

Dinner

Snacks + Sides

- japanese bbq pork 7.00
Kewpie mayo potato salad
- Lamb tskune 7.00
charred shishitos, szechuan pepper
- prawns 7.00
celery root puree, spicy aioli
- hamachi poke 12.00
grapefruit, wakame, ponzu vin., scallions
- chicken wings 8.00
garlic miso, black sesame
- housemade pickles 7.00
daily selection
- skin duo 7.00
chicken skin, salmon skin, lime curd
- gobo root 7.00
tofu chile sauce, black sesame, Asian pear
- Brussels sprouts 8.00
Chinese sausage vinaigrette

Steam Buns

- Crispy tofu 6.00
black bean-pear relish, pea shoots, mint, yuzu vin.
- Grilled eggplant 6.00
peanut, arugula, Asian pear, shiso
- Tempura Cod 7.00
yuzu aioli, candied sesame, jalapeño
- Fried Chicken 7.00
old bay mayo, kimchi, scallion

Noodles

- pork miso ramen 16.00
pancetta, hijiki, 60 min egg
- spicy Chicken ramen 15.00
bok choy, pickled cucumber, nori
- Mentaiko carbonara 14.00
A10 bucatini, hen egg, spicy cod roe
- mushroom Ramen 15.00
maitake, cilantro, tofu

Fish + Earth + Meat

- ribeye 22.00
barley risotto, matsutake mushrooms, leeks
- grilled octopus 20.00
papaya-jicama salad, hijiki, yuzu vin.
- salmon chazuke 15.00
sushi rice, shiso, green tea
- maitake mushroom 14.00
60 min. egg vin., dashi gelée, arugula
- hamachi kama MP
ginger ponzu, arugula, crispy shallots
- 2x fried chicken 14.00/8.00
spicy dipping sauce, green tea, lime
half order available.

Sweet

- soft serve 6.00
seasonal selection