

IMPERIAL NO. 9

SUSTAINABLE SEAFOOD

Small Raw Bar Plateau
\$68

Large Raw Bar Plateau
\$128

FOR THE TABLE

Cauliflower Fritters
Ricotta, Capers, Balsamic
\$15

Fried Oysters
Chow Chow, Crispy Ham
\$19

Toasted Cous Cous
Charred Squash, Slow Poached Egg, Pecorino
\$20

Organic Black Chick Peas
Harissa Braised, Tofu Raita
\$17

Spicy Cucumber Kim Chee
Napa Cabbage, Celery Greens
\$14

Roasted Squash
Tart Apple, Chihuahua Cheese, Toasted Sesame Vinaigrette
\$16

Seared Scallops
Pickled Melon, Ricotta Salata, Mint
\$25

Organic Beets
Fresh Thyme, Lemon Juice, Ginger Oil
\$22

Iberico Pork Belly
Seared Toro, Pressed Stecca, Daikon Dashi
\$29

King Crab A la Plancha
Sweet and Sour Butter, Crispy Garlic
\$32

Slow Cooked Octopus
Jalapeno Soffrito, Lime, Soy
\$24

Crispy Lamb Belly
Braised Rilette, Ratatouille, Caraway Jus
\$25

Raw Hiramasa
Frozen Coconut, Chili Water, Chinese Black Vinegar
\$16

Heirloom Scrambled Corn
Comte, NY State Maple Jus, Slow Poached Organic Egg, Coffee Oil
\$15

Raw Tuna
Grapefruit Cells, Mustard Seed and Oil, Pressed Stecca
\$22

Organic Skirt Steak
Parsley Chimichuri, Duck Fat Peanut Potatoes, Mixed Organic Lettuce
\$27

Sustainable Fish
In support of our friends at the Monterey Bay Aquarium
Market Price