

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

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

CHILLED SESAME SOBA NOODLES / 14 / V / CUCUMBER, JIMMY NARDELLO PEPPERS, GRILLED & PICKLED BEECH MUSHROOMS, GOMA DARE SESAME SAUCE

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

ENTRÉES

CHICKEN KARAAGE / 25 / DF / JAPANESE-STYLE FRIED CHICKEN THIGHS, BROCCOLI, BELL PEPPERS, ONIONS, YAKINIKU SAUCE, BLACK SESAME, CRISPY GARLIC, CAROLINA GOLD RICE

MISO HALIBUT** / 32 / GFO / CHERRY TOMATOES, GREEN BEANS, FREGOLA, SAKE BEURRE BLANC

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

HOKKAIDO SCALLOPS** / 29 / GF / CORN PURÉE, SHAVED SUMMER SQUASH, SESAME VINAIGRETTE, CHILI CRISP

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

WAGYU BEEF** / MP / "MISHIMA RESERVE KUROGE WASHU BEEF", LOCAL VEGETABLES, YUZU KOSHO DEMI-GLACE

SIDES

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

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

DESSERTS

PEACHES & CREAM / 12 / VEG, GFO
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

DINNER

美術館

amuse
RESTAURANT

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