

## Dinner

**marinated salmon roe, fluffy sweet potato** 18  
*add on AAA santa barbara uni +18*

**scallops, housemade XO, pickled cauliflower** 24

**beef cold-cut slices, pear, house-soy vinaigrette** 15

**ceviche of sea bass & mahi-mahi, roasted pepper  
 vinaigrette** 28

**kaluga caviar on toasted pork fat brioche, nori creme  
 fraîche** 33

**crispy terrine of potatoes, tomatillo salsa verde** 11

**sourdough focaccia, maple pumpkin seeds with candied  
 anchovies, perilla leaf, smoked potato & date** 19

**asparagus, green peas, & maitake mushroom, doenjang  
 b ernaise** 19  
*add on perigord black truffles from southern france +18*

**baby green salad, caramelized onion & coriander  
 vinaigrette** 15

**roasted mt. lassen trout, pearl barley, fumet rouge** 31

**charcoal grilled pork belly, banana gochujang** 36

## Desserts

**robiola custard, toasted soybean crumble, asian pear** 11

**burdock soymilk sorbet, date essence, rice pudding** 10

**sweet potato chiffon cake, cr me fra che mousse** 13

+ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

+ A discretionary 5% surcharge will be added to all sales which goes directly to kitchen staff and employee benefits

## Signature Cocktails

<b>Roasted Barley Highball</b>	16
<i>golden barley soju, small batch irish whiskey, roasted barley, soda</i>	
<b>Red Sky</b>	15
<i>blanco tequila, perilla shrub, pomegranate, aloe vera, lime</i>	
<b>Lychee de Leche</b>	16
<i>japanese rice vodka, lychee milk, elderflower, quinine aperitif, lemon</i>	
<b>Yubari Swizzle</b>	16
<i>barley shochu, baijiu, midori, banana, calpico, bergamot, lemon, peychaud's</i>	
<b>Citron Tea Sour</b>	15
<i>lightly peated san jose single malt, yuja &amp; ginger marmalde, lemon</i>	
<b>Daiquiri #41</b>	15
<i>five island rum, rhum agricole, fish sauce, lime, thai basil</i>	
<b>Midnight Soul</b>	15
<i>damsoul pine soju, japanese gin, maraschino &amp; violet liqueur, bitter bianco, rosemary</i>	
<b>Dirty Daikon Martini</b>	15
<i>japanese rice vodka, plum soju, pickled radish water, french dry vermouth</i>	
<b>Plum Old Fashioned</b>	17
<i>blended japanese whisky, 1 year house aged green plum, orange &amp; plum bitters</i>	
<b>Non-Alcoholics</b>	
<b>yuja ginger mule</b>	8
<b>barley tea limeade</b>	8
<b>Vino Biodynamics</b>	
<b>Champagne</b>	
<i>frerejean freres brut 1er cru, champagne, nv</i>	30 120
<b>White</b>	
<i>pinot blanc, paetra, willamette valley, 2020</i>	18 68
<i>sauvignon blanc, 'voglar' peter dipoli, alto adige, 2018</i>	22 89
<i>albariño, do ferreiro, rias baixas, 2019</i>	21 85
<i>riesling, traditions' robert weil, kiedrich, rheingau, 2019</i>	17 65
<b>Red</b>	
<i>sangiovese, giornata il campo rosso, paso robles, california, 2019</i>	16 55
<i>merlot-cabernet, 'reserve del conte' manincor, alto adige, 2018</i>	20 70