

## cold appetizers

### HAMACHI SHOT (six pack)

truffled ponzu, avocado, ginger, jalapeño 24

### SAUSALITO WATERCRESS SALAD

beet, pickled onion, blood orange vinaigrette, rice arare 18

### CINCO JOTAS ACORN FED IBERICO HAM

tomato compote, shiitake mushroom, olive, 1 oz 35

### TUNA TARTARE

black sesame, cucumber, wasabi crème fraîche, seaweed arare 20  
*white sturgeon caviar supplement 45*

### DUNGENESS CRAB SALAD

burdock, avocado, lemon, tempura seaweed 24

### TODAY'S OYSTERS

half dozen 21

dozen 41

### CAVIAR

wasabi crème fraîche, egg, buckwheat blini

1 ounce noble russian osetra 235

1 ounce white sturgeon 175

## hot appetizers

### THE SEA'S FRIED CLAM CHOWDER

fingerling potato, bacon, carrot, celery 17

### FOIE GRAS TORTELLINI

lobster, broccolini, tomato, onion 27

### GRILLED OCTOPUS

tomato, butter beans, lemon, arugula 27

### SEARED FOIE GRAS

green apple, pecan, aged vinegar 31

### LOBSTER ROCKS

almond purée, truffle, mitsuba 28

### TEMPURA WAGYU SHORT RIB

apricots, sweet miso, truffle brie cheese 28

EXECUTIVE CHEF: YU MIN LIN

## the sea entrées

### SEARED BIG EYE TUNA (WILD HAWAII)

fregola, mussels, saffron, tomato, celery, pesto 45

### JOHN DORY (WILD NEW ZEALAND)

fennel, artichoke, piquillo pepper, potato 44

### GRILLED KING SALMON (WILD QUINULT RIVER)

radish, maitake mushroom, applewood smoked bacon, haricot verts, champagne glaze 43

### SEARED MERO (WILD HAWAII)

bacon, rutabaga, cabbage, balsamic vinegar 49

### BLACK SEA BASS (WILD MARYLAND)

blue crab, asparagus, parsnip, wasabi 49

### GRILLED LOBSTER (WILD MAINE)

leek, shiitake mushroom, spinach, arare 72

## market feature

### WAGYU TRIO (JAPAN, AUSTRALIA, USA)

trio of salts, trio of sauces AQ

### HALIBUT T-BONE (WILD ALASKA)

sugar snap peas, shimeji mushrooms, seaweed rice, lomo ham 68

\*20% gratuity added to parties of 6 or more

## tasting

### \*HIRAME SASHIMI (SANTA CRUZ ISLAND)

somen noodles, beet, ponzu, tarragon, alfalfa  
*Château de Brézé, Clos David, Samur 2013*

### IBERICO HAM

asparagus, tomato, truffle, frisee  
*Manni Nossing, Gruner Veltliner, Alto Adige, 2012*

### UNI SOUP (WILD HALF MOON BAY)

cauliflower, seaweed, cauliflower mushroom  
*Acústic Cellar, Ritme, Priorat Blanc 2010*

### \*MERO (WILD HAWAII)

bell pepper miso, lobster, trumpet mushroom, bonito  
*Kistler, Chardonnay, Les Noisetiers, Sonoma 2014*

### \*TAJIMA F 1 BEEF

morel mushroom, endive, onion  
*Paradigm, Cabernet Sauvignon, Napa Valley 2012*

### CHEESE

seasonal accoutrement, crostini  
*Fonseca, Bin 27, Ruby Porto*

### \*PASSIONFRUIT TIRAMISU

vanilla mascarpone mousse, coco sorbet, coffee sabayon  
*Inniskillin, Icewine, Vidal 2014*

\*90 per person

155 per person

*complete table participation*

\*4 course wine pairing 60

full tasting wine pairing 80

## the land

### WAGYU FLAT IRON

tempura squash, shallots, chive 75

### SCHMITZ RANCH DRY AGED BONE IN NY

cauliflower, blue cheese, bordelaise 65

### CAB PRIME TENDERLOIN

kale tortellini, smoked paprika 52

### MIYAZAKI A5 WAGYU BEEF

bordeaux, king oyster mushrooms, carrots AQ

### HARICOT VERTS

garlic, butter 12

### SEASONAL VEGETABLES

shallots, butter 12

### WILD MUSHROOMS

chives, garlic 14

### TRUFFLE FRIES

parmesan, truffle aioli 14