

olive spelt focaccia 17
almond curd, calabrian oil, basil

for the table

california dates, whipped coconut yogurt and tahini, crunchy sea salt 16
lemon, pistachio, mint, sicilian olive oil

green chickpea hummus, mint, ancient emmer pita & crudité 22

inari tofu, sweet pea and ramp rice, lime, fresh american wasabi 20
furikake

dosa, fermented turmeric sambal, coriander mint chutney 24
pineapple chutney

crunchy saison battered black maitake, citrus honey 28
black sesame, house togarashi

light & fresh

vanilla poached white asparagus, tarragon mustard, lemon, basil 29
oishii strawberry

crunchy lettuces, green peppercorn ranch, herbs 23
charred spring onion & ramps, snap pea

avocado lettuce cups, toasted cumin, serrano and lime, pepitas 19

wood roasted green asparagus, sunchoke, meyer lemon, spring herbs 26

market beets, avocado purée, flavors of tartare 21

dosa, yogurt, avocado, sprouts 23

wok, coals and wood-fired

grilled oakwood shiitake, ramps, caramelized fennel 29
yuzukosho green goddess, market herbs

wood roasted artichoke, cashew kefir, sakura blossom, sour cherry 26
nigella, black lime

beluga lentils sautéed in black vinegar and aromatic chili oil 26
lemon braised fingerling yam, broccoli & cilantro stems

whole roasted cauliflower, turmeric tahini, za'atar, date molasses 31
pomegranate, red zhug, fresh herbs, pistachio

warm & nourishing

spinach spaghetti, preserved garlic & lemon, broccoli, black kale 28
saffron crumbs, gran kinara cheese

mushroom walnut bolognese, carrot paccheri, celery, mint 28

house made silky tofu, morel, chewy yuba, sour chili broth 35
cilantro, peanut

crispy celery root katsu, shiso, mustard sauce, apple umami paste 27

additions

coconut sticky rice, pandan, makrut lime, sea salt 16

house fermented turmeric & black pepper sambal 7

ancient emmer pita 6