









menu

TUNA TARTARE Avocado, pine nuts, garlic, onion, crispy wonton	18
TRUFFLE FRIES (VEGETARIAN) Fresh cut, parmesan, garlic truffle oil, 24K gold	17
BEEF ROLLS Grilled Snake River Farm wagyu beef, garlic asparagus, cilantro lime vinaigrette	2 0
FRIED CALAMARI Shishito, lemon, Spicy aioli	18
SAMOSA (VEGETARIAN) Red norland potato, caramelized onion, carrot wrapped in pastry skin, served with curry sauce	14
BRUSSELS SPROUT Crispy Brussels sprout, spicy aioli, pine nut, crispy shallots, lemon	12
WING Whole chicken wings, shishito, cilantro aioli	17
TOASTED	9
Homemade garlic butter , parmesan, brioche	

Starters

Soup

LOBSTER	BISQUE	1 7

Salad

TIGER PRAWN SALAD

BEETROOT	SALAD	18
Slow roasted bee	troot, pear, radicchio, quinoa, goat	

cheese, truffle honey vinaigrette

Rich Maine lobster bisque served with Levain toast

Grilled tiger prawns, iceberg, mixed green, red wine balsamic, cherry tomatoes, cucumber, pineapple salsa, spicy aioli, feta

BEVERAGES

Fresh Squeezed Orange Juice	8
Lavender Spritzer	8
House Black Iced Tea	6
Mexican Coke	6
San Benedetto Sparkling Water Italy 500 ml	7

SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED.

Please let us know about your dietary restrictions/ allergies prior to ordering **In Order to Prepare Your Food in Timely Manner, No Substitutions Please**

In support of S.F. mandated employer expenses, a 5% fee will be added to your bill, in addition to SF County sales tax. Thank you. Additionally, a 20% service fee will be added to your bill for parties of 5 or more.

> 3 Credit Cards Max/Table OR additional charges may apply. Corkage fee: 35/bottle (750ml) No outside food or drink allowed Not responsible for lost or damaged articles or feelings.

All menu & prices are subject to change without notice.

Chef's Special

roco woco	3 4	
Half a pound grilled Wagyu beef patty, Japanese rice, pearl onion, spinach, mushroom, white cheddar, fried eggs, tomato salsa, sesame, homemade mushroom gravy.		
FRIED CHICKEN	2 7	
Fried chicken thigh, mashed potatoes, pearl onion, pea, mushroom gravy, house salad	2 8	
SALMON CURRY	40	
Coconut curry sauce, zucchini, baby bok choy, bell pepper, brown rice		
ONE POT VEGETARIAN	2 6	
House-made yellow sauce with roasted cauliflower, onion, bean, pea, carrot ,served with roti		
BEAR BELLY CARBONARA	2 4	
Fettuccine, bear belly bacon, pecorino, parmesan, Egg yolk, green peas		
GNOCCHI	2 5	
Homemade gnocchi, spinach, mushroom, sundried tomatoes, tomatoes sauce, burrata cheese		
TIGER PRAWNS RISOTTO	2 9	
Tiger prawns, mushroom, peas, parmesan, with homemade tomatoes sauce		
TENDER BRAISED BEEF STEW	3 5	
Slow-braised short rib, kale, medley tomatoes, mushrooms, pearl onions, topped with truffle garlic fries served with homemade stew sauce		
BIBIMBAP	2 7	

Stone Pot Japanese Rice, Fried Chicken, fried egg, asparagus, bell pepper, spinach, mushroom, kimchi

HARNEYS & SON TEAS

Royal English Breakfast ceylon black tea, smooth full bodied **Earl Grey Supreme** black tea, bergamot, lemony flavor black tea, floral, vanilla **Dragon Pearl Jasmine** floral & pretty

Mother's rosebuds, chamomile, citrus aromatic, crisp, help digestion **Peppermint**

vibrant, crisps, fruity, earthy withtouch of sweetness **Indigo Punch**

Blooming Flower Tea jasmine, green, calendula can steep up to 3 times

EQUATER COFFEE(MARIN COUNTY)

+ \$1 Oat Milk	
Bear sugar Matcha latte hot/cold	10
Dripped Coffee	5
Espresso	4.5
Americano	5
Cold brew	5
Cappuccino/ Latte	6
CoconutCream Latte	7
Mocha	7
Milk (Whole milk, Oat milk)	6
Hot Chocolate &Marshmallow	615
Ube lette	6.5









DESSERTS

\$16

ONCE UPON A TIME

Moist chocolate cake, cotton candy, berry

CROSSIANT BREAD PUDDING

Vanilla ice cream and caramel sauce

LEMON TART

Raspberry sorbet and berry

