

Asian Menu

BARE/CUISINE

3-COURSE MENU

CLEAN PAN-ASIAN COMFORT INSPIRED BY THE SIMPLICITY AND HARMONY OF ASIAN HOME COOKING—FROM JAPAN TO THAILAND—THIS MENU EMPHASIZES LIGHTNESS, BALANCE, AND CLEAN FLAVORS.

STARTER

SHISO TUNA TARTARE WITH YUZU & CRISPY SHALLOTS DICED
SASHIMI-GRADE TUNA WITH SOY-YUZU DRESSING, AVOCADO
MOUSSE, PICKLED DAIKON, AND LOTUS ROOT CRISPS.

MAIN COURSE

MISO-GLAZED COD WITH SESAME GREENS & FORBIDDEN RICE
BAKED ATLANTIC COD MARINATED IN SWEET MISO, SERVED OVER
STEAMED BOK CHOY, BLACK RICE, AND CITRUS PONZU
REDUCTION.

DESSERT

MATCHA COCONUT PANNA COTTA WITH MANGO PEARLS SILKY
MATCHA PANNA COTTA LAYERED WITH COCONUT CREAM,
TOPPED WITH MANGO CAVIAR AND TOASTED RICE FLAKES.

OPTIONAL ADD-ON

STEAMED DUMPLING TRIO: SHIITAKE, SHRIMP, AND CHICKEN
WITH DIPPING SAUCES.

5-COURSE MENU – AMERICAN ARTISANAL TASTING
REFINED ASIAN TASTING EXPERIENCE A CURATED JOURNEY
THROUGH REFINED JAPANESE, THAI, AND VIETNAMESE CUISINE,
HIGHLIGHTING BALANCE, ELEGANCE, AND SEASONAL INGREDIENTS
IN A MINIMALIST, PLATED FORMAT.

STARTER

AMUSE-BOUCHE COMPRESSED WATERMELON WITH THAI BASIL &
SMOKED CHILI TOPPED WITH FINGER LIME PEARLS AND A TOUCH
OF COCONUT VINAIGRETTE. STARTER SEARED SCALLOP WITH
KOMBU DASHI & DAIKON RIBBONS A DELICATE BALANCE OF UMAMI
BROTH, CRISPY SHALLOTS, AND MICRO MIZUNA.

FISH COURSE

CRISPY SKIN SEA BASS WITH LEMONGRASS EMULSION SERVED WITH
YOUNG GINGER, CHARRED BABY LEEKS, AND A FERMENTED BLACK
BEAN GLAZE.

MAIN COURSE

CHARCOAL-GRILLED WAGYU STRIPLOIN WITH UMEBOSHI SOY JUS
PAIRED WITH ROASTED JAPANESE YAM, WILTED GREENS, AND SHISO
CHIMICHURRI.

DESSERT

YUZU CURD TART WITH TOASTED MERINGUE & SAKE-SOAKED
BERRIES CRISP TART SHELL, VIBRANT CITRUS CURD, AND LIGHTLY
SAKE-MACERATED FRUIT TO FINISH.

OPTIONAL ADD-ON

CHAWANMUSHI EGG CUSTARD WITH SEASONAL MUSHROOMS AND
TRUFFLE SOY.

WINE PAIRINGS AND HOUSE-MADE KOMBUCHA AVAILABLE UPON REQUEST