

Raw Bar	ICE COLD BIVALVES Seaweed Vineagar, Embered Cocktail	MP	BLUE FIN TUNA Burnt Onion Gelée, Black Truffle, Matcha	28
	KANPACHI Whipped Tomato Ponzu, Shiso, Daikon	22	CAPTAIN FRED'S STONE CRAB Teriyaki, Yuzu Hollandaise	30
	STEAK TARTARE Write ingredient or description here	28		
Salads	CLASSIC SALAD Lettuces, Herbs, Vinaigrette, Anchovies	16	WEDGE SALAD Iceberg, Bacon, Black Truffle, Blue Cheese	22
	KCOAL ROASTED BEETS Pecan, Grilled Celery	16		
Tastings	GRILLED DUNGEONESS CRAB Toasted Crab Butter, Egg yolk, Littleneck Clams	32	GRILLED TROUT ROE Brown Butter, Cauliflower, Olive Oil Cracker	28
	CLAMS CASINO Bacon, Noilly Prat, Fresno, Finger Lime	25	GOLDEN OSTERA Gougere, Champagne, Sunchoke	40

From the Robata

WAGYU BEEF TONGUE (AU) 22	WAGYU SELECTION - 20oz MP	BLUE FIN TUNA BELLY 16
CARABINERO PRAWN 25	ARTICHOKE 16	MERGUEZ SAUSAGE 32

Meat & Fish	FILET - 8oz Wet Aged, Niman Ranch Prime, Black Angus	36	BEEF RIB AU POIVRE Niman Ranch Prime, Black Angus	55
	PICANHA - 12oz 2GR, Australian Wagyu	48	MURRAY RIVER COD Seaweed Vierge, Gordal Olives, Judion Beans	40
	RIBEYE - 28oz Flannery beef, Holstein	75	CHICKEN Choricero, Chicory, Thousand Island	35
	NY STRIP - 14oz 2GR, BMS9+ Australian Wagyu	105	AGED ROHAN DUOK Red Grape, Turnip, Coffee, Foie Gras	48
	Sauces HORSERADISH 4 BEARNAISE 4 CHIMICHURRI 4			

Large Format	WHOLE GRILLED TURBOT Lustau Fino Sherry	16	BONE IN RIBEYE - 34oz Vinaigrette, Natural Jus	16
	TWO POUND LOBSTER Vadouvan, Pomelo, Curry Leaf	110		

Vegetables	WHIPPED YUKON GOLD	14	GRILLED GREENS	14
	POMMES ANNA	16	GRILLED NEGI	16
	EGGPLANT	16	ONION TART	22
	CREAMED SPINACH	18	WOOD ROASTED MAITAKE	24