

Adrift is a **California Izakaya**.

Our menu focuses on the freshest Asian ingredients & California experiences.

Chef David Myers is known as the **Gypsy Chef** for having established his career in Los Angeles before moving to Tokyo and relentlessly traveling the world.

Adrift is a tribute to Chef Myers' travel and inspirations. And just as he has shared his inspiration with you, our menu consists of small to medium sized plates ideal for you to **share** with each other.

Welcome to the **journey**.

SNACKS

Sourdough, sesame butter	4
Smoked Paprika Almonds	8
Lobster Roll, green thai curry	8
Cheeseburger Spring Roll, caviar	8
Impossible Patty Melt, pimiento, cheddar, pickles	9
Foie Gras Toast & Gooseberries	14
Salmon Roe, taramasalata	16
Pork & Shrimp Wontons, serrano, scallion ginger oil	18
Shrimp Dumplings, chinese vinegar, szechuan sauce	18
Jamón Ibérico de Bellota, house-made sourdough	28/50g

RAW

Yellowfin Tuna, tofu crème, ruby grapefruit	20
Diver Scallops, sea grapes, brown butter soy	19
Steak Tartare, koji crème, nashi pear, pine nuts	22
Korean Style Kingfish, mustard leaf, sweet chili dressing	19
French Pink Oyster's half dozen, scotch bonnet vinaigrette	48

SALADS & SOME

Sunchoke Soup, horseradish, white truffle oil	15
Mesclun Salad, mushroom, walnut, pecorino	16
Avocado Rocket, wasabi soy, natto, toasted nori	18
Tomato Salad, burrata cheese, smoked chili	16
Buttermilk Snap Peas, house-made ricotta, horseradish	16
Persimmon & Endive, sweet chili, shiso vinaigrette	21

OMAKASE TASTING MENU

In Japanese, the word Omakase means "to trust."
Trust our chef to lead your culinary journey.

\$98 Per Guest

\$72 add on Beverage Pairing

Available from 6:00pm - 9:30 pm
for the entire table only, please.



EXPLORE.
DISCOVER.
SHARE.

DINNER
SUMMER 2019

Executive Chef Wayne Brown
General Manager Randy Taylor

NOODLES & RICE

Chilled Somen, endive, pine nuts, sesame aioli	18
Black Truffle Fried Rice, egg yolk, perilla leaf	28
Stir Fried Suckling Pig Udon, chili, egg yolk, parmesan	32

SEAFOOD

Alaskan King Crab Melt, chili, bread and butter pickles	36
Honbinos Clams Over the Grill, garlic & soy	32
Japanese Flying Squid, white soy dressing	32
Sea Barramundi, katsuobushi butter, smoked jalapeño	44
Jerk Spiced Yellowtail Flounder, salsa verde dressing	45

MEATS

Wagyu Cheeseburger, tomato jam, jalapeño, fries	28
Smoked Peri Peri Chicken, hot sauce, lemon	34
BBQ Ox Tongue Ssäm, endive salad, pear kimchi	32
Iberico Pork Loin, spanish onion, serrano chili	38
Lamb Chops, koji glaze, pickled mushrooms, chimichurri	42
Roasted Bbq Suckling Pig, fried bao, hoisin sauce	98

WOOD FIRED STEAKS

All steaks are served with Asian BBQ condiments & sauces

Butcher Steak, Queensland	38 per 150g
Rump Cap mb5+, Queensland	45 per 150g
Short Rib, Tasmania	50 per 200g
Ribeye Filet, California	85 per 300g

WAGYU AUSTRALIAN & JAPANESE

David Blackmore Striploin mb9+, Victoria	115 per 100g
Mayura Station Ribeye mb9+, South Australia	115 per 100g
Tenderloin A3, Kagoshima Prefecture	125 per 100g

VEGETABLES

Sumi Eggplant, sweet garlic	16
Japanese Sweet Potatoes, smoked bacon	12
Asparagus, goat curd, brown butter soy	17
Golden Curry Spiced Cauliflower, almond sauce	18
Spiced Cucumber Kimchi	7
Steamed Brown Rice	6

ADRIFT

By Chef David Myers