POPULAR

KTANOT

MOROCCAN FRENA 12
Served with za'atar oil.

HUMMUS MSABBAHA 14
Hot garbanzo beans, olive oil and tatbila.

SMOKED EGGPLANT 17
Roasted eggplant, tahini, feta cheese and serrano pepper, freshly squeezed tomato and basil.

BRANZINO TACOS 31
Branzino tempura, charcoal-roasted corn salsa, avocado and harissa.

LABANEH & ZA ATAR 17
Labaneh cheese with extra virgin olive oil and za'atar.

CHEESE BUREK 25
Savory cheeses, honey and thyme syrup, sesame and poppy seeds.

FISH CIGAR 23
Crispy thin cigar dough filled with fresh Branzino, herbs, chili and lemon zest, served with sumac yogurt and chive oil.

RAW & VEGETABLES

BLUEFIN SASHIMI 32
Truffle and a mild crispy chili salsa, ponzu and scallions.

YELLOWTAIL SASHIMI 34
Yuzu koshu, freshly squeezed tomato, serrano and green oil.

WHITE SWEET POTATO 22
Garlic cream, burnt onions, ricotta and basil gremolata.

CAESAR SALAD 23
Little gem lettuce, homemade Caesar dressing, Parmesan cheese, shallots, chives and crispy parmesan tuile.

ROASTED KOHLRABI 22
Whipped feta cheese, serranos, garlic and cilantro.

GREEK SALAD 24
Kumato tomatoes, cucumbers, red onions, Kalamata olives, feta cheese and za'atar.

ARUGULA SALAD 23
Roasted beets, sweet potato chips, slivered almonds, goat cheese with a balsamic vinaigrette.

WILD CABBAGE SKEWER 20
Roasted cabbage, olive oil and honey glaze, roasted almonds with miso beurre blanc.

KING OYSTER MUSHROOM 21
Charcoal-grilled king oyster mushroom, black garlic paste, Greek yogurt and cilantro salsa verde.

MAIN

GRILLED CHILEAN SEA BASS 43
Soy glaze, black sesame and sumac. Served with grilled baby bok-choy and zucchini.

WILD MUSHROOM GNOCCHI 33
Homemade gnocchi, sautéed mushrooms, broccolini, goat cheese and fresh oregano.

THE KING S SCHNITZEL 35
Fried breaded Branzino served with lemon cilantro salsa, Dijon mustard and tahini chermoula. Served with fries.

SEA BREAM 43
Fillet served with a butter garlic lemon sauce and broccolini.

WHOLE BRANZINO 43
Whole butterflied Branzino with butter, garlic and pickled lemon harissa. Served with okra.

CHEESE TORTELLINI 37
Ricotta, mozzarella, goat cheese and spinach in a creamy sauce.

ARAK RIGATONI 26
Light pink sauce, Stracciatella cheese, Italian breadcrumbs and basil.

SALMON SKEWER 36
Soy glaze, black sesame and sumac, served with grilled broccolini.

A 18% gratuity will be added to parties of 8 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

POPULAR

COCKTAILS

KOKO CHANEL 19
Grey Goose, Aperativo, Grapefruit & Prosecco.

KYOTO TROPIC 19
Toki whiskey, Peach, Pineapple & Green Tea

ESPRESSO & CO 19
Grey Goose, Espresso, Pistachio & Vanilla.

MANGO KISS 19
Casamigos, Mango, Pineapple & Serrano.

TROPIT 19
Grey Goose, Watermelon, Pineapple & Guava.

DAYDREAM 19
Bluecoat Gin, Strawberry, Cucumber, Watermelon & Basil.

THE RED SEA 19
Grey Goose, Pomegranate, Ginger & Anise.

NEGRONI NOIR 19
Bluecoat Gin, Bitter Rosso, Blueberry Vermouth.

MOCKTAILS

BLOOD ORANGE SPRITZ 12

STRAWBERRY & GINGER FIZZ 12

RED WINE

HERZOG BE-LEAF 17 | 70
California - Cabernet Sauvignon

CHATEAU DE PARSAC 18 | 74
France - Merlot & Cabernet Blend

CARMEL BLACK 24 | 90
Israel -Cabernet Sauvignon

J.DE VILLEBOIS 18 | 74
France - Pinot Noir

J.FOLK 18 | 74
South Africa - Shiraz

BINYAMINA CHOSEN DIAMOND 140
Israel - Red Blend

BINYAMINA THE CAVE 200
Israel - Red Blend

WHITE WINE

LINEAGE CHARDONNAY 18 | 74
California - Chardonnay

OR HAGANUZ AMUKA BLANC 18 | 70
Israel - Sauvignon Blanc & Chardonnay Blend

J.DE VILLEBOIS POUILLY-FUME 24 | 90
France - Sauvignon Blanc

HAGEFEN RIESLING 18 | 70
California - Reisling

HERZOG LATE HARVEST 17 | 70
California - Chenin Blanc (Sweet)

VERA WANG BRUT 17 | 70
Italy - Prosecco

SAKE

SOTO BLACK JUNMAI 16 | 58
Full-bodied with aromas of gala apple, flavors of melon and cucumber, and a crisp, clean finish

AKASHI-TAI HONJOZO 22 | 80
Intensive aroma with dried fruit, caramel, toffee, and candied lemon notes and a well-balanced finish.

SOTO JUNMAI DAIGINJO 120
Full-bodied and creamy on the palate, with aromas of gala apple, flavors of melon and cucumber, and a crisp, clean finish.

ROSÉ

ROUBINE HIPPY 18 | 74
France - Rosé

VERA WANG ROSÉ 17 | 70
Italy - Sparkling Rosé