

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

bullet 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 ~ israeli salad ~ pickled vegetables ~ pita bread

calamari fritti 34

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

sushi

signature sushi 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

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



mediterranean frittata

sundried tomato,
potato, zucchini sauce,
smoked feta

28

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

entrees

french toast 26
caramelized fig jam and vanilla yogurt

green shakshuka 28
spinach ~ chickpea ~ eggs ~ barrel aged feta ~ pita

shabazi spiced branzino 38
quinoa tabbouleh ~ chermoula ~ sumac onions

spicy rigatoni 36
calabrian chili ~ vodka sauce | *add lobster +22*

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

steak & eggs 68
12oz prime NY steak ~ eggs any style
sí sí fries ~ baby mixed lettuce