



RAW BAR	
Name	<b>Snapper Crudo \$22</b>
Description	Raw snapper cut into dices dressed with a olive oil and chives, snapper dressing and topped with cherry tomatoes and micro cilantro.
Sauce	Evoo, Tom yum paste, lemon juice, lime juice, tamari soy, grapeseed oil, garlic, ginger (snapper dressing)
Garnish	Micro greens, chives, cherry tomatoes, lemon wedge
Allergies	Seafood, Soy, Onions, Garlic, Citrus, Ginger
Name	<b>Hamachi Crudo \$23</b>
Description	hamachi crudo, with avocado couli and lime caviar
Sauce	coconut avocado coulis ( coconut milk, cilantro, grapeseed oil, avocado, onion, garlic, lime juice,basil oil, yuzu koshu)
Garnish	lime caviar, rakkyo onion, dill, serrano pepper, espellete
Allergies	onion, spice, cilantro, garlic, seafood, citrus
Name	<b>Oysters 6pc \$24</b>
Description	East or West coast oysters topped with mignonette
Sauce	Red rice vinegar, black pepper blend, shallots
Garnish	Lemon wedge
Allergies	Shellfish, Onions, alcohol, vinegar, spice
Name	<b>Salmon Crudo \$28</b>
Description	salmon crudo, aegean mountain tea dressing, bottarga, yuzu air
Sauce	aegean mountain tea dressing (orange & lemon juice, ginger, peppercorn, rosemary, cinnamon, greek mountain tea, olive oil, grapeseed oil, espellete)
Garnish	yuzu air, micro shiso, elderflower, bottarga, fennel pollen
Allergies	garlic, seafood, citrus, spice
Name	<b>Tuna Tartare \$29</b>
Description	Marinated kombu (with dashi & tozasu) topped with diced big eye tuna (maguro) marinated in tamari, mirin, sesame oil and shichimi. Served with black rice chips
Sauce	Avocado crema ( Avocado, Tobasco, Olive oil, Black pepper) Tofu Fennel aioli ( blended roasted fennel, salt, black pepper, kombu, Tofu
Garnish	Dill, Mila Spice
Allergies	Seafood, Sesame, Citrus, spice, soy (tamari)
Name	<b>Toro Tartare \$95 - removed</b>
Description	O-Toro tartare with caviar
Sauce	soy, mirin, yuzu, EVOO
Garnish	micro shiso, cherry tomato
Allergies	gluten, soy, alcohol