

- watermelon high*

haku vodka, watermelon, comblér pasteque, coriander, lemon
- ciao bella*

ketel one vodka, prosecco, campari, basil, passion fruit
- golden hour

malfy gin, fontbonne, blood orange, egg whites, rosemary, lemon, club soda
- costa caliente*

codigo tequila, cantaloupe, red bell pepper, cantaloupe, honey-agave, lime, fire tincture
- frozen bloom*

sake ono, grey goose pear vodka, yuzu, honey
- olive you

bulleit bourbon, olive oil, angostura-citrus bitters, demerara
- garden snap

cachaca, elderflower, cucumber, lemon, black pepper
- mezcal & mousse

mezcalum mezcal, aperol, grapefruit, orange bitters
- tropic like it's hot

angostura rum, bacardi superior, mango, mandarin, orange, bitters, port wine float
- casa no.5

casa dragones blanco, pineapple, hibiscus, lime, cointreau
- negroni bianco

roku gin, cocchi americano, dolin blanc
- sí sí frosé

daily flavor, made with avaline rosé

wine by the glass		
sparkling		
CINZANO Prosecco DOC Italy NV		18
champagne		
Perrier-Jouët Grand Brut, France		33
Veuve Clicquot Brut Rosé, France		29
white		
Domaine Laroche Chablis Saint Martin, 2023, France		20
La Poussie Sancerre Blanc, 2023, France		24
Macari Vineyards Sauvignon Blanc, Long Island, USA		20
Flowers Chardonnay, Sonoma Coast, 2023, USA		26
St. Michael-Eppan, Pinot Grigio, Südtirol-Alto Adige, 2023, Italy		19
rose		
Avaline Côtes de Provence Rosé, France		18
Château Sainte Marguerite Côtes de Provence Rosé, France		22
Château Minuty Rosé et Or, Côtes de Provence, France		26
red		
Girgich Hills Estate Cabernet Sauvignon, Napa Valley, 2020, USA		20
DuMOL Pinot Noir, Russian River Valley, 2023, USA		24
Villa Antinori Super Tuscan IGT, 2022, Italy		22
Castiglion del Bosco Brunello di Montalcino, 2019, Italy		32
sake		
Sake Ono Junmai Daiginjo, Niigata, Japan		25
Momokawa Junmai Daiginjo, Oregon, USA		18
Soto Super Premium Junmai Daiginjo, Japan		20

raw & chilled

- spicy tuna tartare*

34

aleppo oil ~ pickled daikon ~ smoked avocado ~ za'atar potato chips
- hamachi*

35

brown butter ponzu ~ ginger oil ~ smoked salt
- oysters on the half shell*

26/48

cucumber & fennel mignonette ~ harissa cocktail sauce ~ lemon
- wild caught shrimp cocktail

35

(5ea.) harissa cocktail sauce ~ lemon

bread service 16 pretzel parker house roll ~ truffle butter

- mezze platter

52

tzatziki ~ hummus ~ baba ganoush ~ tabbouleh ~ greek salad ~ pickled vegetables ~ pita bread
- fritto misto

34

calamari ~ shrimp ~ soppressata ~ artichoke ~ sweet drop peppers ~ herbs ~ tomato sauce & garlic aioli
- roasted za'atar cauliflower

30

herb tahini vinaigrette ~ whipped goat cheese ~ sesame
- stracciatella

28

marinated grilled zucchini ~ chili & garlic crunch ~ hazelnut ~ mint
- lobster “cobb” salad

58

traditional vegetables ~ bacon ~ soft herbs ~ avocado ~ 6-minute egg ~ harissa yogurt ranch
- family style serves 3pp

120
- sí sí greek

32

heirloom tomatoes ~ cucumber ~ olives ~ red onions ~ feta ~ oregano vinaigrette
- family style 3pp

68

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY

sushi

signature sashimi sampler* 45
chef's daily selections

signature nigiri sampler* 55
chef's daily selections

sí sí sushi dragon* 295
selection of
3 makimono rolls ~ 12 sashimi ~ 12 nigiri
tuna tartare ~ pickled ginger and wasabi
feeds 3-4 ppl

pasta

fresh house-made

spaghetti vongole
manila clams ~ confit garlic
preserved lemon ~ herbs
anchovy breadcrumbs
46

spicy rigatoni
calabrian chili
vodka sauce
add lobster +22
36

scallops 49
carrot harissa ~ tricolor cauliflower
caramelized shallots ~ bottarga breadcrumbs

halibut 55
quinoa tabbouleh ~ charred asparagus
cumin tahini yogurt

marga lamb burger* 36
smoked feta ~ pickled onion ~ harissa aioli
french fries

grilled half chicken 41
saffron yogurt marinade ~ grilled vegetables
white harissa

chops

14oz akaushi wagyu strip* 78

20oz dry aged ribeye* 95

12oz prime new york strip 68

6oz senku wagyu filet mignon 73

saucers: chermoula – au poivre – bordelaise – bone marrow maître d' butter

accompaniments ~ bone marrow 18 | half lobster 48 | diver scallops 28

maki rolls

lobster maki* 34
marinated lobster ~ sesame ~ tobiko
sriracha soy sauce

sí sí and turf maki* 39
a5 wagyu ~ crispy shrimp
yuzu truffle sauce

spicy hamachi maki* 25
avocado ~ serrano
washi aioli

tuna 2 way maki* 29
chu toro sashimi ~ spicy tuna ~ avocado
cucumber ~ tobiko

ora king salmon maki* 28
asparagus ~ avocado ~ soy dashi
ikura caviar

veggie maki 18
tempura zucchini ~ avocado ~ kabocha squash
roasted peppers

large format

*Limited quantities available.
Pre-order recommended*

2lb whole stuffed branzino 1 mp
wild mushrooms, spinach, olives, garlic

sí sí french fries 16
greek oregano ~ feta cheese ~ savory salt

quinoa tabbouleh 15
feta cheese

twice baked potato 18
parmesan & truffle

roasted carrots 18
honey soy balsamic glaze

creamed spinach 24
foie grass

sides