

STARTERS & SHARES

- ROASTED WINTER SQUASH SOUP \$8
puffed wild rice, pumpkin seed, crispy sage
- ZUCCHINI & SWEET CORN FRITTER \$12
creamed corn, tomato preserve, dill crème fraiche
- GRILLED SPANISH OCTOPUS TACOS \$16
marinated octopus, sweet corn relish, toasted garlic aioli, micro cilantro
- DEVILED EGGS \$18
caviar, dill, red onion, caper berries, crème fraiche
- FRIED OYSTER \$4 EACH
on the half shell, seaweed salad, yuzu aioli, kosho
- HAWAIIAN TUNA POKE CONES \$17
crispy waffle cone, kaiware sprout, cucumber, avocado

SALADS & VEGETABLES

- JOY'S CAESAR SALAD \$12
baby romaine, toasted croutons, parmesan cheese, white anchovy
- CRISPY BRUSSEL SPROUT SALAD \$14
bleu cheese fondue, Nueske bacon, pickled onion, toasted chili
- SPICED WEDGE \$12
chipotle buttermilk dressing, corn bread croutons, fire roasted chilis, cilantro, avocado, baked black beans
- RED QUINOA & TUSCAN KALE \$13
honey, apple, almond, parmesan, pickled shallot
- CUCUMBER & VEGETABLE WRAPS \$11
pickled vegetables, sushi rice, cilantro, spicy mayo, soy

RAW & COLD

- SEAFOOD TOWER \$175
selection of six king crab legs, one whole maine lobster, six oysters, six jumbo prawns, selection of daily nigiri
- OYSTERS ON THE HALF SHELL \$18/30
whole and half dozen, yuzu mignonette, smoked tomato cocktail
- COLLOSSAL SHRIMP COCKTAIL \$MP
smoked tomato, horseradish, lemon, pickled vegetables

ROLLED & BOWLED

- SPICY TUNA ROLL \$13
scallion, cucumber, chia seed, wasabi tobiko
- SALMON "CALIFORNIA" ROLL \$15
king crab, avocado, cucumber, yuzu tobiko, micro shisho
- SPICY TUNA HAMACHI ROLL \$15
jalapeno, cilantro, avocado, masago, spicy mayo
- SHRIMP TEMPURA ROLL \$15
masago, avocado, cucumber, spicy mayo
- UNAGI ROLL \$16
scallion, cucumber, avocado, crispy kabocha
- CHARRED CHICKEN BOWL \$18
sesame, soy, ginger, sweet chili
- AHI TUNA BOWL \$21
sesame, soy, ginger, lemon
- OSTRICH MEATBALL RAMEN \$18
farm fresh egg, pickled enoki mushrooms, foie gras butter, chili capsule

SAKE

flight of all 3 for \$23

- BLACK & GOLD full bodied, hints of honey dew, papaya, roasted nuts \$8
- SUZAKU creamy body, hints of pear, honey dew, pineapple \$10
- NIGORI medium body, hints of honey, tropical fruits \$8

LOLLIPOPS

- FRIED TRIPLE CREAM BRIE \$12
truffle honey, apple, chive
- SMOKED SPARE RIB \$17
Nueske bacon, apple bourbon bbq, toasted almonds
- CRISPY PHYLLO WRAPPED TIGER SHRIMP \$18
sweet chili, cilantro
- ROBATA GRILLED CHICKEN WING \$14
glazed with honey, black pepper, thyme

EXECUTIVE CHEF MATTHEW WILDE
WINTER 2016

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

FISH & SEAFOOD

- HIMALAYAN SALT SLAB ALASKAN HALIBUT \$46
*HAVE IT FOR DINNER OR SHARE IT WITH A FRIEND OR TWO!
one pound of alaskan halibut served "lettuce wrap style",
marinated tomato, creamy slaw, pickled fresno, cilantro, scallion*

- PAN ROASTED RED SNAPPER \$29
coconut sticky rice, papaya relish, kaiware, carrot curry
- GRILLED SALMON CIOPPINO \$27
pei mussels, clams, bay scallops, sweet shrimp, crushed tomato, toasted chili, garlic
- SAUTÉED SEA SCALLOPS \$32
parsnip puree, mushroom ragout, arugula pesto, apple cider syrup, cracked pepper

STEAKS & CHOPS & MORE

- LOBSTER & FRESH PAPPARDELLE \$35
whole maine lobster, fire roasted piquillo peppers, grilled scallion, poached farm egg, mezcal, lime zest
- 14 OZ BONE-IN FILET \$51
bone marrow crust, carmented wild shrooms green peppercorn demi
- 14 OZ NEW YORK STRIP STEAK \$41
tiger shrimp, sage brown butter sauce
- PORK LOIN SANDWICH (MILANESE STYLE) \$15
*parmesan crusted, lemon garlic aioli, baby arugula
ADD farm fresh fried egg \$4*
- ROASTED CHICKEN ROULADE \$26
chicken jus simmered overnight, roasted carrot puree, grilled scallion chimichurri
- "JUCY LUCY" SLAGEL FARM CHEESE BURGER \$16
filled with red rock cheddar, american cheese, grilled onion, raw onion, house made pickles (warning: messy but fun)
- FRIED CHICKEN & CHAMPAGNE \$36
paprika honey butter, apple bourbon bbq, glass of champagne
- POTATO GNOCCHI TRUFFLE MAC & CHEESE \$18
*grilled asparagus, taleggio cheese, sweet onions
ADD 2-3 grams of season truffles \$MP*