

BREADBAR PRESENTS |
CRUDOBAR
BY CHEF NORIYUKI SUGIE

sashimi & tapas, wine & sake

TO START

flat bread selection, shichimi, nori,
white sesame

amuse, seafood coconut chowder

RAW BAR

blue fin tuna tartar, pickled fennel,
dry caper, sushi rice puree

hokaido scallop, cauliflower
couscous, fried chickpea, black
truffle salt

kanpachi, grated lemon glass, daikon
radish, hijiki, rice clocker, smoked
ponzu

miso cured ocean trout, konbu
seaweed, cucumber dill, salmon raw
vinaigrette

cherry leaf marinade snapper,
green papaya, pomelo salad,
blossom emulsion

mirugai sevice, young coconut,
tapioca, red onion, coriander,
pomegranate

shima aji, candy radish, hearts of
palm, avocado, yuzu pepper, black
olive oil

LITTLE BAIT

wild striped bass karaage, shishitou
pepper, hikori salt, tofu dip

grilled shrimp, herb mix miso-
mango sauce, crusted parmesan
cheese

black cod slider, mizuna, pickles,
wasabi tartar sauce, spicy chimichuri

octopus terrine, ratatouille, olive
tapenade, confit tentacle, ice wine

monk fish liver, foie gras terrine,
pickled jimaca, kumquat miso

sardine, eggplant caviar, ume shiso
pesto, bread crumbs

crab guacamole, wild rice puff,
preserved lemon puree

fennel brandard, croquette, wasabi
infused tomato salsa

MARKET

daily special

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with DJ Lisa Kensington