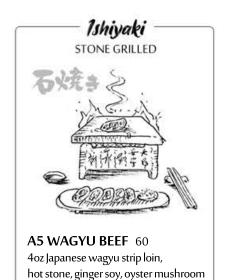


## Small Plates



**SALTY DUX OYSTERS\*** Sourced exclusively for Good Salt Restaurant Group Shallot-black pepper mignonette, kaffir lime, smoked trout roe 14

TUNA POKE\* Choice of spicy kobachi or hawaiian poke sauce 20 add avocado 4

KANPACHI CEVICHE\* Cucumber, tomato, avocado, citrus, herb yuzu vinaigrette 18

CRUDO TASTING\* Three piece each of tuna, salmon, hamachi with accoutrements 24

TUNA CRISPY RICE\* Toro, aonori, smoked trout roe, sweet chili aioli 16

ROASTED BONE MARROW Onsen tamago, bourbon shallot jam served with grilled ciabatta 21

PEI MUSSELS Miso sake, lime, ciabatta 16

HOUSEMADE DUMPLINGS Ginger-scallion pork, ponzu 10 | Szechuan beef 12

CALAMARI Karaage squid, pickled red onion, lime, sweet chili remoulade 16

**EDAMAME** Choice of one flavor, salted, bbq rub, truffle or garlic lime (+1 for additional) 8

## Garden

THAI MUSHROOM SALAD Oyster, trumpet, maitake, tofu, wild onion, vegan fish sauce dressing, toasted rice 18

OSAKA SPROUTS Crispy brussels, bonito flakes, okonomiyaki style 15

**KIMCHI PAPAS BRAVAS** Bonito flakes, ginger crème fraîche, chives 15

**BANCHAN** varieties of house condiments 8

**OSHINKO PLATE** varieties of house pickled vegetables 8

## Meat + Seafood



CRISPY WHOLE LIONFISH Lemongrass pesto, cucumber, chili oil, nuoc cham 45

FRESH CATCH Sushi rice risotto, brown butter ponzu, scallions

FL Lionfish 30 | EU Organic Salmon, Isle of Skye 33

CHARRED OCTOPUS Chili lime fish sauce, scallion confit, peanuts 20

GRILLED HAMACHI KAMA Yuzu kosho glaze, charred lemon, ponzu 19

**KATSU PORK CHOP** Bone-in, cabbage, curry gravy 22 add fried egg 2

SALT & PEPPER BEEF RIBS Hoisin & housemade sambal 25

 $\textbf{DUCK BAO} \quad \text{5oz roasted moulard duck breast, kumquat hot honey served with steamed bao buns} \quad 25$ 

CHAR-GRILLED STEAKS Pepper crust, tempura onion, ginger soy, herb butter cooked over with wood fire

12oz Creekstone Farms Ribeye 45 | 32oz Australian Wagyu Tomahawk 160

## Pice + Noodles

FRIED RICE Egg, onion, chives, anori, sesame seeds

Crab 32 | Beef short rib 30 | Chicken, shrimp, or pork belly 28

BI BIM BAP Braised short rib, poached egg, assorted vegetables over rice, gochujang served in a hot stone bowl 30

BAY SCALLOP NOODLES Wild caught from Patagonian Bay, miso brown butter, hand cut garlic noodles, chili crisp 30

**RAMEN** 18-hour pork broth, caramelized onion, chashu, beni shoga, fried garlic, scallion, soy egg, house made noodles

Tonkotsu 18 | Miso 18 | Spicy Miso 19