



COLD PLATES

Caesar

romaine lettuce, shaved fennel, croutons, olive crumble, miso caesar dressing \$17
chicken 8 / salmon 8

Arugula Pear Salad

red wine poached pears, apples, watermelon radish, vegan feta, toasted hazelnuts \$19
chicken 8 / salmon 8

Salmon Crispy Rice

spicy salmon, unagi sauce, scallions, furikake \$24

Tuna Tataki

sesame crusted ahi tuna, avocado, masago, scallions, ponzu, wasabi aioli \$27

Beef Carpaccio

sliced beef, radish, apple, cured egg yolk, lime-soy sauce \$27

SMALL PLATES

Soup Du Jour

\$16

Kimchi Fried Rice Aranchini

lamb bakon, vegan mozzarella, charred scallions lime aioli \$19

Crispy Chicken Focaccia

coleslaw, butter pickles, garlic confit, chili honey, truffle mayo \$24
lamb bakon 3

Mojos Ground Beef Sliders

roasted wild mushrooms, okonomiyaki sauce, baby greens, pickled ginger, wasabi mayo, brioche bun \$32

Duck Bao Bun

duck & chicken confit, Vietnamese pickled carrots, hoisin aioli, toasted peanuts, cilantro leaves \$26

Pulled Short Rib Tacos

okonomiyaki sauce, tomatillo salsa \$27

Lamb Riblets

honey garlic asian glaze, toasted panko \$32

LARGE PLATES

Crispy Skin Salmon

southwestern corn salad, charred scallions lime aioli, tomatillo salsa, lime zest \$44

Seared Sea Bass

cauliflower puree, asian edamame salad, unagi sauce, crispy rice noodles \$58

Crispy Dark Meat Chicken

baby spinach, cherry tomatoes, smoked fingerling potatoes, basil oil \$44

Seared Duck Breast

miso sweet potatoes, sautéed spinach & mushrooms, roasted bok choy, red wine reduction, cured egg yolk, crispy wonton strips \$58

Braised Short Ribs

mushroom risotto, sautéed spinach, wine & soy reduction, lemon zest \$72

Roasted Lamb Chops

miso sweet potato, haricot vert, honey garlic asian glaze, smoked pecans \$88

CAST IRON STEAKS

8oz Butchers Cut

\$78

12oz Flat Iron

\$72

20oz Bone-in Rib Eye

\$92

40oz Cowboy Steak

\$172

served with smoky fingerling potatoes & haricot vert

SIDES

French Fries

umami dust, truffle garlic confit mayo \$9

Beer Battered Onion Rings

\$12

Smoky Potatoes

\$9

Haricot Vert

\$9

EXECUTIVE CHEF: JACOB GOLDBERG