

5.

FARE

Skewers

WAGYU WITH MISO BUTTER | 19

Sakura Farms Wagyu Flank Steak, Miso Butter, Crispy Shallots, Togarashi

KING OYSTER MUSHROOM | 13

Blue King Oyster Mushroom, Black Garlic Sauce, Togarashi,
Crispy Garlic Crumb, Curly Green Onion

TIGER SHRIMP | 16

Coconut Curry Sauce

Hot

BEEF SLIDERS | 16

Wagyu, Kimchi, Cheddar,
Asian Dressing, Hawaiian Rolls

CONFIT CHICKEN WINGS | 16

Confit Chicken Wings, Yuzu &
Szechuan Dry Rub,
Creamy Yuzu Dipping Sauce

KOREAN FRIED MUSHROOMS | 13

King Blue Oyster and Lion's Mane
Mushrooms, Spicy Gochujang Aioli

Cold

SPICY TUNA | 16

Crispy Rice,
Kimchi Masago Mayo

THAI CURRY CRUDITÉS | 13

Whipped Thai Green Curry
Dip, Carrots, Cucumber,
Taro Chips

Sugar High

GOOD FORTUNE | 15

NY Style Cheesecake,
Raspberry Coulis,
Giant Fortune Cookie

YUZU CRÈME BRÛLÉE | 15

Yuzu, Orange and Ginger
Crème Brûlée, Ginger Sugar Top,
Assorted Meringues

CHOCOLATE LAVA CAKE | 15

Chocolate Ganache Filling,
Blackberries, Coco Nibs,
Ube Vanilla Ice Cream

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat). We offer gluten-free options; however, our kitchen is not completely gluten-free.
-A gratuity of 20% will be added to groups of 6 or more.