

RAW BAR

Branzino Tataki



- **Description:** Branzino tataki pepper crusted and briefly seared dressed with citrus ponzu sauce and chili ponzu aioli dots

- **Sauces:**

Citrus ponzu: rice vinegar, soy, lemon juice, grapefruit, orange, lime juice, evoo, honey

- *Chili ponzu aioli:* ponzu, mayo, thai chili pepper

- **Garnish:**

- Diced chili peppers, julienned daikon and carrots, lime zest, red vein soirel

Pickup time:

- 5-7min
- **Allergies:** Soy, Seafood, Citrus, Eggs

Salmon Crudo



- **Description:** Raw salmon with hearts of palm seasoned with citrus salt dressed with passionfruit sauce then topped with avocado puree and sweet drop peppers.
- **Allergies:** Seafood, Onions, Cilantro

Oysters 6 pc



Description: East or West coast oysters topped with mignonette

Sauce: Red rice vinegar, black pepper blend, shallots

Pickup time: 5-7min

Allergies: Shellfish, Onions

M.E.P. Oyster fork

Tuna Tartare



Description:

Marinated kombu (with dashi & tozasu) topped with diced big eye tuna (maguro) marinated in soy sauce, mirin, sesame oil and shichimi. Served with black rice chips

(4 ounces of Tuna)

Sauce:

Avocado cream: avocado, salt, lemon juice, miso

Fennel cream: blended roasted fennel, salt, blk pepper, kombu.
Tofu

Garnish: Dill, Mila Spice

Pick up time: 5-7min

Allergies: Seafood, Sesame, Soy, Citrus

M.E.P. Demi Tasse Spoon

Seafood Platter/ Tower



- **Description:** Assortment of seafood including oysters, lobster, shrimp, caviar, etc. 1 cold water lobster tail 7oz, 8 u7 prawns, 8 oysters, 6 oz king crab, 1 oz caviar
- **Sauces:** Yuzu mayo, Wasabi mayo, cocktail sauce, and Mila mignonette on oysters
- **Pickup time:** 8-10 minutes
- **Allergies:** Shellfish, Onion, Citrus
- **M.E.P.** Oyster fork