Lunch

Daily Lunch Special

Soup of the Day with Choice of Salad or Sandwich

20

Starters

BlueFin Tuna Tartare *Ginger, Taro Crisps* — *28*

Artichoke & White Bean Salad *(VE) Crispy Artichoke, White Beans, Herb Dressing* — *17*

Kale Brussels Sprout Salad *(V) Shaved Parmesan, Pumpkin Seeds, Sherry-Mustard Dressing* — *18*

Mediterranean Chopped Salad *(VE) Chickpea, Tri-Colored Pepper, Cherry Tomato, Cucumber, Red Onion, Olives, Red Wine Vinaigrette* — *19*

Add Chicken 10 *Add Salmon 4oz 10 | 8oz 20* *Add Shrimp 14*

Pizzas

Margherita *(V) Tomato, Basil, Mozzarella* — *18*

Soppressata *Spicy Salami, Tomato, Mozzarella* — *20*

Bianca *Wild Mushroom, Ricotta Cheese, Pickled Spring Onion* — *29*

Add Mushrooms 3 *Add Ground Sausage 3* *Add Prosciutto 4*

Sandwiches & Plates

Veggie Burger *(VE) Pickled Avocado, Tarragon Dressing* — *20*

Chicken BLT *7 Grain Bread, Avocado, Bacon, Lettuce, Tomato, Chipotle Aioli, French Fries* — *22*

Maitake Mushroom Sandwich *(VE) Pita Bread Pine Nuts Puree, Avocado, Chili Oil* — *22*

Rigatoni *(V) Mint Pistachio Pesto, & Parmesan* — *24*

Zero Bond Burger *Special Blend, Smoked Tomato Marmalade, White Cheddar, Onion Ring, French Fries* — *25*

Chicken Paillard *Oven Roasted Tomato, Frisée Salad, Shaved Parmesan* — *28*

Orecchiette Bolognese *Beef & Veal Ragu, Parmesan* — *30*

Wild Alaskan Salmon *Ginger Braised Bok Choy Shiso* — *34*

Wagyu Skirt Steak *Grilled Broccolini, Maitake Mushrooms, Black Peppercorn Reduction* — *49*

Sushi Nigiri & Rolls

Cucumber & Eel *Smoked Japanese Unagi* — *18*

Oshinko *Braised Mushroom, Pickled Carrots, Pickled Ginger, Cucumber, Shiso* — *22*

Toro & Scallion Roll *Pickled Radish* — *24*

Tuna Nigiri 4pcs *Fatty Tuna, Marinated Tuna* — *38*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Executive Chef *Richard Farnabe*