



WATER	
Name	Sweet & Spicy Soy Glazed Salmon \$36
Description	Slow poached and torched salmon (6oz) in a sweet spicy soy served with charred tomato salad, sourdough croutons, pesto dressing (Salmon will be served medium. Temperature can be changed upon request but do not offer
Sauce	sweet soy, garlic, sesame oil, sugar, red chilli flakes (Sweet spicy soy), parsley, cilantro, mint, cashew, parmesan cheese, evoo (pesto)
Garnish	red onion, micro cilantro
Allergies	Garlic, Sesame, Seafood, Gluten, Nuts, Onions, Dairy, Citrus, Cilantro, Spice
Name	Marinated Seabass \$40
Description	Marinated Chilean seabass filet served with eggplant caviar and amazu pickled veggies
Sauce	Ginger teriyaki marinade (carrot, daikon, garlic, kombu, mirin, onion, sake, yamasa soy, sugar), green chili, lime juice
Garnish	Micro cilantro, Mila spice, fresh rosemary, elderflower
Allergies	Seafood, Alcohol, Onions, Garlic, Sesame, Ginger, chilli, cilantro, Gluten
Name	Mediterranean Black Cod \$48
Description	Miso marinated black cod, toasted fennel, Aegean oregano, pickled figs
Sauce	yuzu miso (garlic, saikyo miso, sake, sugar, fennel seed, Aegean oregano)
Garnish	pickled figs, shisho, edible flower
Allergies	Garlic, alcohol, seafood, spice
Name	Whole Branzino
Description	Robata grilled then stuffed with thyme, lemon a la minute. Fish will be deboned inside but will have head and tail on. Served with eggplant caviar then flambé table side.
Sauce	N/A
Garnish	Salt, olive oil, charred lemon, burned thyme
Allergies	Seafood, Onions, Garlic, Citrus, Alcohol, cilantro
Name	Whole Roasted Maine Lobster \$76
Description	1.25 lb Maine lobster cut in half served with seasonal mushrooms, truffle ponzu, and rosemary
Sauce	truffle butter
Garnish	Chives, fresh rosemary, fresh black truffle
Allergies	Shellfish, Onions, Garlic, Dairy, Citrus