

APPETIZERS (前菜) ZENSAI

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

CRABCAKE / MP / DF / 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, FURIKAKE, TAMARI

BUTTERMILK WAFFLES / 15/ VEG / ADZUKI BUTTER, SEASONAL FRUIT, WHIPPED CREAM, SESAME SOY CARAMEL

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

CHAWANMUSHI / 14 / STEAMED EGG CUSTARD, MUSHROOM, PEAS, SCALLION, BENNE SEEDS

SPECIALTY FOODS (名物料理) MEIBUTSU RYŌRI

SEASONAL QUICHE / 17 / SEASONAL INGREDIENTS SERVED WITH A LOCAL GREEN SALAD

BUCKWHEAT PORRIDGE / 20 / GF, DFO, VO / MUSHROOMS, PEAS, GINGER, SCALLIONS, SUNNY EGG

ORA KING SALMON / 32 / TERIYAKI, BOK CHOY, CAROLINA GOLD RICE

PORK BELLY HASH / 24 / GF / POTATOES, PEPPERS, ONIONS, MUSHROOMS, MIZUNA, SUNNY EGG, TONKATSU SAUCE, JAPANESE MUSTARD

CHICKEN KATSU SANDO / 19 / PANKO-FRIED CHICKEN THIGH, TONKATSU SAUCE, KEWPIE MAYO, GRILLED KOHLRABI, PICKLED CARROT, MILK BREAD

FLAT IRON STEAK / 26 / YAKIMESHI-STYLE ASPARAGUS & SCALLION FRIED RICE, YUZU KOSHO DEMI GLACE, SUNNY EGG, BLACK SESAME SEED

SIDES (副食) FUKUSHOKU

HOUSE CUT FRIES / 10 / GF, DF, VO

TOGARASHI, SPICY SOY KETCHUP, YUZU AIOLI

CARROT GINGER SALAD / 15 / GF, V /

GINGER SOY VINAIGRETTE, CARROT, CRISP LETTUCE, SEASONAL LOCAL PRODUCE

TSUKEMONO / 8 / V, GF

SELECTION OF HOUSE PICKLES & FERMENTS

DESSERTS (デザート) DEZĀTO

MATCHA HOT MILK CAKE / 12 / VEG

STRAWBERRY BUTTERCREAM,
LOCAL STRAWBERRIES, SEASONAL GELATO

YUZU TIRAMISU / 10 / VEG

CASTELLA CAKE, YUZU CREAM, MACADAMIA NUT

WHITE MISO & CHOCOLATE SEMIFREDDO / 12 /
VEG, GFO

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