



EARTH	
Name	Chicken Satay \$16
Description	Briefly dipped in yakitori marinade then grilled skinless chicken thigh skewers with finished with satay glaze
Sauce	light soy sauce, curry paste, sake, egg whites, mirin, ginger, salt, cornstarch, chicken powder, fish sauce, lime juice, ketchup (yakitori marinade), garlic, ginger, sugar, rice vinegar, sriracha, chili paste, shallots, scallions, ketchup, blended oil (satay glaze), can be plain for allergies purposes
Garnish	micro chives, mila spice
Allergies	Soy, Ginger, Seafood, Onions, Garlic, Citrus, Alcohol, Eggs, Sesame, Gluten, spice
Name	Kalbi Short Rib \$28
Description	24hrs marinated bone-in beef short ribs with pickled fennel, pickled pearl onion (dashi, mirin, rice vinegar)
Sauce	light soy, mirin, sweet soy, sake, chicken powder, garlic, ginger, onions, sesame oil, dashi, kiwi (marinade)
Garnish	fried basil leaf, fried shallots
Allergies	Soy, Onions, Garlic, Sesame, Seafood, Alcohol, Ginger, gluten
Name	8oz Prime Tenderloin \$49
Description	8oz Prime beef tenderloin marinated in sweet spicy soy then grilled and served with ponzu aioli
Sauce	sweet soy, garlic, sesame oil, sugar, red chili flakes (sweet spicy soy), lemon juice, soy, rice vinegar, mayo (ponzu aioli)
Garnish	micro mixed greens in a wasabi dressing, Specify temperature on ticket. Steak can be plain (not marinated) for allergies purposes.
Allergies	Gluten, Garlic, Sesame, Citrus, Eggs, spice (wasabi) chili
Name	32oz Tomahawk \$250
Description	Robata grilled prime tomahawk served with shallot butter. (Needs to be tempered)
Sauce	onions, balsamic, maple syrup, soy, shichimi, butter (onion jus)
Garnish	micro mix greens with lemon vinaigrette (lemon, evoo, salt, pepper)
Allergies	Soy, Onions, Citrus, Dairy