



MILA SIGNATURES	
Name	Shawarma Wagyu Gyozas \$29
Description	6 wagyu beef dumplings steamed then seared on one side served with a ponzu sauce FILLING: (wagyu beef, carrots, zucchini, shiitake, scallions, ginger, salt, blk pepper, shawarma spice)
Sauce	tamari, rice vinegar, shichimi, ponzu
Garnish	Micro herbs
Allergies	Gluten(skin), Onions, Sesame, Ginger, Cilantro, soy (ponzu), mushrooms, spice
Name	Grilled Spanish Octopus \$34
Description	Braised octopus, with romesco and kalamata tapenade
Sauce	romesco, tapenade
Garnish	micro sorrel, espellete, grilled lemon, fresh rosemary
Allergies	garlic, soy, citrus, spice
Name	Wagyu Carpaccio \$38
Description	Australian Wagyu Tenderloin carpaccio layered on top of an onion jam, topped off with tofu fennel dots, shiso kombu, and black truffles then garnished with crushed pine nuts, chives, maldon salt, and truffle oil.
Sauce	Sweet onions, evoo, onion jam, blended roasted fennel, salt, blk pepper, kombu. Tofu (tofu fennel)
Garnish	shio konbu, Black truffle, micro cress
Allergies	Onion, truffle, Nuts, Gluten (in kombu), MSG (in kombu)
Name	Truffle Cream Pasta \$42
Description	Truffle cream, fresh black truffle, chives
Sauce	Truffle cream
Garnish	chives, fresh black truffle
Allergies	gluten, dairy, mushroom/truffle, onion, garlic, alcohol
Name	Mushroom Hot Pot \$56
Description	Sushi rice simmered in shiitake broth, truffle oil, truffle butter, shaved truffle, Seasonal mushrooms. (Lobster mushroom, oyster mushroom, trumpet mushroom.), parmesan cheese
Sauce	Mushroom slurry
Garnish	Shaved black truffle, Mixed Micro Greens
Allergies	Soy, Onions, Garlic, Alcohol, Dairy