

# Dinner



<b>fluffy sweet potato</b>	marinated salmon roe, tomato jangajji	27
<b>roasted sunchoke</b>	maitake mushroom, hijiki vinaigrette, pear	21
<b>kanpachi crudo</b>	toasted nori, wasabi tobiko, homare rice	31
<i>+ add on AAA santa barbara uni +18</i>		
<b>crispy terrine of potatoes</b>	myeong-yi soy vinaigrette	12
<b>sourdough focaccia</b>	1 year aged green plum butter	9
<b>baby gem salad</b>	butternut squash saikyo miso, nori sesame	19
<b>steamed pork belly bo-ssam</b>	daikon kimchi, napa cabbage, apple	35
<b>striped bass "haemul-tang"</b>	aori ika, abalone, korean chili fumet	39
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<b>spicy handmade cold noodles</b>	nabak kimchi, spanish octopus, pickled manilla clams, poached shrimp	33
<b>kaluga caviar</b>	toasted pork fat brioche, nori creme fraîche	36
<b>"jalepeno poppers"</b>	seafood mousseline, soy vinaigrette	21
<b>crispy brussel sprouts</b>	date gochujang, candied anchovy	16
<b>21 day dry aged prime new york</b>	asian pear glaze, king trumpet, red onion marmalade	58
<i>+ limited quantity</i>		
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# Dessert

<b>vanilla ice cream</b>	apple marmalade, bourbon caramel, hazelnut	11
<b>red bean &amp; sweet potato cake</b>	crème fraîche, injeolmi	13
<b>black sesame mascarpone cheesecake</b>	white chocolate	14

**\*family style tasting menu - 98 per person\***

*+ A discretionary 5% surcharge will be added to all sales which goes directly to kitchen staff and employee benefits. 20% gratuity automatically added to parties of 5 or larger.*

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

## Signature Cocktails

<b>Red Sky</b>	blanco tequila, perilla shrub, watermelon, aloe vera, lime	17
<b>Lychee de Leche</b>	japanese rice vodka, lychee milk, elderflower, quinine apertif, lemon	17
<b>Yubari Swizzle</b>	barley shochu, baijiu, midori, banana, calpico, bergamot, lemon, peychaud's	17
<b>Citron Tea Sour</b>	lightly peated san jose single malt, yuja & ginger marmalade, lemon	17
<b>Daiquiri #41</b>	five island rum, rhum agricole, fish sauce, lime, thai basil	17

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<b>Roasted Barley Highball</b>	golden barley soju, small batch irish whiskey, roasted barley, soda	17
<b>Midnight Soul</b>	damsoul pine soju, korean botanicals gin, maraschino & violet liqueur, bitter bianco, rosemary	17
<b>Dirty Daikon Martini</b>	japanese rice vodka, plum soju, pickled radish water, french dry vermouth	17
<b>Far East Fashioned</b>	coconut washed japanese whisky, pandan, passionfruit and angostura bitters	19

## Non-Alcoholics

<b>yuja ginger mule</b>	9
<b>barley tea limeade</b>	9

## Vino Biodynamics

### Champagne

j. lassalle, cachet or, premier cru champagne	NV	25	96
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### White

pinot blanc, paetra, willamette valley	2020	18	68
chardonnay, domaine de la verpaille, viré-clessé	2020	17	65
albariño, do ferreiro, rias baixas	2021	22	88
riesling, traditions' robert weil, kiedrich, rheingau	2019	17	65

### Red

mourvèdre, devium 'sans soufre', yakima valley	2018	21	85
gamay, jean foillard, beaujolais-villages	2019	17	65
merlot, château belles-graves, bordeaux	2017	25	90