

FESTIVE SEASON



COLD —

AB TUNA PIZZA

Umami aioli, shiso, truffle oil (gfa)

TUNA TATAKI

Mustard su miso, kizami wasabi (gfa)

CREAMY SPINACH

Goma dare, rayu (ve, gf)

YELLOWTAIL JALAPENO

Cilantro, tomato salsa, yuzu soy (gf)

HOT —

AB TACOS

Wagyu bulgogi, roasted tomoato ponzu (gfa)

CRISPY TOFU

Spicy soy glaze (ve, gf)

ROCK SHRIMP

Creamy gochujang, crispy mushroom, chives

MAINS —

MISO BLACK COD

Yuzu sake foam, padron pepper

AB BRAISED ROSSINI

Wagyu short rib, foie gras, soy perigourdine

SUSHI —

PERFECT STORM

Spicy tuna, prawn tempura, chipotle mayo

COW WOW

Marinated bul

SIDE —

GLAZED MUSHROOMS

Yuzu soy butter

BRUSSELS SPROUTS

Kimchi glaze, puffed grains

MASHED POTATO

Miso salt

KIMCHI FRIED RICE

Bacon, negi (gf)

ENHANCEMENTS

GILLARDEAU OYSTER

WAGYU SHOOTER 15 PER PIECE

Jalapeno, kimchi (gf)

ONE DOZEN OYSTERS - 74

Gillardeau yuzu ponzu

CAVIAR

Oscietra reserve 30g - 155

Kaluga 30g - 225

DESSERT —

AB GARDEN

Selection of AB signature desserts, assorted gelato and sorbet