



ASIAN-INFLUENCED SEAFOOD

COCKTAIL HOUR

MISO GLAZED SCALLOP

BASIL, ENDIVE

THAI GRILLED SHRIMP

NAM JIM, FRESH HERBS, PEANUTS

CRUDITE

FRESH, GRILLED, AND PICKLED VEGETABLES

YUZU AIOLI, MISO SOY DIP

MAIN

SEAFOOD SALAD

SCALLOP, HALIBUT, AND SHRIMP

DAIKON, PONZU VINAIGRETTE

CHILLED UDON

GRILLED OCTOPUS, CUCUMBER, ASPARAGUS, CARROT, TOGARASHI

SESAME SHOYU GINGER VINAIGRETTE

GRILLED KING OYSTER MUSHROOM

CHARRED CABBAGE, BLACK GARLIC JUS WITH CITRUS

HALIBUT

STEAMED HALIBUT, BABY BOK CHOY, ASPARAGUS, SPRING PEAS

BROTH OF SHOYU, GINGER, LEMONGRASS



DESSERT

BLACK SESAME PANNA COTTA

YUZU MERINGUE, BERRIES