



raw & chilled

spicy tuna tartare* 34

aleppo oil ~ pickled daikon ~ smoked avocado ~ za'atar potato chips

hamachi* 35

brown butter ponzu ~ ginger oil ~ smoked salt

oysters on the half shell* 26/48

cucumber & fennel mignonette ~ harissa cocktail sauce ~ lemon

wild caught shrimp cocktail 35

(5ea.) harissa cocktail sauce ~ lemon

bread service 16 pretzel parker house roll ~ truffle butter

shareables

mezze platter 52

tzatziki ~ hummus ~ baba ganoush ~ tabbouleh ~ greek salad ~ pickled vegetables ~ pita bread

mediterranean octopus 32

burnt eggplant yogurt ~ crispy artichokes & potato ~ paprika vinaigrette

fritto misto 34

calamari ~ shrimp ~ soppressata ~ artichoke ~ sweet drop peppers ~ herbs ~ tomato sauce & garlic aioli

roasted za'atar cauliflower 29

herb tahini vinaigrette ~ whipped goat cheese ~ sesame

stracciatella 26

marinated grilled zucchini ~ chili & garlic crunch ~ hazelnut ~ mint

lobster "cobb" salad 58

traditional vegetables ~ bacon ~ soft herbs ~ avocado ~ 6-minute egg ~ harissa yogurt ranch

family style serves 3pp 120

si si greek 32

heirloom tomatoes ~ cucumber ~ olives ~ red onions ~ feta ~ oregano vinaigrette

family style 3pp 68

sushi

signature sashimi sampler* 45

chef's daily selections

signature nigiri sampler* 55

chef's daily selections

pasta

fresh house-made

spaghettini

king crab ~ clams
preserved fennel ~ shellfish bisque
anchovy breadcrumbs

60

quadrotti

wild mushroom
preserved truffles ~ crispy leeks
parmesan fondue

44

spicy rigatoni

calabrian chili
vodka sauce
add lobster +22

36

maki rolls

lobster maki* 34

marinated lobster ~ sesame ~ tobiko
sriracha soy sauce

si si and turf maki* 39

a5 wagyu ~ crispy shrimp
yuzu truffle

spicy hamachi maki* 25

avocado ~ serrano
washi aioli

tuna 2 way maki* 29

chu toro sashimi ~ spicy tuna ~ avocado
cucumber ~ tobiko

ora king salmon maki* 28

asparagus, avocado ~ soy dashi
ikura caviar

veggie truffle 18

smoked mushrooms ~ sweet potato
citrus soy

entrees

scallops 49

carrot harissa ~ tricolor cauliflower
caramelized shallots ~ bottarga breadcrumbs

halibut 55

quinoa tabbouleh ~ charred asparagus
cumin tahini yogurt

marga lamb burger* 36

smoked feta ~ pickled onion ~ harissa aioli
french fries

grilled half chicken 41

saffron yogurt marinade ~ grilled vegetables
white harissa

chops

margara black garlic lamb* *half rack* 65

14oz akaushi wagyu strip* 76

20oz dry aged ribeye* 95

9oz prime filet mignon* 72

36oz senku wagyu tomahawk* 280

saucers: chermoula – au poivre – bordelaise – bone marrow maître d' butter

accompagniments ~ bone marrow 18 | half lobster 48 | diver scallops 28

sides

si si french fries 16

greek oregano ~ feta cheese ~ savory salt

caramelized cipollini onions 18

guanciale, bordelaise

quinoa tabouleh 15

feta cheese

twice baked potato 18

parmesan & truffle

roasted carrots 18

honey soy balsamic glaze

creamed spinach 24

foie grass

desserts

miso coconut panna cotta 18

caramelized pineapple ~ green apple sorbetto

crème fraiche cheesecake 18

candied rhubarb ~ basil gel ~ pistachio gelato

passionfruit budino 18

macadamia crumble ~ papaya jam ~ lemon verbena sorbetto

gelati & sorbetti 9

mango sorbetto | green apple sorbetto

lemon verbena sorbetto | pistachio gelato

espresso gelato | vanilla gelato | chocolate gelato

