

TANTALIZERS

- HIBACHI BEEF SATAY** crispy udon noodles, ginger-bbq sauce / 13
- ||| **CRISPY PITA CHIPS** hummus trio- goat, tahini, roasted pepper / 9
- TUNA TARTAR** avocado, grain mustard, wakame, black sesame cracker/15
- CHICKEN LETTUCE WRAPS** asian sauces, butter lettuce cups / 12
- YAKINIKU CALAMARI** toasted cashews, smoked shishito aioli / 14
- ||| **TRUFFLE MAC N' CHEEZ** asiago gratin / 10
- TOGARASHI RUBBED CHICKEN LOLLIPOPS** sweet potato fries/ 11
- RIBS AND WHISKEY** slow braised ribs, dill pollen potato chips /12
- ||| **EDAMAME** wasabi- sea salt/ 5

SLIDERS

- BBQ PORK** - caramelized onions, smoked cheddar /12
- KOBE** - sharp cheddar, lettuce, tomato, pickle, ketchup / 13
- TUNA**- warm ahi tuna melt, sambal remoulade, fontina cheese/ 13



SOUPS & GREENS

- ||| **MISO SOUP** tofu, shittake, kombu / 6
- ||| **KABOCHA & WINTER SQUASH BISQUE**
jalepeno creme fraiche, cinnamon ciabatta crouton/ 8
- YELLOW FIN CARPACCIO** chuka ika and wakame salad, capers, hot wasabi oil/ 12
- ||| **TA HOUSE GREENS**
field greens, cucumber, tomato, pickled red onion, balsamic vinaigrette / 6
- GRILLED C-ZUR**
hearts of romain, tear drop tomato, grated parmigiano, bagel crisp / 7
- ASIAN CHICKEN GREENS**
baby greens, mango, cucumber, red pepper, onion, crispy wontons,
miso dressing / 15
- ||| **BABY BEET SALAD** baby spinach, goat cheese, crispy pita, shaved red onion,
vanilla bean vinaigrette/ 9

WOK FIRED

||||| MARINATED TOFU

garlic udon noodles, shittake mushrooms, shiso leaves, smoked soy sauce / 15

ULU WATU UDON NOODLES & BEEF

soy chili glazed beef tenderloin, romas, snap peas, scallions, crispy wontons / 19

OCEAN & AIR - PAD THAI

shrimp, chicken, rice noodle, carrots, cilantro, crushed peanuts / 18

BUDDHA RICE portuguese sausage, chicken, shrimp, soy beans, sweet soy / 19



GRILL AND SAUTE'

LOCH DUART SALMON crispy zucchini, mint, sweet whole grain mustard / 26

MISO ROASTED BUTTERFISH sweet chili mash, hericot vert / 27

SEARED AHI TUNA miso rice, mache, pineapple relish, shoyu butter / 26

PAN SEARED DIVER SCALLOPS kabocha puree, cucumber-jicama relish / 25

18OZ. BONE-IN RIBEYE gremolata butter, ketchup fries / 37

8 OZ. WASABI CRUSTED FILET brown butter mash, shittake , soy-demi / 35

14 OZ. NEW YORK cedar plank smoked cheddar duchess, veal demi / 37

BRAISED LAMB SHANK fingerling potatoes, roasted root veggies, natural jus / 26

ROASTED HALF CHICKEN za' atar mash, green soy beans, wasabi-dashi / 21

T A N T A L U M "KOBE BEEF" BURGER

brioche bun, butter lettuce, fontina cheese, avocado, tobacco onion, roasted garlic aioli (PS. yes you get the fries) / 16