

Soup & Salad

Truffle Cauliflower Soup
Truffle Pâté, Fine Herbs | 21

Signature Caesar Salad
Baby Gem Lettuce, Garlic Breadcrumbs, Crispy Capers | 26

Blackened Tuna Salad
Chili-Mango, Avocado, Red Onion, Arugula, Yuzu-Ponzu Vinaigrette | 34

Grilled Summer Vegetable
Summer Vegetables, White Bean Hummus, Ramp Oil, Crushed Pistachio, Lemon-Honey Vinaigrette | 29

— 9 Days — Menu

From the Land

Korean Fried Cauliflower
Goebujang, Scallion Aioli, Toasted Sesame | 29

Fungi Flatbread
Porcini Duxelles, Cashew Cream, Basil Pesto, Crisp Hen of the Woods, Fine Herbs | 32

Mushroom Risotto
Porcini Duxelles, Chanterelle, Fried Shallot, Fine Herbs | 32

From the Sea

Tuna Tartare 34
Avocado, Ponzu, Lavash

Crispy Rice 26
Spicy Tuna, Avocado Mousse, Serrano

Kinmedai Nigiri 34
Fresh Wasabi, Truffle, Lemon Zest

Nori Tacos 27
Spicy Salmon, Avocado Mousse

Blackened Tuna Tostadas 34
Avocado Mousse, Spicy Mayo, Pickled Mango & Serrano, Crisp Lavash Tostada

Smoked Kanpachi 27
Pressed & Cured Watermelon, Cucumber, Serrano & Yuzu Ponzu

Sea Bass Tacos 32
Japanese BBQ, Avocado Mousse, Pickled Mango & Serrano Jam

Bara Chirashi 48
Akami, Sake Yellowtail, Ikura, Bluefin, Fatty Tuna

Double Aged Sashimi 26
Dry Aged Akami & King Salmon, Truffle Emulsion, Scallion

Sashimi Tarte 42
Big Eye Tuna, Salmon, Yellowtail, Tobiko, Spicy Mayo, Honey Wasabi, Sweet Sauce

Miso Glazed Hamachi Collar 36
Lemon Aioli, Torched Lime

Maki

Tabernacle | *Spicy Tuna, Dragon Avocado, Serrano, Asian Pear, Truffle Pâté* | 30

Midtown | *Spicy Tuna, Asian Pear, Seared Tuna, Lemon Brown Butter, Crispy Potato* | 27

Roasted Salmon | *Mango, White Asparagus, Avocado, Soy Paper* | 26

Rainbow Naruto | *Tuna, Salmon, Yellowtail, Avocado, Tobiko, Cucumber Chile Ponzu* | 28

Truffle King Salmon | *Spicy Salmon, Aged Sake, Truffle Glaze, Dehydrated Red Pepper* | 28

Double Ahi Tuna | *Spicy Tuna, Mango, Avocado, Sweet Sauce Crunch* | 28

Rainbow Dragon | *Spicy Tuna, Akami, Kanpachi, Tobiko, Spicy Mayo & Honey Wasabi* | 28

Yuzu Chilean Sea Bass | *Asparagus, Cucumber, Avocado, Yuzu Miso, Spicy Mayo Coconut Crunch* | 30

Entrées

Chilean Sea Bass | 72
Split Truffled Cauliflower, Wild Garlic Oil, Red Vein Sorrel, Summer Truffle

Seared Ora King Salmon
Sauce Vierge, Tomato Garum, Ramp Oil, Fine Herbs | 57

Branzino Al Cartoccio
Summer Corn Succotash, Herb Oil | 46

Papperdelle Primavera
Summer Vegetables, Roasted Garlic Pomodoro | 42

Sides 16

French Fries
Roasted Garlic & Miso Aioli

Roasted Mushrooms
Aged Balsamic, Pickled Herbs

Roasted Garlic Mashed Potatoes
Red Bliss, Chives

Baked Baby Zucchini
Tomato Concassé, Roasted Peppers, Toasted Garlic Breadcrumbs, Lemon & Herb Oil

Shishito Peppers
Heirloom Tomato, Ponzu

Sautéed Green Beans
Teriyaki, Aji Dulce, Sesame Seeds