyu, red cabbage, micro cilantro, black garlic ponzu, chili oil

GRASS-FED STEAK BITES GF / KA / PA 19

tenderloin, mirin, honey, tamari

FRIED CALAMARI GF 15

squid, rice flower, togarashi, chipotle aioli

BRUSSELS SPROUTS GF / N / VG / KA / PA 10

almond & cashew dukkah, harissa honey

HOT STONE RICE * GF / D 13

duck egg, furikake, crispy shallot, tamari + signature toppings upgrade available

CRISPY SPICY POTATOES GF / VA 9

garlic cilantro butter, harissa, sumac, garlic aioli

SICHUAN GREEN BEANS GF / N / V / K 11

crispy peanut | tamari | shallot | lemongrass

ORGANIC CHARRED EDAMAME GF / V 9

lemon, maldon salt

POMME FRITES GF / VA 14

zaatar spice, garlic aioli, blueberry catsup

From the Butcher

GRASS-FED FILET GF / K / P / D 34

100% grass fed + finished filet, curry celeriac purée, brussels, watercress, truffle radish sauce, chive oil

LAMB SHANK GF / KA / PA / D 26

served with turmeric rice, moroccan chickpeas + au jus

LAMB CHOPS * GF / N / K / P / D 38

served with turmeric rice, greens + toum aioli

LAMB & BEEF KABOBS GF / N / KA / PA / D 27

served with turmeric rice, greens, arugula salad mix + house-made tahini sauce

FLATBREADS housemade artisan naan

BURATTA VG / D 19

burrata, za'atar, matbucha sauce, arugala, chilli oil

FETA & SPINACH D 17

feta, pickled onion, oregeno add lamb shawarma 6

MANILLA CLAM & BUTTER D 17

manila clams, bechamel, kasseri cheese, calabrian chili oil

Sweet Tooth

MANDRAKE TRUFFLE GF / N / D 12

chocolate, silky mousse, mirror glaze, candied pistachios

JAPANESE CHEESECAKE GF / D 14

organic cream cheese, grass-fed butter, rice flour, eggs, whole milk, strawberry coulis, housemade matcha ice

CHICKEN THIGH GF / N / KA / PA / D 21

served with turmeric rice, greens + toum aioli

LOBSTER GNOCCHI D 29

wild-caught lobster, housemade gnocchi, champagne ohio corn cream sauce

MISO BLACK COD GF / K / P / D 24

buttery and delicate japanese-style served with celeriac purée, mirin glaze and lychee.

SMASHBURGER D 16

grass-fed beef, bakers bacon, truffle toma, bacon shallot jam, radish aioli, blueberry catsup, brioche, pomme frites

MEDITERRANEAN PLATTER 185

GFA / N / KA / PA / D serves 4-6

a colorful sampling of grass-fed filet, lamb shank, chicken thigh, lamb & beef kabob.

served with turmeric rice, hummus trio, greens, persian grilled vegetables, toum aioli, and house-made naan.

SANTORINI CITRUS CAKE D 15

filo dough, chantilly cream, citrusy syrup, orange slice

CARROT CAKE N / D 14

housemade spiced carrot layers, creamy frosting, nutty crunch, spiced rum pineapple compote

The World's Healthiest Sushi.

Gluten-free sushi available

WILD-CAUGHT • SUSTAINABLY SOURCED • ORGANIC PRODUCE • ZERO REFINED SUGARS • NON-GMO RICE • CLEAN COOKING OILS

Raw Bar*

BLUE POINT OYSTERS

Three 12 or Six 20

KUMAMOTO OYSTERS

Three 15 or Six 25

CRISPY RICE

truffle avocado 17

spicy salmon 18

spicy tuna 18

spicy yellowtail 19

TORO TARTARE 35

Bluefin tuna belly, shaved scallions, ponzu, chilli oil, crispy lotus roots, quail egg yolk, shredded nori, seaweed, microgreens

TUNA TATAKI 27

pepper seared bluefin tuna, toasted rice dust, black garlic tosazu, maldon sea salt, microgreens

HAMACHI JALAPEÑO 28

yellowtail, jalapenos, ponzu, chili oil, crunchy garlic, microgreens

SALMON MANGO CRUDO 25

orange supremes, mango dashi, ponzu, chive oil, lime zest, maldon salt, microgreens

Specialty Rolls*

SURF AND TURF 30

spicy crab, salmon, shiso, **seared wagyu**, sweet lemon tamari reduction, crispy potatoes, shaved green onions

FIRECRACKER ROLL 25

shrimp tempura, avocado, spicy tuna, sweet tamari reduction, spicy mayo, rice crackers

HAMACHI HARMONY ROLL 27

salmon, cucumber, blistered shishitos, black pepper seared yellowtail, avocado, miso sesame sauce, tamari reduction, microgreens

ZEN ENZO ROLL 31

daikon wrapped, roasted nori, light rice, bluefin tuna, salmon, white fish, shiso, capelin roe, black garlic

DRAGON ROLL 24 *Contains Gluten

snow crab, avocado, cucumber, barbequed eel, sweet tamari reduction

PAPER CRANE ROLL 28

soy paper, bluefin tuna, spicy yellowtail, chives, jalapenos, cucumbers, amberjack, avocados, black garlic tosazu, yuzu hot honey, crispy shallots

SALMON SUNRISE ROLL 27

shrimp tempura, asparagus, avocado, seared salmon, yuzu lemon pepper aioli, tamari reduction, salmon roe, chives

Classic Rolls*

CALIFORNIA ROLL 17 snow crab, avocado, cucumber

PHILLY ROLL 15 smoked salmon, cream cheese, avocado

CUCUMBER AVOCADO ROLL 8 cucumber, avocados

SALMON AVOCADO ROLL 15 salmon and avocado

NEGI TORO 18 bluefin tuna belly mixed with scallions

SPICY ROLL (Tuna or Salmon 14, Yellowtail 15) spicy mix, avo, cucumber

EEL ROLL 15 *Contains Gluten

barbequed eel, shiso, avocado, cucumber, sweet tamari reduction

SHRIMP TEMPURA 16 *Contains Gluten

soy paper, shrimp tempura, avocado, cucumber, sweet tamari reduction, shrimp furikake

SPIDER ROLL 18

soft-shelled crab tempura, shiso, avocado, cucumber, capelin roe, sweet tamari reduction

HAMACHI CUCUMBER ROLL 15

yellowtail, scallions, cucumber

SEASONAL VEGGIE ROLL 17

blistered shishitos, grilled asparagus, avocado, cucumber, miso sesame sauce, tamari reduction, crispy japanese artichoke flakes, wheatgrass

Nigiri/Sashimi*

all sashimi is paleo-friendly, + keto-friendly.

Bluefin Tuna akami/lean cut	8	Sea Bream japanese	9
Bluefin Tuna chutoro/mid belly	11	*Salmon Roe house-cured	9
Bluefin Tuna toro/belly	14	*Seared Wagyu	14
Salmon	6	Hokkaido Scallop	7
Yellowtail	7	*Snow Crab	8
Amberjack	8	*Freshwater Eel	7
		Striped Bass	5

[1] piece of nigiri or [2] cuts of sashimi

* [1] piece per order || Add Caviar 7

*Freshwater Eel contains gluten

Chef's Selection*

a chef-curated selection of the freshest and highest quality seafood available.

NIGIRI COMBO 60 8 pieces of nigiri, 1 hosomaki roll

THE SELECT 90 9 sashimi, 5 nigiri, 1 hosomaki roll

MANDRAKE