



CHEF'S SPECIALS

VINI

Grayson Cabernet Sauvignon, CA, 2022 G 10, B 38

Mer Soleil Chardonnay Cellar Door Reserve, 30th Anniversary Vintage, CA, 2022 G 12, B 42

House Montepulciano, Merlot, Cabernet, Pinot Grigio, Chardonnay

1/2 Carafe 14 | 1 Liter Carafe 28

SALUTE!

“HERE’S LOOKING AT YUZU MARTINI” | 13

Tito’s, yuzu & apricot liqueurs, lemon, simple

ZUPPA

CHICKEN VEGETABLE RICE | 8

ANTIPASTO

PROSCIUTTO & ASPARAGUS BUNDLE | 12

Prosciutto, Asparagus & Mozzarella, wrapped in puff pastry, Fig Balsamic glaze

INSALATA

APPLE SALAD | 14

Mixed greens, apple, cucumber, red onion, shaved carrots, raisins, pumpkin seeds, Feta, sherry vinaigrette

ENTRÉES

SHRIMP AND PORK RAMEN | 23

Seafood stock with shrimp, pork, ramen, vegetables, hard-boiled egg, mushrooms, Cilantro, ginger, crispy red pepper flakes, scallions, served with a glass of sake

Enjoy with and ice-cold Sapporo | 6

LINGUINI ROLANDO | 23

House-made pasta in our zesty vodka sauce with grilled chicken, sun-dried tomato, and spinach

RARE YELLOWFIN TUNA & SHRIMP | 25

Pan-seared, sweet pepper relish, wasabi mashed potatoes, sauteed spinach, Soy Balsamic glaze

SPINACH & ROASTED GARLIC RAVIOLI | 21

Creamy Bolognese meat sauce with green peas

FLATIRON STEAK | 30

Port wine reduction with mushrooms, mashed potatoes, haricot verts

DESSERT SPECIAL: JAMAICAN HUMMINGBIRD CAKE 10