

APPETIZERS (前菜) ZENSAI

GRILLED ASPARAGUS* / 15 / VEG, GF, DF / JAPANESE MUSTARD AIOLI, MACADAMIA NUT, SOY-CURED EGG YOLK

CRUNCHY CRABCAKE / MP / JUMBO LUMP CRAB, WAKAME, AVOCADO, KEWPIE, MANGO, PICKLED CARROT

TUNA TATAKI / 19 / DF / SESAME-SEARED RARE TUNA, WASABI AIOLI, PONZU, BONITO

SPRING PEA "EDAMAME" / 13 / GF, V / STEAMED ENGLISH PEAS IN THEIR PODS, RAMP SALT, TAMARI

FRIED OYSTERS ** / 18 / DF / EAST COAST OYSTERS, YUZU AIOLI, BOK CHOY & DAIKON SLAW

YAKITORI-STYLE GRILLED MUSHROOMS / 13 / V, DF / MATSUTAKE SHOYU, WILD ONION, BENNE SEED, LEMON

YAKITORI-STYLE GRILLED CHICKEN / 15 / GF, DF / TERIYAKI, YUZU KOSHO AIOLI, SCALLION, LIME

YAKITORI-STYLE GRILLED SHRIMP / 18 / DF / KOHLRABI, UNAGI SAUCE, GRILLED LEMON

BOWLS (ボウル) BŌRU

PORK BELLY RAMEN / 29 / DF / RAMEN NOODLES, TEA EGG, RADISH, SUGAR SNAP PEAS, GRILLED RAMPS

ORA KING SALMON / 32 / GF, DF / TERIYAKI, BOK CHOY, CAROLINA GOLD RICE, CRUNCHY SLAW

CHICKEN KATSU / 25 / DF / PANKO-FRIED CHICKEN THIGH, TONKATSU SAUCE, GRILLED KOHLRABI, PICKLED CARROT, CAROLINA GOLD RICE

MUSHROOM MABO DOFU / 25 / GF, V / SMOKED TOFU, MUSHROOMS, HAKUREI TURNIPS, MIZUNA, CAROLINA GOLD RICE, BENNE SEEDS

SPECIALTY FOODS (名物料理) MEIBUTSU RYŌRI

CATFISH KABAYAKI / 29 / UNAGI GLAZE, SPINACH, RADISH, CORN & MISO SPOONBREAD

WAGYU BEEF / MP / "MISHIMA RESERVE KUROGE WASHU BEEF", GRILLED LOCAL VEGETABLES, YUZU KOSHO, SWEET & SOUR DEMI-GLACE

SIDES (副食) FUKUSHOKU

HOUSE CUT FRIES / 10 / GF, DF, VO
TOGARASHI, SPICY SOY KETCHUP, YUZU AIOLI

CARROT GINGER SALAD / 15 / V, GF /
GINGER SOY VINAIGRETTE, CARROT, CRISP LETTUCE,
SEASONAL LOCAL PRODUCE

LOTUS ROOT CHIPS / 8 / V / RAMP SALT, FURIKAKE

TSUKEMONO / 8 / V / SELECTION OF
HOUSE PICKLES & FERMENTS

DESSERTS (デザート) DEZĀTO

MATCHA HOT MILK CAKE / 12 / VEG, GF
STRAWBERRY BUTTERCREAM,
LOCAL STRAWBERRIES, GINGER GELATO

YUZU TIRAMISU / 12 / VEG
CASTELLA CAKE, YUZU CREAM, MACADAMIA NUT

WHITE MISO & CHOCOLATE SEMIFREDDO / 13 / VEG
SESAME SOY CARAMEL, COCONUT TUILE, MANGO

NO SEPARATE CHECKS FOR PARTIES OF 10 OR MORE
EDA HOFSTEAD CABANISS DINING ROOM & TERRACE

**THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED -
CONSUMING RAW OR UNDERCOOKED FOODS - INCREASES YOUR
RISK OF FOOD BORNE ILLNESSES

(*) CONTAINS NUTS - (VEG) VEGETARIAN - (V/VO)
VEGAN/VEGAN OPTIONAL - (GF/GFO) GLUTEN-FREE/GLUTEN-
FREE OPTION - (DF/DFO) DAIRY FREE/DAIRY FREE OPTION

美術館

amuse
RESTAURANT

EXECUTIVE CHEF: WILL BURGESS - SOUS CHEF: RYAN BURNS - SOUS CHEF: JIM WILLIAMSON