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.

34 per 150g

85 per 300g

75 per 300g 115 per 100g

115 per 100g

SNACKS

STRACTS	
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

18
19
19
48

SALADS

Watercress, comtè cheese, aged balsamic Tomato Salad, burrata cheese, smoked chili oil Avocado Rocket, wasabi soy, natto, toasted nori Buttermilk Snap Peas, house-made ricotta, horseradish Persimmon & Endive, sweet chili, hibiscus vinegar	12 16 18 16 21
SEAFOOD Honbinos Clams Over The Grill, garlic & soy dressing Japanese Flying Squid, white soy dressing Sea Barramundi, katsuobushi butter, smoked jalapeño Whole Roasted John Dory, jerk spice, burnt lime	32 32 44 65
MEATS Wagyu Cheeseburger, tomato jam, jalapeño, fries Smoked Peri Peri Chicken, burnt lime & watercress BBQ Ox Tongue Ssäm, endive salad, pear kimchi	28 34 32



EXPLORE. DISCOVER. SHARE.

VEGETABLES

Butcher Steak, Queensland

Ribeye mb9+, South Australia Striploin A5, Saga Prefecture

Ribeye Filet, California

USA Striploin, Arkansas

Japanese Sweet Potatoes, smoked bacon	12
House Cut Potato Fries, aioli	9
Spiced Cucumber Kimchi	7
Steamed Brown Rice	6

LUNCH SPRING 2019

Executive Chef Wayne Brown General Manager Randy Taylor

