



SMALL PLATES

SEASONAL SOUP OF THE DAY 6
FRIED CHICK PEAS LIME, PIMENT D'ESPELETTE 4
PONZU SPICED NUTS SMOKED PAPRIKA & CHILI FLAKES 4
CRISPY ROOT CHIPS TARO ROOT, SWEET POTATO, OKINAWA YAMS 4
LOCAL CAUGHT CALAMARI SEVEN PEPPER & SALT BLEND, YUZU AIOLI 12
PORK SPRING ROLL HOISIN GLAZE, BUTTER LETTUCE, CHILI-PLUM SAUCE, CILANTRO 11
BABY ICEBERG WEDGES SWEET LOP CHONG SAUSAGE, PT. REYES BLEU CHEESE CREAM 9
DUNGENESS CRAB CAKES GREEN CURRY REMOULADE, CELERY ROOT & MICRO GREEN SALAD 15
POTATO AND EDAMAME SAMOSAS VEGETARIAN FILLED WONTONS, MINT, CUCUMBER RAITA 9
KALBI SHORT RIBS KIWI MARINATED BEEF, CILANTRO-LIME KIMCHI SALAD, TRADITIONAL RED LEAF LETTUCE 14
STAR ROUTE ORGANIC GREENS YUZU-PASSION FRUIT VINAIGRETTE, HOSUI PEARS, MACADAMIA NUTS 8
TARTARE DUO DICED TUNA WITH WHITE SOY VINAIGRETTE & DICED AVOCADO WITH PICKLED ONIONS, TARO 13
SPICY SHRIMP 'A LA PLANCHA' CHILI & LIME MARINATED GEORGIA WHITE SHRIMP, PALM SUGAR, JALAPENO 15
SEAFOOD CLAY POT MANILA CLAMS, MUSSELS, DASHI BROTH, FENNEL, CREME FRAICHE, MUSHROOMS, TOFU 12

LARGE PLATES

TERIYAKI CHICKEN LOCAL ROCKY JR. CHICKEN, MISO GRILLED ASPARAGUS, SHIITAKE POLENTA, SHAVED FENNEL 19
TEMPURA NORI WRAPPED AHI BHUTANESE RED RICE, FURIKAKE SPICE, PONZU, FRISÉE, SHIITAKE CANDY 25
SCOTTISH SALMON YOGURT & COCONUT CRUSTED, SESAME GARLIC RICE, RED CURRY CREAM, BROCCOLINI 23
ANGUS FLAT IRON STEAK HORSERADISH MARBLE POTATOES, SZECHUAN GLAZED BABY CARROTS, ONION JUS 26
WOK FIRED UDON NOODLES SNOW PEAS, SNAP PEAS, CARROTS, CRISPY TOFU, NAPA CABBAGE, SRIRACHA 17
KUROBUTA PORK CHOP IACOPI FARM BUTTER BEANS, SPICY BRAISED ASIAN GREENS, GINGER-APPLE SAUCE 23
ANGUS BURGER CARAMELIZED ONION, JACK CHEESE, HOUSE MADE GINGER-DILL PICKLES, AIOLI, PAPRIKA FRIGS 13

SIDES

- STEAMED JASMINE RICE 2
STEAMED EDAMAME SALT 5
SAUTEED TATSOI PICKLED GINGER 5
ASPARAGUS MISO VINAIGRETTE, FENNEL 6
BRUSSEL SPROUT PETALS BACON, HAZELNUTS 5
SMOKED PAPRIKA FRIES GRANA PADANO, AIOLI 7
BRAISED ASIAN GREENS SAMBAL, BACON & RED ONION 5

SERVICE CHARGE OF 20% WILL BE INCLUDED ON PARTIES OF 6 OR MORE
ALL SEAFOOD ARE SUSTAINABLE & COMPLIANT WITH MONTEREY BAY SEAFOOD WATCH PROGRAM
ALSO WE PROUDLY USE LOCAL FARMERS, PRODUCT, & NATURAL MEAT PROGRAMS
EXECUTIVE CHEF: ADAM CARPENTER ~ SOUS CHEF: DAVID SHAWN