

Raw Bar	ICE COLD BIVALVES Seaweed Vinegar, Embered Cocktail	22	RAW DISH #4 Write ingredient or description here	22
	CRUDO Write ingredient or description here	22	RAW DISH #5 Write ingredient or description here	22
	STEAK TARTARE Write ingredient or description here	22	RAW DISH #6 Write ingredient or description here	22
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	GRILLED TROUT ROE Charcoal Cream Valley Lemon, Ice Plant	16
	LITTLENECK CLAMS New Zealand cockles, olive oil	16	COAL ROASTED CARROT PUREE Manchego, Mustard	18

From the Robata

WAGYU BEEF TONGUE (AU) 16	WAGYU SELECTION - 20oz 16	BLUE FIN TUNA BELLY 16
CARABINERO PRAWN 16	ARTICHOKE 16	MERQUEZ SAUSAGE 16

Meat & Fish	FILET - 8oz Wet Aged, Niman Ranch Prime, Black Angus	16	BEEF RIB AU POIVRE Niman Ranch Prime, Black Angus	16
	PICANHA - 12oz Wet Aged, 2GR, Australian Wagyu	16	SWORDFISH Fisherman Salsa, Gigante Beans, Kale	16
	RIBEYE - 28oz Bone in, 28 day dry aged, Flannery beef, Holstein	16	LOBSTER Curry, Coconut, Chili	16
	NY STRIP - 14oz 2GR, BMS9+ Australian Wagyu	16	WHOLE PASTURED KITCHEN Wood Roasted, Herbs	16
Large Format	WHOLE GRILLED TURBOT Vinaigrette, Natural Jus	16	NY STRIP - 40oz Niman Ranch Prime, Black Angus	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