

5A5

BITES

Hamachi 5

ponzu, braised daikon, soy, sweet onion dressing

Poke 5

quinoa salad, korean black beans, yuzu tobiko, soy-lemongrass sauce, avocado puree, pickled seaweed

Edamame 11

garlic, ginger, chili pepper, soy glaze

Shishito Peppers 12

kabayaki sauce, shaved bonito flakes

Truffle Fries 14

white truffle oil, sriracha aioli

STARTERS

U-10 Scallops 25

charred leeks, leek puree, onion broth, pickled pearl onion, pork jowl

Lobster Tempura 34

sweet & sour shiitake dipping sauce

Smoked Duck Soup 16

shiitake, bok choy, chicken miso broth, green tea soba

Soup du Jour 10

please inquire for tonight's offering

Iceberg Lettuce 13

bleu cheese dressing, smoked applewood bacon, fuji apple, toybox tomatoes, hard boiled egg, tenkasu, chervil

Romaine Heart Salad 13

caesar dressing, garlic mushroom, sourdough croutons, shaved parmesan

MAIN ENTREE

Filet Mignon 53

shallot puree, madeira sauce, shiitake duxelles 8 oz

Dry Aged T-bone 66

bacon jam, sous vide "perfect" egg, demi glace 23 oz

NY Strip Steak 49

tater tots, poutine gravy, caramelized pearl onion, cheese curd 8 oz

Mary's Free Range Chicken 33

sautéed rainbow swiss chard, roasted brussel sprouts, pecans, maple sauce

Sea Bass 42

braised bok choy, red cabbage puree, carrot - ginger puree, sunchoke, fennel kimchi, spice sauce 6 oz

Where's the Beef?

a seasonal array of organic vegetables 25

SIDES

Chinese Broccoli 14

spring onion & hazelnut pesto, shiso hummus

Creamy Spinach 14

bacon, onion, boursin cheese, nutmeg, kataifi

Truffled Mac & Cheese 15

gruyere, mozzarella, cheddar **add lobster tail 14 supplement**

Crimini Mushrooms 14

garlic, leeks, port wine butter sauce

Chef's Select

Taxable 4.5% Service Charge Added For San Francisco Employer Mandates. Not Every Ingredient Is Listed, Please Let Us Know Of Any Allergies

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness