

BAKERY BITES

CINNAMON ROLL

black sugar, chai frosting

EVERYTHING SCONES

chive miso butter, seasonal jam

VIETNAMESE TIRAMISU

mascarpone, caramel

SNACKS

KRUNCHY KALE

nam prik,
togarashi

CLASSIC SHISHITOS

preserved tomato,
caramelized miso

KYU BANCHAN*

kimchi, garlic cucumbers,
ramen egg, marinated squid

TUNA CRISPY RICE*

smoked chili

HAMACHI CRISPY RICE*

wasabi

EDAMAME CRISPY RICE

nori

KEEP IT LIGHT

SUNOMONO OYSTERS*

cucumber, wakame
seaweed

AVOCADO TOAST

pumpkin seeds, pickled
radish
add poached egg*

CHARRED EGGPLANT

chili cream, nori bing bread

SMOKED HAMACHI CRUDO*

kumquats, white ponzu

COCONUT CHIA PUDDING

mango, lychee, oat crumble

WAGYU TARTARE*

bone marrow, furikake aioli,
parker house rolls

PORK GYOZA

bonito, smoked truffle ponzu

CHICORIES SALAD

yuzu, caramelized mirin, sesame
breadcrumbs

VERMICELLI BOWL

nuoc cham, market vegetables
- plant-based
- chicken

SMOKED & WOOD FIRED

RIBEYE FRENCH DIP*

confit garlic aioli, fried egg,
black garlic a jus

MILK BREAD CHICKEN SANDWICH

jalapeno aioli, millionaire bacon,
shoestring fries

SHORT RIB BENEDICT*

yuzu hollandaise

THAI RICE STONE POT*

veggie 
confit duck
king crab

ROASTED CAULIFLOWER

goat cheese, shishito-herb vinaigrette

BABY BACK RIBS

yakiniku, cilantro

FILET MIGNON YAKITORI*

toasted garlic soy, house kimchi



For every **CAULIFLOWER**
order we commit to giving
back 1% of yearly sales to
environmental non-profits.

KOREAN FRIED CHICKEN

chili butter, braised spinach

FIRE ROASTED BRANZINO

tamarind, basil, marinated chilies

PORK BELLY PASTRAMI

bao buns, japanese miso
mustard

FOR THE TABLE

GRILLED BROCCOLI

ginger-scallion vinaigrette

CORN RIBS

yuzu kosho, blackened onion

JAPANESE SWEET POTATO

buttered black sugar,
parmesan cheese

LUNCH

executive chef, **CHRIS ARELLANES**

chef de cuisine, **JOANA RODRIGUEZ**

 gluten free

 plant based

 kyu classics