



SWEET & SPICY SUNOMONO

pickled cucumbers
wasabi-chili crunch / sweet miso roasted cashew
toasted sesame / cilantro / 12

BLOOM

steamed buns / furikake / honey truffle butter / 14 add sunny-side egg with chili crunch and cilantro / 6

A POEM OF HARU

local strawberries / okinawa sweet potato torched blood orange segments / tofu cream / pea tendrils fennel / ginger strawberry emulsion / 15

TUNA SASHIMI

pickled shallots / chili oil / toasted pistachio / yuzu charred chimi kewpie / tomato ponzu / 28

BANCHAN

koji-cured cheshire heritage pork belly bacon / blistered asparagus spicy pickled kohlrabi / sunomono cucumbers / artisanal lettuce / 26

TARTARE

miyazaki a5 wagyu / smoked shoyu / roasted garlic kimchi aioli 24 hour soy cured egg / fried garlic / toasted sesame seeds chili threads / served with toasted nori / 30

HOKKAIDO SCALLOP CRUDO

mango / jalapeños / micro coriander / spring truffle shishito togarashi / truffle-citrus emulsion / 30

A NOT SO TRADITIONAL CAVIAR SERVICE

koji / roasted brown butter furikake potatoes / fried garlic bonito flakes / red yuzu kosho crème fraîche / ash oil / chives japanese ikura / 26 royal ossetra caviar / 60

ENTREES

[ramen]

SPICY DUCK TAN TAN

sesame sichuan-coconut broth / 3 month aged white miso from kyoto maple leaf farms ground duck / toasted sesame green onion / chili oil / duck ajitama / 35

BACON & EGG

bacon dashi / japanese mushrooms / smoked japanese bonito flakes sunny-side egg / scallions / furikake / togarashi / 26

MISO KINOKO

japanese mushroom / charred asparagus / pea-shoot spring negi / truffle confit / vegan "ajitama" / seasonal truffle / 26

GARLIC NOODLE MAZEMEN

blue crab / koji-butter / ajitama / cilantro / scallion toasted sesame / fried garlic / togarashi / 26

SWEET SOY BRAISED BRISKET

ajitama / pickled red radish / japanese smoked bonito flakes fried garlic / japanese mushroom / smoked duck fat / scallion / 40

TRUFFLE MAZEMEN

truffle butter / aerated mornay seasonal truffle / chive / 35

CHILLED CHILI SESAME NOODLE

citrus cured cucumber / shaved fennel toasted cashew / sesame seeds / cilantro / spring negi toasted seaweed / vegan "ajitama" / 26

Inspired by the season of **HARU**

Lotus is the journey through the creative mind of a storyteller-chef, with each plate being a delightful surprise of flavors, textures, and visual composition rooted in a sense of constant evolution.

can be prepared Vegan, if asked