

Raw Bar	ICE COLD BIVALVES Seaweed Vineagar, Embered Cocktail	22	COLD SMOKED TUNA Grapes, Almonds, Cultured Butter	28
	CRUDO Write ingredient or description here	18	STEAK TARTARE Write ingredient or description here	18
Salads	SALAD DISH #1 Lettuces, Herbs, Vinaigrette, Anchovies	16	SALAD DISH #2 Heirloom Tomato, Steak Sauce, Fried onion	16
Tastings	LIVE DUNGEONESS CRAB CAKE Toasted Crab Butter, Egg yolk, Littleneck Clams	16	COAL ROASTED CARROT PUREE Manchego, Mustard	18
	LITTLENECK CLAMS New Zealand cockles, olive oil	16	TASTING DISH #5 Write ingredient or description here	16
	GRILLED TROUT ROE Charcoal Cream Valley Lemon, Ice Plant	16	TASTING DISH #6 Write ingredient or description here	16
From the Robata				
WAGYU BEEF TONGUE (AU)		16	WAGYU SELECTION - 20oz	16
CARABINERO PRAWN		16	ARTICHOKE	16
			MERGUEZ SAUSAGE	16
Meat & Fish	FILET - 80oz Wet Aged, Niman Ranch Prime, Black Angus	16	BEEF RIB AU POIVRE Niman Ranch Prime, Black Angus	16
	PICANHA - 120oz Wet Aged, 2GR, Australian Wagyu	16	SWORDFISH Fisherman Salsa, Gigante Beans, Kale	16
	RIBEYE - 280oz Bone in, 28 day dry aged, Flannery beef, Holstein	16	LOBSTER Curry, Coconut, Chili	16
	NY STRIP - 140oz 2GR, BMS9+ Australian Wagyu	16	WHOLE PASTURED KITCHEN Wood Roasted, Herbs	16
Large Format	WHOLE GRILLED TURBOT Vinaigrette, Natural Jus	16	NY STRIP - 400oz Vinaigrette, Natural Jus	16
Vegetables	GRILLED KING TRUMPET MUSHROOM Vinaigrette, natural jus	32	POMMES ANNA Cultured Butter, Chevre	35
	WOOD ROASTED MAITAKE Sherry, Thyme	35	WOOD ROASTED ONION	35
	WHIPPED YUKON GOLD	35	GRILLED GREENS WITH HERBS	35