

elements

to begin

shishito peppers^V | 14
soy caramel | crispy garlic

**duncan farms melon
& prosciutto** | 19
soft burrata | marcona almonds
black pepper honey | mint

charred edamame^{GF V} | 9
togarashi | lime | sea salt

**old bay spiced
shrimp cocktail**^{GF} | 19
cucumber | cocktail sauce | lemon

***island creek oysters**^{GF}
half dozen | 24
mignonette | cocktail | lemon | horseradish

appetizers

elemental soup | 14
seasonal | fresh | inspired

***asian oyster rockefeller** | 21
spinach | hijiki | lap cheong

pork belly buddha buns | 14
cucumber pickles | scallions
hoisin bbq sauce

farmers market salad^{GF V} | 16
daikon radish | cucumber | nori | snow peas
picked herbs | soy vinaigrette

heirloom tomato salad | 18
avocado | fried cheese curds
steak spiced croutons | smoked bacon ranch

fiery calamari | 17
chorizo | cherry peppers
miso scallion vinaigrette

***tuna tartare** | 24
toasted pine nuts | scallion | cucumber | ginger

carrot & millet pot stickers^V | 12
tamari | black vinegar | chili | jalapeno

entrées

elemental feature | mkt
seasonal | fresh | inspired

***double bone kurobuta pork chop** | 44
brussels sprouts & bacon | 5 spice hoisin glaze

***seven spice nairagi**^{GF} | 46
green onion sticky rice | sesame ginger drizzle
rock shrimp & avocado salad

***miso glazed salmon** | 39
sōmen noodles | fire roasted vegetables
shiitake mushrooms | ginger | coriander

grilled eggplant summer rolls^V | 26
toasted pine nut cous cous | tempura vegetables
piquillo pepper sauce

free range jidori chicken^{GF} | 33
sweet corn & white cheddar grits | candied bacon
bloomsdale spinach | smoked tomato jus

***snake river farms wagyu ny strip**^{GF} | 68
maitake mushrooms | fingerling potatoes
chinese broccoli | black garlic | yuzu

***chilean seabass** | 54
buckwheat noodles | roasted squash
ninja radish | chinese mustard & chive emulsion

korean bbq short ribs | 46
forbidden rice | ginger bok choy
shiitake mushrooms | organic fried egg

sides

brussels sprouts & bacon hash | 14
bbq chicharones | kimchee sauce

'burnt end' mac n cheese | 14
candied nueske's bacon | smoked gouda

rock shrimp sticky rice | 14
nori seaweed | hijiki aioli

charred carrots & summer squash^{GF V} | 10
thai basil | hot honey

GF | gluten free

V | vegetarian

upon request our chefs will prepare vegan and/or gluten free dishes. 20% gratuity will be added to parties of six or more.

6.13.18

*meat, fish & eggs cooked to order; items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illnesses especially if you have certain medical conditions. 3.15.18