



# K A O R I

## Kaori Menu Experience

Curated by Chef Raymond Li  
6 Courses + 1 Beverage  
\$88

### RAW

<b>Local Wahoo</b> <i>Apple-Shallot Wafu Dressing, Toasted Coconut, Torched Cherry Tomatoes, Cranberry Hibiscus Leaves</i> GF	\$24
<b>Bluefin Tuna Sashimi</b> <i>Avocado-Yuzu Mousse, Kalamansi Tosazu, Pickled Florida Strawberries, Crunchy Quinoa</i> GF	\$27
<b>Watermelon "Tuna"</b> <i>Pimenton-Ginger Vinaigrette, Crispy Rice, Pimenton Oil, Kiwi, Umeboshi Vinegar Gel</i> v+	\$18
<b>Beef Tartare</b> <i>Angus Sirloin, Shallot, Koji Truffle Spread, Egg Yolk, Chives, Chervil, Rosetta Baguette</i>	\$24
<b>Raspberry Point Oysters</b> <i>Pea Flower-Dill Mignonette, Turmeric-Curry Oil Prince Edward Island, 1/2 Dozen</i> GF	\$19

### STARTERS

<b>Beet Salad</b> <i>Goat Cheese, Candied Walnuts, Watercress, Kalamansi</i> v GF	\$18
<b>Za'atar Labneh</b> <i>Heirloom Tomato, Smashed Cucumber, Mint Snow</i> v GF	\$15
<b>Leafy Green Salad</b> <i>Bibb Lettuce, Koji-Hibiscus Vinaigrette, Pickled Rhubarb, Mint, Crunchy Scallion</i> v+ GF	\$16
<b>Wokked Red Belgium Endive</b> <i>Kaori Ponzu, Tarragon Oil, Pickled Grapes, Crushed Sunflower Seeds</i> v+ GF	\$12
<b>Pan con Tomato</b> <i>Macerated Tomatoes, Pedro Ximénez, Basil Seed Oil, Shiso, Rosetta Baguette</i> v+	\$19
<b>Stracciatella &amp; Fig</b> <i>Toasted Garlic Pita, Black Mission Fig Marmalade, Sumac, Crispy Rice, Finca la Torre Olive Oil</i> v	\$18
<b>Crispy Prawns</b> <i>Black Caraway Sweet &amp; Sour, Chive, Lemon</i> 3pcs	\$19
<b>Pork Belly Bao Buns</b> <i>Ginger-Soy Glaze, Pickled Fennel, Mint &amp; Cilantro</i>	\$17
<b>Smoky Chinese Eggplant</b> <i>Harissa Muhammara, Fennel Pollen &amp; Marcona Almond Dukkah</i> v+ GF	\$17
<b>Black Garlic Hummus</b> <i>Pumpkin Seed Furikake, Chili Sesame Oil</i> v+	\$18
<b>Blue Oyster &amp; Trumpet Mushrooms</b> <i>Jeow Som Ponzu Butter, Chives, Bubu Arare</i> v	

### MAINS

<b>Charcoal Cassava Gnocchi</b> <i>Koji-Parmesan Espuma, Pickled Celery, Scallion</i> v	\$25
<b>Shinshu A5 Strip Loin 4oz</b> <i>Sel de Guérande, Blue Oyster Mushroom, Firecracker Mizuna Salad, Miso-Sherry Vinaigrette</i> GF	\$110
<b>Seven Spice Australian Wagyu Skirt Steak</b> <i>Lacto-Fermented Shiitake-Truffle Sauce, Chives</i> GF	\$45
<b>Grilled Lamb Rack</b> <i>Black Cherry &amp; Fennel Coulis, Charred Cabbage-Piquillo Salad, Pickled Fennel, Allspice</i> GF	\$39
<b>Grilled Octopus</b> <i>Cannellini Fabada, Yuzu-Piquillo Coulis, Crispy Taro</i> GF	\$35
<b>Pork Belly Bokkeum Rice</b> <i>Piquillo, Scallions, Ginger, Pistachio, Fried Egg</i> GF	\$29
<b>Spicy Udon Noodles</b> <i>Mushroom Dashi, Shanghai Bok Choy, Maitake, Five Spice Cashews</i> v+	\$24

### DESSERT

<b>Five Spice Egg Custard</b> <i>Passion Fruit, Celery Seed Streusel, Kiwi, Compressed Apple</i> v	\$10
<b>Koji Key Lime Tart</b> <i>Coconut Espuma, Toasted Coconut, Lime</i> v	\$10
<b>Olive Oil Gelato</b> <i>Finca la Torre Olive Oil, Fleur de Sel</i> v GF	\$5
<b>Vegan Pistachio Gelato</b> <i>Shaved Pistachio</i> v+ GF	\$5
<b>Cava-Raspberry Sorbet</b> <i>Rose Dust</i> v GF	\$5

Vegetarian: V | Vegan: V+ | Gluten Free: GF

Our dishes are cooked as-ordered & delivered upon completion. Sharing is encouraged and recommended!

To provide the best experience to all of our guests, we limit dining to two hours to accommodate our reservations.

18% gratuity is included on all checks. 20% gratuity will be included on parties of 6 or larger.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.