

SPECIALTY DRINKS

Tochigi

Cathead Vodka, Sparkling Rosé, Strawberry Oleo, Kabosu, Orange Blossom
18

Carthusian

Plymouth, Yellow Chartreuse, Vermouth de Chambéry, Clove, Magnolia Oolong
21

Raíz

Siete Leguas Reposado, Luxardo Bitter Bianco, Crème de Violette, Carrot, Celery, Thyme
18

Solaris

Bulleit Bourbon, Apricot, Sage Honey Syrup, Yuzu
18

Lono

Diplomatica Reserva, Amaro Nonino, Frangelico, Passionfruit, Pineapple, Orgeat
18

Kyoto Garden

Non-Alcoholic Gin, Apricot, Yuzu, Ginger Ale
12

Lilikoi Breeze

Non-Alcoholic Spiced Rum, Passionfruit, Pineapple, Orgeat, Demerara
12

Golden Hour

Non-Alcoholic Sparkling Wine, Lyre's Italian Spritz, Strawberry, Kabosu
15

SMALL PLATES

Crab & Sweet Corn Custard

Brown Butter, Smoked Tomato Vinaigrette, Crispy Potato, Shiso
28

Tomato Salad

Peaches, Almonds, Tomato Dashi, Candied Genami, Basil-Scallion Oil
19

Wedge Salad

Baby Tomatoes, Bacon Lardon, Fine Herbs, Blue Cheese Dressing
19

Chilled Cucumber Soup

Yogurt, Compressed Honeydew, Dill Oil, Crispy Country Ham
16

Tuna Tartare*

Avocado Crema, Pickled Watermelon Rind, Ginger-Scallion Vinaigrette
25

Crudo*

Hamachi, Plum, Celery, Toasted Buckwheat, Chilled Plum Dashi
22

ENTRÉE SALADS & SANDWICHES

Caesar Salad*

Baby Gem Lettuce, Parmesan, Anchovy Breadcrumbs, Cured Egg Yolk

18 Add Chicken 11, Salmon 14, or Shrimp 14

Crab Cake Salad

Sesame-Citrus Greens, Shiso Tartare Sauce, Pickled Summer Squash

34

Chirashi Bowl*

Tuna, Salmon, Shrimp, Tamago Egg, Sesame, Cucumber, Avocado, Spicy Aioli

32

Lobster Roll

Buttermilk Roll, Celery, Pickles, Lemon Aioli, House Made Chips

36

Umstead Smash Burger*

Gruyère, Caramelized Onions, Black Truffle Aioli, Herbed Fries

27

Shrimp Toast

Scallions, Red Peppers, Cucumber, Papaya, Ahi Limon Jam, Potato Bread

25

ENTRÉES

Summer Hot Pot

Crab Dumpling, Kimchi, Tofu, Zucchini, Snap Peas, Cabbage, Enoki, Rice

32

Ramen*

Pork Belly, Tamari Egg, Black Mushrooms, Scallion, Menma, Shoyu Broth

27

NC Coastline

Carolina Gold Rice Grits, Baby Squash, Littleneck Clams, Saffron Broth

35

Chicken

Blue Grits, Charred Eggplant, Carolina Field Peas, Black Garlic Jus

29

King Salmon*

Heirloom Beans, Grilled Apricots, Sunflower Crumble, Smoked Brown Butter

32

Beef Filet*

Hon Shimeji, Smoked Onion Puree, Sugar Snap Peas, Dashi Jus

41



May be modified/prepared Vegetarian and/or Gluten Free, please refer to your server.

*May be cooked to order. May be served raw or undercooked or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We respectfully request parties of six or more provide one form of payment.