

SHARED PLATES

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

Cold Mezza

CLASSIC HUMMUS GF/V 12
house-made chickpea purée, evoo

JAPANESE SWEET POTATO HUMMUS GF/V/P 14
miso, poblano, sesame, honey

SPICY HUMMUS GF/V 13
goghugang, 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 house-made, grilled to order naan.

GRASS-FED TARTARE GFA/PA/KA 20
egg yolk, greek tapenade, crostini

WHIPPED FETA GFA/N/VG/PA/KA/D 13
pomegranate molasses, pistachio, chili oil, naan



MEDITERRANEAN SALAD GFA/V/VG/PA/KA 11
fattoush, mint, parsley, tomato, pomegranate, zataar
pita rounds

ENDIVE + FIGS GF/N/VA/P/D 12
basterma, labne, mache, walnut tahini vinaigrette

BURRATA CAPRESE GFA/VG/PA/KA/D 13
grass-fed, no lactose burrata, tomato, arugula

HOUSE-MADE NAAN FOR THE TABLE 5 • prepared fresh daily. grilled to order.

Hot Mezza

KOREAN STREET CHICKEN GF/KA 16
gluten-free crispy breading, trio of sauces

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



BRUSSELS SPROUTS GF/N/KA/PA 10
almond & cashew dukkah, harissa honey

TEMPURA SHISHITO PEPPERS GF/KA/PA 10
served with spicy aioli

HOT STONE RICE * GF/VA 13
duck egg, furikake, crispy shallot, tamari

HARISSA BATATAS GF/VA/VG 9
spicy potatoes, garlic cilantro butter, harissa, sumac

PERSIAN GRILLED VEGETABLES GF/V/K/P 8
organic seasonal vegetables

FALAFEL GF/VA/VG 8
herbacious falafel, hummus, tangy feta

ZAATAR EDAMAME GF/V 9
delicately seasoned with maldon

POMME FRITES GF/VA 14
zaatar spice, garlic aioli, blueberry catsup

From the Butcher

GRASS-FED FILET GF/K/P 31
100% grass fed + finished filet, curry celeriac purée,
brussels, watercress, truffle radish sauce, chive oil

LAMB SHANK GF/KA/PA 26
served with turmeric rice, greens + au jus

LAMB CHOPS * GF/K/P/N/D 38
roasted red peppers, romesco

LAMB & BEEF KABOBS GF/KA/PA 21
served with turmeric rice, greens + toum aioli

CHICKEN THIGH GF/KA/PA 19
served with turmeric rice, greens + toum aioli

LOBSTER GNOCCHI 27
wild-caught lobster, housemade gnocchi, champagne
ohio corn cream sauce

MISO BLACK COD GF/VG/K/P 24
buttery and delicate japanese-style served with
celeric puree, mirin glaze and lychee.

SMASHBURGER 16
grass-fed beef, bakers bacon, truffle toma, bacon
shallot jam, radish aioli, blueberry catsup, brioche,
pomme frites

MEDITERRANEAN PLATTER

185 | 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.

Sweet Tooth

CARROT CAKE N/D 14
spiced carrot layers, creamy frosting, nutty crunch,
candied pumpkin seed

CHOCOLATE TRUFFLE GF/D 12
silky mousse, mirror glaze, chocolate

BREAD PUDDING 19
cinnamon spiced. served a la mode

COFFEE PANNA COTTA GF/D 14
creamy espresso, vanilla essence, caramel

The World's Healthiest Sushi.

All of our sushi is gluten-free.

WILD-CAUGHT, LOW-MERCURY SEAFOOD • ORGANIC PRODUCE • ZERO REFINED SUGARS • NON-GMO RICE • CLEAN COOKING OILS

Raw Bar*

HAMACHI JALAPEÑO 21

wild yellowtail | yuzu | jalapeño

TUNA TATAKI 30

seared blue fin tuna, miso + chipotle sauce, micro cilantro

TAI CHILE 24

japanese snapper, aguachile, cucumber, charred citrus, cherry tomato, jalapeño

TUNA RINGO 29

chu-toro, granny smith apple, apple butter, candied garlic, cojita crumble

SAKE TORO CRUDO 27

kiwi, gooseberries, cucumber, radish, yuzu shiso-zu

SCALLOP CRUDO 18

scallop, yuzu kosho nouc cham

TUNA TARTARE 28

bluefin tuna, puffed rice, katsuboshi cured egg yolk, smoked ikura, nori chips

SALMON TARTARE 27

king salmon, candied garlic, ginger threads, cucumber, avocado crème, leche de tigre, crispy lotus chips

NIGIRI COMBO 60

chef's selection of our highest quality fish + hosomaki roll
8 pieces

Classic Rolls

CALIFORNIA ROLL 17

crab, avocado, cucumber, sesame seeds

SPICY TUNA* 14

spicy tuna, avocado, cucumber, sesame seeds, spicy mayo

YELLOWTAIL* 13

yellowtail, scallions, avocado, cucumber, sesame seeds

EEL ROLL* 14

eel, avocado, cucumber, sesame seeds, eel sauce

VEGGIE ROLL 12

tofu skin, carrot, diakon, avocado, cucumber, sesame seeds

SHRIMP TEMPURA 15

shrimp tempura, avocado, cucumber, eel sauce

SPIDER ROLL 16

soft shell crab, avocado, cucumber, eel sauce

SALMON + AVOCADO* 14

salmon, avocado, sesame seeds

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

SMALL 90

9 sashimi, 5 nigiri, hosomaki roll

LARGE 150

18 sashimi, 5 nigiri, hosomaki roll

EXTRA LARGE 300

21 sashimi, 10 nigiri, 4 special rolls

Specialty Rolls*

LAND AND SEA ROLL 35

spicy crab, salmon, shiso, seared wagyu, house sweet lemon soy sauce, crunchy green onion

HAMMERHEAD ROLL 22

yuzu tobiko, snow crab, eel, avocado, cream cheese, panko fried, sake miso reduction

HAMACHI ZEST ROLL 28

king salmon, asparagus, hamachi, candied garlic, lemon zest, citrus garlic soy, micro

BLUEBERRY MANGO TANGO ROLL 30

tuna, mango, micro cilantro, tempura eel, blueberry balsamic, mint

SHORT NORTH ROLL 32

shrimp tempura, spicy tuna, avocado, seared tuna, yellowtail, lemon, crunch, four kinds of tobiko, honey wasabi, eel sauce

SUNSET ROLL 30

soft shell crab, avocado, cucumber, salmon, salmon eggs, spicy crunch, honey wasabi, eel sauce, micro greens

Sashimi*

[3] pieces of sashimi hand-cut to order.

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

BLUE FIN TUNA 20	FLUKE 15
KING SALMON 18	SEA BASS 16
YELLOWTAIL 15	SWEET SHRIMP 18
RED SNAPPER 16	AMBER JACK 16
FATTY TUNA 23	

substitute [2] pieces of nigiri for any sashimi for no additional charge.

Mandrake