



Restaurant & Bar

RAW BAR & MAKIMONO

SASHIMI BENTO / 22

Hamachi/ ponzu sauce & jalapeños **MAGURO** soy passion fruit sauce/
Salmon coconut curry sauce/ **Suzuki** momiji oroshi ponzu sauce

CALIFORNIA ROLL / 8
crab, avocado, cucumber

HAMACHI CRUDO / 14
blood orange, fleur de sel,

MAGURO POKE / 12
wakame salad, crispy garlic, sesame
soy dressing

TAKO TIRADITO / 12
yuzu juice, fleur de sel, cilantro

SMALL PLATES

KABOCHA PUMPKIN BISQUE / 10
Dungeness crab, lemon crème fraîche, fried sage

MILKFED VEAL SHORT RIBS / 12
endive, upland cress, Muscat grapes, candied pecans, apple cider vinaigrette

BELUGA LENTIL AND CHIOGGIA BEET SALAD / 11
pan seared triple cream brie, frisée, lamb lettuce, red verjus chervil emulsion

ANZU CAESAR SALAD / 9
La Quercia Prosciutto, shaved Pepato cheese, garlic lotus chips,
Kabosu Caesar dressing

SANDWICHES

served with a salad or fries

GRILLED AHI TUNA BURGER / 16
mixed greens, roasted bell pepper, lime cilantro aioli

GRILLED CHICKEN SANDWICH / 12
roasted peppers, Japanese eggplant, shaved vella jack cheese, arugula, foccacia bun

FENNEL CRUSTED SEARED SEABASS SANDWICH / 17
grilled zucchini, caramelized Maui onions, arugula, smoked tomato vinaigrette

ANZU AMERICAN WAGYU BURGER / 16
tomato jam, romaine hearts, pickled onions, , bacon, bravo farms white cheddar

SMOKED KUROBOTA PULLED PORK SANDWICH / 12
hoisin barbecue sauce, mango salad, ginger dressing

DUCK CLUB SANDWICH / 14
duck prosciutto, watercress, tomatoes, tarragon mayonnaise, huckleberry marmalade

BIG PLATES

STEAK & FRITES / 28

American Wagyu onget, garlic pommes frites, blue cheese butter

ROASTED MARY'S CHICKEN COBB SALAD / 14

baby iceberg lettuce, Point Reyes blue cheese dressing, avocado, Knudsen bacon lardons, mango, hard boiled eggs, cherry tomatoes, pickled red onions

TRUFFLE" MAC AND CHEESE" / 12

elbow pasta cooked in a creamy truffle cheese sauce

PAN SEARED KING SALMON / 21

Vietnamese spring roll, garlic spinach, hen of the wood mushrooms, Mandarin soy reduction

LIME CHILI SEARED PRAWNS / 18

Japanese potatoes, spring leek salad, Himalayan truffle, lobster demi,

SPAGHETTI SQUASH STIR FRY / 17

tempura asparagus, pan seared tofu, king oyster mushroom, ponzu reduction

TEMPURA UDON / 11

shrimp tempura, kamaboko, wakame, udon noodles, green onions

NON ALCOHOL BEVERAGES

RASPBERRY, MINT LEMONADE / 6.5

MANGO, STRAWBERRY LEMONADE / 6.5

DRY SODA ALL NATURAL CARBONATED SODA / 6.5

cucumber, lavender, lemongrass, blood orange

ARNOLD PALMER / 4

fresh lemonade mixed with fresh brewed iced tea

VOSS ARTESIAN WATER SM 4 / LG 8

still or sparkling

OTHER BEVERAGES / 4

fresh brewed iced tea, fresh lemonade, coke, diet coke, sprite, ginger ale

Restaurant Chef Laurent Berthon

AS PART OF OUR COMMITMENT TO CONSERVING THE ENVIRONMENT,
OUR MENU CONTAINS LOCALLY SOURCED, ORGANIC, OR SUSTAINABLE ITEMS.

A gratuity of 18% will be added to parties of six or more guests