

CHEF PICKS

LET US CHOOSE
YOUR ADVENTURE

125

BEVERAGE PAIRING

75

TRUFFLE EGG

22

CHAMPAGNE TOAST

8

CHEF de CUISINE-
DEXTER FERNANDEZ

MARKET BITES
BLACK TRUFFLE
SMOKED JIDORI HEN EGG
CRÈME FRAÎCHE, POTATO
22 EA

BLUEFIN TORO TOAST
YUZU KOSHO, JAPANESE MILK BREAD
25

CHICKEN LIVER MOUSSE
POACHED QUINCE
ALMOND CLAFOUTIS
16

RED KURI SQUASH TAQUITO
WAGON WHEEL CHEESE
11 EA

BACON & CORN QUICHE
CHIVES
13

COD COLLAR
PLUM GOCHUJANG, SHISO
10

HOG ISLAND OYSTERS ON THE ½
SMOKED ONION MIGNONETTE
4.25 EA

“GO TO THE MARKET, SEE WHAT’S GOOD & COOK IT”

FALL SQUASH CURRY, ARKANSAS BLACK APPLE, PISTACHIO, MAKRUT
24

SHINKO PEAR, TOM KHA, MAKRUT, PURPLE BASIL
20

BURRATA, MAKHANI, RAITA, PAPADUM
23

BLUEFIN TUNA TATAKI, JIMMY NARDELLO SWEET & SOUR, SHINJUKU
25

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RIGATONI, MATSUTAKI, DOUGLAS FIR RICOTTA, AGED BALSAMIC
35

FRIED RICE A LA PLANCHA, FAIRYTALE EGGPLANT, HODO TOFU, MAPO GRAVY
31

TONNARELLI, SEA URCHIN “CACIO E PEPE”, SHOOTING STAR CREAMERY ARIES
32

PAPPARDELLE, AGED BEEF RAGU, MOLE, SUN GOLD TOMATO, SOUR CREAM, OREGANO
30

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LATE SUMMER “PANZANELLA”, EARLY GIRL TOMATO, PLUOT, TOASTED SESAME
38

McFARLAND TROUT, CHOCOLATE PERSIMMON, PEPITA CHIMICHURI
41

GRILLED PORK CHOP, BAKAR, SAMBAL MATAH, ARROWHEAD CABBAGE, CALAMANSI
42

21 DAY DRY AGED RIBEYE, PEPPERS & ONIONS, SALSA ROJA, ARUGULA
49

RICH
TABLE

CLASSIC BITES
RICH TABLE SOURDOUGH
HOUSE CULTURED BUTTER
5

SARDINE CHIP
HORSERADISH CRÈME FRAÎCHE
4 EA

DRIED PORCINI DOUGHNUTS
RACLETTE
13

AGED BEEF DUMPLING
RT CHILI CRUNCH
5.25 EA

TAKE SOME FAVORITES HOME
WHOLE LOAF
9

HOUSE CULTURED BUTTER
7

RT CHILI CRUNCH
9

UMAMI POWDER
8

SIGNED RICH TABLE COOKBOOK
35



* CONSUMPTION OF RAW OR UNDERCOOKED FOOD COULD INCREASE THE RISK OF FOOD BORNE ILLNESS

*6.5% SURCHARGE WILL BE ADDED TO ALL SALES DUE TO THE RISING OPERATING COSTS IN SF / CA N