

FRIDAYS OTSUMAMI

E A R T H

Green Tomato Carpaccio 25

Unripe "marmande" tomato, "michal" ponzu

Kombu and Cucumber Salad 28

Smoked pine nut, sesame, ponzu

Wagyu Pastrami 48

Umeboshi aioli, red shiso, smoked clamari, mustard seeds

Organic Eggplant Brulee 38

Organic eggplant, barley miso glaze

Goma Dare 32

Organic vegetables, guma sauce, roasted sesame

Baby Caeser Lettuce 32

Miso parmesan, caramelized almonds, korean chili

Shishito 36

Shishito pepper, umami powder

Hot Sauce Plate 32

Kimchi zhug, fermented chili, pickled chili, fermented burnt habanero

Pickled Ramiro Pepper 25

Arabah orange shushka, rice vinegar, olive oil

Curry Pan 18

Alliance potato, caramelized onions, kimchi cabbage

Pâté Lulu 55

Amazake, hennessy, demi glace

Lulu in a blanket 66

Lulu sausage, brioche, japanese mustard

Bulgogi skirt 55

Hanger steak, green onion, bulgogi marinade

Fried Tongue 58

Braised tongue, japanese mustard, mustard leaves

Jehnon Melfof 42

Japanese curry samneh, tomato salsa, kimchi zhug, soft boiled egg

Beef Tartar 62

Organic egg yolk, capers, anchovy and dashi aioli, koji brioche

S E A

Tataki Hamachi 68

Mustard Leaves, black yuzu, ponzu

Msabbaha Calamari 54

Hadas hummus, miso, brown butter, calamri confit

Salmon Tartar 52

Avocado, yuzu, charred jalapeno

Ikura Don 78

Sushi rice, soy marinated ikura, onsen egg

Roasted Salmon 52

Brown butter, honey, buffalo yogurt

Roasted Shrimp 66

Miso butter, riesling, chili, honey

Tuna Briosche 48

Koji butter, fermented kumquat aioli, chili, soft boiled egg

OTSUMAMI | EXPERIENCE COLLECTION

Tomato Carpaccio, Eggplant Brulee, Mentaiko Ikra, Hamachi Tataki, Pickled Ramiro Pepper, Curry Pan, Msabbaha Calamari, Pate Lulu, Roasted Salmon, Bulgogi Skirt, Lulu in a Blanket

385

OTSUMAMI | BASIC COLLECTION

Tomato Carpaccio, Eggplant Brulee, Goma Dare, Mentaiko Ikra, Hamachi Tataki, Pickled Ramiro Pepper, Salmon Tartar, Kombu and Cucumber Salad

285