m.o.dining room

lunch

soups

chicken noodle soup 10.
rocket, seasonal vegetables

roasted tomato soup 12.
goat cheese croûton

sushi+sashimi

sushi / maki (rolls)

fresh salmon roll 11.
avocado, cream cheese

crunchy spicy tuna 14.
zesty tuna, cucumber, scallions, tempura flakes

california blue crab roll 15.
avocado, cucumber, masago

tempura dragonfly shrimp roll 16.
avocado, masago, bonito flakes

vegetarian roll 12.
asparagus, avocado, burdock, sundried tomato, cucumber

rainbow roll 23.
salmon, tuna, hamachi, crab meat, avocado, cucumber, masago

sashimi roll 28.
sushi rice, asparagus, tuna, salmon, hamachi, octopus, nori, furikake

sashimi (4 pieces)

salmon 15.
hamachi, yellow tail 15.
maguro, ahi tuna 15.

smallplates

wonton chips 7.
wasabi and miso sauce

steamed edamame 7.
hawaiian sea salt

corvina ceviche 16.
peruvian style, with tortilla chips

hummus tzaziki platter 14.
traditional hummus, edamame hummus, tzatziki, grilled pita, falafel chips

salads

baby mixed greens 12.
cherry tomatoes,cucumbers
choice of dressing: balsamic, ginger scallion sesame, dijon fine herb

caesar salad 14.
traditional caesar salad, focaccia croûtons

floridian cobb salad 16.
roasted corn, black beans, avocado, queso fresco, heart of palm, tomato salsa, applewood smoked bacon

crunchy cashew chicken salad 19.
grilled satay chicken breast, napa cabbage, asian greens, fresh strawberries, crispy noodles, glazed cashews, grape tomatoes, citrus and ginger soy vinaigrette

burrata and tomato salad 18.
burrata cheese, locally grown tomatoes, balsamic reduction, basil oil

enhance your salad by adding the following items from the grill:
chicken breast 7.
salmon 9.
shrimp skewer 12.

sandwiches

roasted turkey club 18.
applewood smoked bacon, vine ripe tomatoes, butter lettuce, mayonnaise on sourdough, french fries

angus beef burger 23.
brioche bun, french fries

naan bread vegetable sandwich 21.
grilled zucchini, yellow squash, peppers, asparagus, sun dried tomato feta cheese spread

largeplates

grilled salmon with garbanzo tomato salad 24.
warm salad of garbanzo beans, tomatoes, basil, kalamata olives, red onions, sherry vinaigrette

roasted tandoori chicken 26.
chicken in yogurt spice marinade, coconut curry rice, wilted spinach and roasted tomatoes

wagyu skirt steak 27.
grilled skirt steak, yucca frita in escabeche, avocado salad, chimichurri

There may be health risks associated when consuming raw protein products, including raw oysters. If you suffer from chronic illness of the liver, stomach or blood, if you are pregnant or have other immune disorders, you should eat these products fully cooked.

For your convenience, an 18% gratuity will be added to your check.