



SALADS	
Name	Greek Salad \$17
Description	PDO barrel aged crispy feta cheese, kalamata olives, castelvetrano olives, rakkyo onion, shishito, cured persian cucumber, red onion
Sauce	Olive Oil, 24 month Aged red wine vinegar
Garnish	Dry oregano, Micro Parsley
Allergies	Onion, Alcohol, Dairy, spice
Name	Heart of palm ceviche \$18
Description	Heart of palm ceviche with a coconut lime dressing , dragon fruits, pomegranate seeds and yuzu air, kabocha squash,toasted walnuts
Sauce	coconut lime dressing (lime juice, ginger, dijon mustard, coconut milk, salt, epper, grapeseed oil) and yuzu air, basil oil
Garnish	micro cilantro, edible flowers
Allergies	Citrus, Soy, Onions, Nuts, Cilantro
Name	Tomato Avocado Salad \$18
Description	Tomato and avocado salad with a spicy ginger dressing , garlic chips and japanese herbs
Sauce	Spicy ginger dressing (yamasa soy, ginger, rice vinegar, chili oil, lime juice, sugar)
Garnish	Garlic Chips (boiled with milk, rinsed, dried and fried), mustard frill, sesame seeds
Allergies	Soy , Gluten, Ginger, Chili, Citrus, Sesame, Garlic , Alchohol
Name	Kale & Apple Salad \$18
Description	Kale, napa cabbage, brased red cabbage and green apple tossed in a tofu almond dressing and topped with pickled red onions
Sauce	toasted marcona almond, sushi vinegar, tamari, garlic, oil, salt, agave, mirin, izak spice (tofu almond dressing)
Garnish	Marigold flowers
Allergies	Garlic, Nuts, Onions, soy, alcohol
Name	Burrata \$26
Description	4 oz burrata served over bruleed peaches, cherry tomatoes, basil, shiso, dressed with balsamic vinaigrette then garnished with chopped hazelnuts, wasabi peas and finished with balsamic pearls on top.
Sauce	balsamic vinaigrette (house made ponzu, aged balsamc vinegar, olive oil
Garnish	Cancale salt, olive oil
Allergies	Dairy, Citrus, Nuts, Seafood (in ponzu), gluten (bread), spice (wasabi peas)