

RAW BAR & RESTAURANT



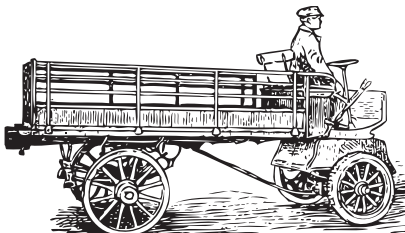
HAPPY HOUR 5PM-7PM OYSTER 1.50  
WEDNESDAY ALL NIGHT OYSTER HAPPY HOUR

SUN HOLLOW (WA) FIRST LIGHT (MA) \$2.75 pc



TAPAS

- SPICY COD ROE BRUSCHETTA 6  
*cod roe, cream cheese, mayo, seaweed*
- BABY MACKEREL ESCABECHE 9  
*tomato, celery, onion, olive oil*
- ARTICHOKE DIP 8  
*artichoke hearts, yogurt, parmesan cheese & mayo*
- MUSHROOM AJILLO 8  
*crimini mushroom, oyster mushroom, shitake mushroom in olive oil*
- SHRIMP AJILLO 10  
*shrimp & olive oil*
- BEEF CARPACCIO 10  
*thin sliced seared beef w/soysauce, onion, shiso, micro green*



APPETIZER

- CHA-SOBA SALAD 13  
*edamame, micro green, poached egg, green tea noodle with sesame dressing*
- CAESER SALAD 8  
*frisee, bacon, pomegranate, lotus roots chip, poached egg, yuzu caesar dressing*
- ORGANIC KALE SALAD 10  
*kale, shiso, sunflower seeds, edamame with housemade sesame dressing*
- JAPANESE FRIED CHICKEN 11  
*marinated chicken in soy sauce, garlic, ginger & sake*
- NANBAN FRIED CHICKEN 12  
*deep fried chicken, sweet & sour sauce w/tartar sauce*
- SEAFOOD DORIA 15  
*shiitake mushroom, onion, shrimp, squid, organic rice with bechamel and tomato sauce*
- BEET SALAD 8  
*beets w/ yogurt dressing, pink grapefruits, blue cheese, pistachio & mint*
- GRILLED VEGETABLES 8  
*mushroom, brussel sprout, grape tomato, potato, pepper served w/bluecheese dip*
- LAMB GYOZA 10  
*minced lamb, onion, cumin, cilantro*
- SPICY CALAMARI & BRUSSEL SPROUT 11  
*cilantro, lime, filfil number 7*
- MUSHROOM SOUP 9  
*mushroom, onion, oat milk*

ENTREES

- ALLEN BROTHERS ANGUS 29  
RIBEYE STEAK  
*w/garlic salt, onion sauce & french fries*
- SEARED SALMON BOWL 18  
*shiso leaf, onion, micro green, sesame seeds, pickled ginger, served w/wasabi soysauce*
- GRILLED BRANZINO 26  
*whole branzino, w/ assorted seasonal vegetable & soysauce koji on skillet*
- PORK CUTLET 18  
*deep fried pork loin w/sesame sauce & salad, mixed grain brown rice*
- BEEF CARPACCIO BOWL 17  
*thinly sliced beef, micro green, purple onion, citras pozu sauce, organic mixed grain rice*
- SPICED GRILLED CHICKEN 17  
*mixed spice marinated chicken thigh, assorted seasonal vegetable w/filfil number 7*
- SQUID INK RISSOTO 15  
*squid, celery, mixed grain brown rice*

DESSERTS

- FONDANT CHOCOLAT GF 10
- MATCHA TIRAMISU 8
- ROASTED FIG TARTLET 11
- LEMON TARTLET 7
- COCONUT PINEAPPLE FINGER 8

ICE CREAM choice of one \$5  
VANILLA, GREEN TEA,

20 PERCENT GRATUITY APPLIES FROM PARTY OF 6.

DINNER EVERYDAY 5:30-10:30  
BREAKFAST AND LUNCH MON-FRI 7:00-3:00  
SAT AND SUN 9:00-4:00



PLEASE INFORM ANY ALLERGIES TO YOUR SERVER

CONSUMING RAW OR UNDERCOOKED SEAFOOD INCREASE  
YOUR RISK OF FOODBORN ILLNESS