

# ADRIFT

by Chef David Myers

LUNCH

## RAW

<b>Seafood Platter</b> have it all	75 per person	<b>Spicy Big Eye Tuna Maki Roll</b> cucumber, tobiko	15
A la carte			
Oysters & Mignonette	6/piece	<b>Beef Tartare</b> Korean style, sesame, miso egg yolk	18
Uni & Caviar	36	<b>Golden Eye Rock Fish Sashimi</b> ikura, sudachi	17
Tuna & Avocado	12		
Crab & Tosazu Jelly	15		
Prawn & Seaweed Cocktail	13		
Live Atlantic Scallop Sashimi	16/piece		

## SNACKS

<b>Milliken Farms Sweet Potato Chips</b> miso salt, avocado wasabi dip	10	<b>Crispy Chicken</b> crunchy vegetables, Laotian dip	13
<b>Stuffed Zucchini Flower</b> Malay spiced ricotta, charred eggplant, chili	12/pair	<b>Tempura Crab &amp; Avocado Maki Roll</b> green onion QP mayo	19

## VEGETABLES & SOME

<b>Mesclun Salad</b> asparagus, pomegranate, pecorino	16	<b>Miso Braised Radish</b> baby carrot, turnip, cipollini onions	13
<b>Green Vegetable Salad</b> tabasco and sweet onion dressing	11	<b>Warm Duck &amp; Red Rice</b> mizuna, nam jim	16
<b>Santa Monica Market Tomatoes</b> Madagascar vanilla bean & raspberry vinaigrette	13	<b>Asparagus Soup</b> onsen egg, nori	14
<b>Tempura Vegetables</b> grated daikon, ponzu	15	<b>Soboro Rice</b> chicken, wakame, radish, togarashi	24
<b>Homemade Tofu</b> soy, walnuts, ginger, chicharon	8	<b>Baby Japanese Sweet Potatoes</b> salted plum crème fraîche, bacon	13

## BINCHO & MORE

<b>Roast Chicken</b> garlicky dry rub, honey sesame & soy dip	25	<b>Live Atlantic Scallop</b> grilled in the shell with ginger butter	16/piece
<b>Adrift Wagyu Burger &amp; Fries</b> tomato jam, gruyere, pickled jalapeños	28	<b>Nagano Rainbow Trout</b> spring mountain vegetables	18/piece
<b>Pork Tonkatsu Sandwich</b> shredded cabbage salad	26	<b>Maine Lobster Dumpling</b> chrysanthemum, mushroom sauce	36
<b>Brandt Natural Beef Tenderloin</b>	150g 42	<b>Pistachio Crusted Big Eye Tuna</b> coconut curry, green mango	28
<b>Saga Japanese Wagyu A5 Strip Loin</b>	100g 115	<b>Wild Japanese Seabass</b> cherry tomatoes, thai basil, lime	28
<b>Black Angus Inside Skirt Steak</b> steak served with sukiyaki sauce or spicy herb sauce	170g 36		

