

Adrift is a **California Izakaya**.  
Our menu focuses on the freshest Asian ingredients & California experiences.

Chef David Myers is known as the **Gypsy Chef™** for having established his career in Los Angeles before moving to Tokyo and relentlessly traveling the world.

Adrift is a tribute to Chef Myers' travel and inspirations. And just as he has shared his inspiration with you, our menu consists of small to medium sized plates ideal for you to **share** with each other.

Welcome to the **journey**.

## SNACKS

Sourdough, sesame butter	4
Lobster Roll, harissa sauce	8
Cheeseburger Spring Roll, caviar	8
Foie Gras Toast & Gooseberries	14
Uni Crab Slaw, fish crisps, jalapeño	15
Impossible™ Sausage Roll, tarragon, ketchup	14
Salmon Roe, taramasalata	16
Impossible™ Patty Melt, pimiento, cheddar, pickles	21
Jamón Ibérico de Bellota, house-made sourdough	28/50g

## RAW

Big Eye Tuna, pink lady apple, mint, citrus dressing	18
Hokkaido Scallops, sea grapes, brown butter soy	19
Beef Tartare, koji crème, nashi pear, pine nuts	22
Kingfish, mustard leaf, tofu crisp, chojang sauce	19
French Pink Oyster's half dozen, scotch bonnet chili	48

## SALADS

Watercress, comtè cheese, aged balsamic	12
Tomato Salad, burrata cheese, smoked chili oil	16
Avocado Rocket, wasabi soy, natto, toasted nori	18
Buttermilk Snap Peas, house-made ricotta, horseradish	16
Persimmon & Endive, sweet chili, hibiscus vinegar	21

## OMAKASE TASTING MENU

In Japanese, the word Omakase means "to trust."  
Trust our chef to lead your culinary journey.

\$98 Per Guest

\$170 with Beverage Pairing

Available from 6:00pm - 9:30 pm  
for the entire table only, please.



**EXPLORE.  
DISCOVER.  
SHARE.**

## DINNER SPRING 2019

Executive Chef Wayne Brown  
General Manager Randy Taylor

## NOODLES & RICE

Truffle Fried Rice, egg yolk, sesame	28
Chilled Uni Somen, dashi jelly, hanaho flower, uni sauce	38
Stir Fried Suckling Pig Udon, chili, egg yolk, parmesan	32

## SEAFOOD

Honbinos Clams Over The Grill, garlic & soy dressing	32
Japanese Flying Squid, white soy dressing	32
Sea Barramundi, katsuobushi butter, smoked jalapeño	44
Whole Roasted John Dory, jerk spice, burnt lime	85

## MEATS

Wagyu Cheeseburger, tomato jam, jalapeño, fries	28
Smoked Peri Peri Chicken, burnt lime & watercress	34
BBQ Ox Tongue Ssäm, endive salad, pear kimchi	32
Iberico Pork Loin, Spanish onion, serrano chili	38
Koji Glazed Lamb, pickled mushrooms, chimichurri	42
Roasted Bbq Suckling Pig fried & steamed bao, Korean condiments	98

## WOOD FIRED STEAKS

All steaks are served with Asian BBQ condiments & sauces

Butcher Steak, Queensland	34 per 150g
Angus Rump Cap mb5+, Queensland	45 per 150g
Boneless Chuck Short Rib, Tasmania	50 per 200g
Ribeye Filet, California	85 per 300g
USA Striploin, Arkansas	75 per 300g
Ribeye mb9+, South Australia	115 per 100g
Striploin A5, Saga Prefecture	115 per 100g
Tenderloin A3, Kagoshima Prefecture	125 per 100g
Dry Aged Striploin Bone In, New South Wales	149 for 500g

## VEGETABLES

Japanese Sweet Potatoes, smoked bacon	12
Sumi Eggplant, sweet garlic	16
Asparagus, goat curd, brown butter soy	17
Golden Curry Spiced Cauliflower, almond sauce	18
Spiced Cucumber Kimchi	7
Steamed Brown Rice	6

# ADRIFT

By Chef David Myers