

SNACKS

KRUNCHY KALE 🌿
nam prik, togarashi

CLASSIC SHISHITOS 🌿
preserved tomatoes,
caramelized miso

KYU BANCHAN*
kimchi, garlic cucumbers,
ramen egg, marinated squid

KEEP IT LIGHT

CRISPY RICE*
tuna & chili 🌿 🌿
hamachi 🌿
edamame & nori 🌿 🌿

SUNOMONO OYSTERS*
cucumber, wakame seaweed

SMOKED HAMACHI CRUDO*
kumquats, white ponzu

PORK GYOZA 🌿
truffle ponzu

CHICORIES SALAD
yuzu, caramelized mirin,
sesame breadcrumbs

BULGOGI GRILLED OCTOPUS*
doljaban rice, ikura, tahini

CHARRED EGGPLANT
chili cream, nori bing bread

CAVIAR SANDWICH*
japanese milk bread,
kaluga caviar, negi butter

WAGYU TARTARE*
bone marrow, furikake aioli,
parker house rolls

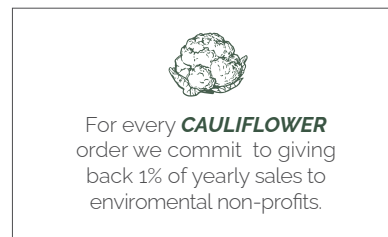
SMOKED & WOOD FIRED

STONE POT THAI RICE* 🌿 🌿
veggie 🌿
confit duck
king crab

ROASTED CAULIFLOWER 🌿 🌿
goat cheese, shishito-herb
vinaigrette

BABY BACK RIBS 🌿
yakiniiku, cilantro

FILET MIGNON YAKITORI* 🌿 🌿
toasted garlic soy, house kimchi



DUCK BREAST* 🌿
"burnt ends"

KOREAN FRIED CHICKEN 🌿
chili butter, braised spinach

SAVRY BONE IN RIBEYE*
bacon jus

FOR THE TABLE

FIRE ROASTED BRANZINO 🌿
tamarind, basil, marinated chilies

BEEF SHORT RIB 🌿
sesame crust, sweet soy

PORK BELLY PASTRAMI
bao buns, japanese miso mustard

BLUE LOBSTER INASAL* 🌿
coconut paella, chorizo nage

ROYAL GOLDEN CHICKEN*
foie gras, black truffles,
smoked caviar cream

DRY AGED TOMAHAWK*
black garlic jus

GRILLED BROCCOLI 🌿 🌿 🌿
ginger-scallion vinaigrette

CORN RIBS 🌿
yuzu kosho, blackened onion

JAPANESE SWEET POTATO 🌿 🌿
buttered black sugar,
parmesan cheese

DINNER

executive chef, **CHRIS ARELLANES**

chef de cuisine, **JOANA RODRIGUEZ**

🌿 gluten free
🌿 plant based
🌿 kyu classics