



SMALL PLATES

SEASONAL SOUP OF THE DAY	6
FRIED CHICK PEAS lime, piment d' espelette	4
PONZU SPICED NUTS smoked paprika and 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 glazed, butter lettuce, chili-plum sauce, cilantro	11
DUNGENESS CRAB CAKES green curry aioli, celery root & micro green salad	15
BABY ICEBERG WEDGES sweet lop chong sausage, pt. reyes bleu cheese cream	9
POTATO AND ONION SAMOSAS vegetarian filled wontons, edamame, cucumber raita	9
TARTARE DUO diced tuna with white soy vinaigrette & diced avocado with pickled onions	13
STAR ROUTE ORGANIC GREENS yuzu-passion fruit vinaigrette, hosui pears, macadamias	8
KALBI SHORT RIBS kiwi marinated beef, cilantro-lime kimchi salad, traditional red leaf lettuce	14
SPICY SHRIMP "a la PLANCHA" chili and lime marinated georgia shrimp, palm sugar, jalapeno	15
SEAFOOD CLAY POT manila clams, mussels, shrimp, dashi consommé, mushrooms, local tofu	12

LARGE PLATES

CRISPY "PEKING" 1/2 DUCK organic ginger tatsui, five spice pomegranate jus, satsumas, side of rice	28
TEMPURA NORI WRAPPED AHI bhutanese red rice, furikake spice, ponzu, frisee, shiitake candy	25
MISO MARINATED BLACK COD stir fry swiss chard, saffron rice cake, wasabi sake-beurre blanc	26
ANGUS FLAT IRON STEAK horseradish marble potatoes, szechuan glazed baby carrots, onion jus	26
WOK FIRED UDON NOODLES roasted winter vegetables, crispy tofu, napa cabbage, soy & sriracha	17
KUROBUTA PORK CHOP iacopi farm butter beans, spicy asian collard greens, persimmon chutney	23
ANGUS BURGER caramelized onion, jack cheese, house made ginger-dill pickles, aioli, paprika fries	13

SIDES

STEAMED EDEAMAME with salt	5
SAUTEED TATSOI pickled ginger	5
STEAMED JASMINE RICE per person	2
BRUSSEL SPROUT PETALS bacon, hazelnuts	5
SMOKED PAPRIKA FRIES truffle pecorino, aioli	7
COLLARD ASIAN GREENS sambal, bacon and onions	5

SERVICE CHARGE OF 20% WILL BE INCLUDED ON PARTIES OF 6 OR MORE

ALL SEAFOOD ARE SUSTAINABLE AND COMPLIANT WITH MONTEREY BAY SEAFOOD WATCH PROGRAM

ALSO WE PROUDLY USE LOCAL FARMERS, PRODUCT, AND NATURAL MEAT PROGRAMS

EXECUTIVE CHEF: ADAM CARPENTER ~ SOUS CHEF: DAVID SHAWN