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# RAW BAR

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## FRESH OYSTERS\*

today's selection, served with herb mignonette ½ dozen · 18 | dozen · 35

## KING CRAB LEGS

one pound, drawn butter, gochujang cocktail sauce · 100

## SHRIMP COCKTAIL

gochujang cocktail sauce · 22

## CURED KING SALMON\*

chive mascarpone, tobiko, pickled onion · 18

## AHI TUNA CRUDO\*

white soy, baby bok choy, ghost pepper salt · 16

## HAMACHI CRUDO\*

piquillo pepper, coconut green curry, peanut · 17

## HOKKAIDO SCALLOP CRUDO\*

chili crisp, citrus vinaigrette · 15

## LOCAL PURPLE UNI\*

corn, cucumber, mama lil's pepper oil · 14

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# SEAFOOD PLATTERS

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*SERVED WITH MIGNONETTE, COCKTAIL SAUCE, DRAWN BUTTER*

### THE SMALL\*

oysters, shrimp, king crab legs,

local purple uni

120

### THE LARGE\*

oysters, shrimp, king crab legs,

lobster tail, local purple uni

260

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs*

*may increase your risk of foodborne illness*