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Executive Chef/Partner - Huy Q. Tin
General Manager - Dan Chau
Sous Chefs - Hung Nguyen | Sean Langan
Assistant General Manager - Dainty Nguyen

Small Plates

Ishiyaki

STONE GRILLED



A5 WAGYU BEEF 60
4oz Japanese wagyu strip loin,
hot stone, ginger soy, oyster mushroom

- 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
- DUCK BAO** 5oz roasted moulard duck breast, kumquat hot honey served with steamed bao buns 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

Rice + 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

20% Gratuity is applied for parties of 6 or more.
*Florida health code requires us to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish, eggs, or oysters may increase your risk of foodborne or severe illnesses.