



K A O R I

RAW

Shima Aji Coconut Yuzu Kosho Sauce, Nori-Scallion Crunchy Rice, Pickled Rhubarb, Herb Oil, Onion Ash	\$30
Bluefin Tuna Sashimi Avocado-Yuzu Mousse, Kalamansi Tosazu, Pickled Florida Strawberries, Crunchy Quinoa GF	\$27
Watermelon "Tuna" Pimenton-Ginger Vinaigrette, Crispy Rice, Pimenton Oil, Kiwi, Umeboshi Vinegar Gel v+	\$18
Beef Tartare Angus Sirloin, Shallot, Koji Truffle Spread, Egg Yolk, Chives, Chervil, Shrimp Cracker	\$24
Lucky Lime Oysters Pea Flower-Dill Mignonette, Turmeric-Curry Oil Gulf of St. Lawrence, 1/2 Dozen GF	\$19

STARTERS

Tiger Salad Smashed Cucumber, Chervil, Coriander, Mint, Shallot, Gochugaru-White Soy Vinaigrette, Crunchy Rice v	\$18
Wokked Red Belgium Endive Kaori Ponzu, Tarragon Oil, Pickled Grapes, Crushed Sunflower Seeds v+ GF	\$16
Crispy Prawns Black Caraway Sweet & Sour, Chive, Lemon 3pcs	\$18
Grouper Tempura Gochugaru Sour Dashi, Lime	\$22
Pork Belly Bao Buns Ginger-Soy Glaze, Pickled Fennel, Mint & Cilantro	\$19
Szechuan Wagyu Ropa Vieja Bao Cilantro, Crispy Onion, Beni Shoga, Szechuan Aioli	\$19
Smoky Chinese Eggplant Harissa Muhammara, Fennel Pollen & Marcona Almond Dukkah v+ GF	\$17
Black Garlic Spread Pumpkin Seed Furikake, Black Garlic Molasses, Chili Sesame Oil v+	\$17
Blue Oyster & Trumpet Mushrooms Jeow Som Ponzu Butter, Chives, Bubu Arare v	\$18

MAINS

Charcoal Cassava Gnocchi Koji-Parmesan Espuma, Pickled Celery, Scallion v	\$25
Shinshu A5 Strip Loin 4oz Sel de Guérande, Blue Oyster Mushroom, Firecracker Mizuna Salad, Miso-Sherry Vinaigrette GF	\$110
Seven Spice Australian Wagyu Skirt Steak Lacto-Fermented Shiitake-Truffle Sauce, Chives GF	\$45
Seared Yellow-Edge Grouper Wild Mushroom-Ginger Purée, Pickled Ginger, Taro Root & Herb Salad, Fragrant Sour Broth, Garlic Oil	\$34
Pork Belly Bokkeum Rice Piquillo, Scallions, Ginger, Pistachio, Fried Egg GF	\$29
Spicy Udon Noodles Mushroom Dashi, Shanghai Bok Choy, Maitake, Five Spice Cashews v+	\$24

DESSERT

Five Spice Egg Custard Passion Fruit, Celery Seed Streusel, Kiwi, Compressed Apple v	\$10
Koji Key Lime Tart Coconut Espuma, Toasted Coconut, Lime v	\$10
Vegan Pistachio Gelato Shaved Pistachio v+ GF	\$5
Cava-Raspberry Sorbet Rose Dust 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.