

APPETIZERS

BLISTERED SHISHITO PEPPERS / 13 / V / FERMENTED TOFU VINAIGRETTE, FURIKAKE

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

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

HEIRLOOM TOMATOES / 17 / GF, V / LOTUS ROOT, HEARTS OF PALM, STONEFRUIT, THAI BASIL, CREAMY TOFU, MIRIN VINAIGRETTE, BLACK SESAME

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

TAMARI-FRIED EGG / 12 / GF, DF / SUNNY EGG, CRISPY PORK BELLY, SCALLION FRIED RICE, FURIKAKE

ENTRÉES

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

BLACK TRUFFLE EGGS / 21 / VEG / SCRAMBLED FARM EGGS, BLACK TRUFFLE, PARMESAN, RICOTTA, CHIVES, SERVED ON GRILLED HOUSE FOCACCIA WITH A LOCAL GREENS SALAD

HONEY GARLIC SHRIMP** / 27 / GF / GULF SHRIMP, CHERRY TOMATOES, LOTUS ROOT, ZUCCHINI, YUZU KOSHO DASHI BROTH, MISO POLENTA

MUSHROOM HASH / 19 / GF, DF, VO / SEASONAL VEGETABLES, PEPPERS, ONIONS, YUKON GOLD POTATOES, SUNNY EGG

CHICKEN KATSU SANDWICH / 19 / PANKO-FRIED CHICKEN THIGH, ALABAMA WHITE SAUCE, MANAKINTOWNE HOT SAUCE, MISO-PICKLED CUCUMBER, MILK BREAD

NY STRIP STEAK ** / 28 / YAKIMESHI-STYLE SCALLION FRIED RICE, BROCCOLI, YUZU KOSHO DEMI GLACE, SUNNY EGG, BLACK SESAME SEED

SIDES

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

PEACHES & CREAM / 12 / VEG
MACERATED LOCAL PEACHES,
ROYAL MILK TEA CREAM, BLACKBERRIES,
GINGER COOKIE CRUMBLE

YUZU TIRAMISU / 10 / VEG
CASTELLA CAKE, YUZU CREAM, MACADAMIA NUT

WHITE MISO & CHOCOLATE SEMIFREDDO / 12 /
VEG, GFO
SESAME SOY CARAMEL, COCONUT TUILE, MANGO

CHEESE PLATE / 18 / VEG
SPECIALTY CHEESES, SEASONAL FRUIT & JAM

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

BRUNCH

美術館

amuse
RESTAURANT

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