

DINNER MENU

appts

EGG

[crispy, deviled, chili] 15

QUAIL

[classic soy sauce, smoked potato, mizuna] 24

SCALLOP

[dumpling, english pea, foie gras] 28

OCTOPUS

[pork xo, brown butter, fingerling potato] 27

HAMACHI (FOR TWO)

[miso charred, bibb lettuce, condiments] 62

DIM SUM TOWER (FOR TWO)

[savory assortment] 92

mains

CHICKEN

[gem lettuce, basil, porridge] 35

SNOW CRAB

[noodle, squash, dashi butter] 43

HALIBUT

[fermented black bean, manila clam, morel] 52

LAMB

[black pepper, shishito, soubise] 48

PIG OUT (FOR TWO)

[berkshire pork, spicy peanut noodle, condiments] 69

sides

BROCCOLI

[fermented shallot, garlic, sichuan chili] 13

SUGAR SNAP PEA

[charred, five spice yogurt, sesame] 14

RICE

[kale, chinese sausage, duck fat] 14

Please let us know if you have any food allergies.
Consuming raw or undercooked meats, poultry, seafood,
or egg may increase your risk of foodborne illness.