SNACKY SNACKS

crunchy KALE, nam prik
BURRATA, yuzu marmalade and toast
grilled SHISHITO PEPPERS, lime soy
crisp PORK BELLY steamed bun
SOFT SHELL CRAB steamed bun

FRESH AND BRIGHT

CHILLED AND REFRESHING

roasted **CAULIFLOWER** and goat cheese, shishito - herb vinaigrette napa **CABBAGE** salad with parmesan-shichimi dressing **HEIRLOOM TOMATOES**, chilies, red onion and shiso

TUNA TATAKI, fire roast

TUNA TATAKI, fire roasted peppers, fermented chili and citrus GRILLED OCTOPUS with hearts of palm and red onion sliced HAMACHI, white ponzu, green chili and herbs TUNA TARTARE, bibb lettuce, herb salad and yuzu sabayon KING CRAB with creamy-spicy lime

BEEF TARTARE, japanese mustard vinaigrette and soy cured egg yolk

CRISPY, CRUNCHY

pork and shitake **GYOZA**, smoked truffle ponzu thai style **CRISPY PORK** "guy" crispy-spicy **HAMACHI TARTARE**

"Art should comfort the disturbed and disturb the comfortable."

Banksy

WOOD FIRED

for every tree we burn we replant 5

thai fried rice **STONE POT**

add KING CRAB PORK SAUSAGE

BEEF TENDERLOIN with toasted garlic soy butter, fire roasted kimchi roasted **GROUPER**, sake braised white beans korean **FRIED CHICKEN**, butter braised chicory florida **RED SNAPPER**, brown butter-white miso

SMOKED

DUCK breast "burnt ends" **WAGYU BEEF BRISKET**, black shichimi pepper crispy **BABY BACK RIBS** yakaniku beef **SHORT RIBS**, sweet soy and garlic

VEGGIES

grilled **ASPARAGUS**, bacon miso dressing whole grilled mitake **MUSHROOM**, ginger and soy **BROCCOLI RABE** with toasted garlic and chili whole grilled **CORN** with miso lime butter roasted **POTATO**, chili-herb butter, bacon, miso and pecorino sake braised **WHITE BEANS** with cilantro

CHEF EXPERIENCE - make it simple and let us do the work

add BEVERAGE PAIRING