

Dinner

Starters

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| THE PLATE (v / gfo) lachha paratha - traditional indian whole-wheat flat bread - kyoto red carrot hummus | 14 |
| SASHIMI SELECTION (v / gf) green mango, fermented ginger, finger limes, mint, bird's eye chili | 21 |
| MAKI BOWL (v / gf) hamachi, nori rice, avocado, house pickles, toasted seaweed | 22 |
| HOUSEMADE BURRATA (v / gfo) arbequina olive oil, crispy bread | 18 |
| THE GREEN SALAD (vv / gf) leafy greens, champagne-dijon vinaigrette | 16 |
| WINTER CHICORY SALAD (vv / gf) radicchio, roasted pears, warm walnut vinaigrette | 18 |
| SOUP OF THE DAY | 12 |

Mains

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| CHICKEN KEBAB (gf) wild rice pilaf, bell pepper slaw, peruvian hot sauce, coconut-yogurt raita | 26 |
| WHOLE WHEAT FETTUCCINE (vv / gfo) tomato confit, calabrian chili, thai basil, garlic croutons | 24 |
| CRISPY SKIN WILD SALMON (gf) steamed bok choy, cilantro, coconut curry | 31 |
| WILD HALIBUT (gf) savoy cabbage, market vegetables, sprouted nuts and seeds, grass-fed butter | 32 |

From the Kitchen

Dinner

Mains

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| PIEDMONTESE STRIPLOIN (gf) | 38 |
| pickled cipollini onions, roasted parsnips, watercress, au poivre sauce | |
| LAMB TAGINE (gfo) | 34 |
| winter vegetables, saigon cinnamon, lacinato kale, toasted almonds, cilantro | |
| SPROUTED QUINOA & BEAN BURGER (vv / gfo) | 19 |
| fermented slaw, dijonnaise, housemade nori pita, vegetable chips | |
| COCONUT CAULIFLOWER | 21 |
| FRIED RICE (v / gf) | |
| pasture-raised egg, baby carrots, fermented ginger, chilis + choice of protein | |
| PROTEINS | |
| chicken kebab | 10 |
| seared wild salmon | 14 |
| SIDES | 8 |
| roasted sweet potato (vv) | |
| steamed spinach (vv) | |
| steamed broccoli (vv) | |
| lachha paratha (v) | |

From the Kitchen