

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

Grilled Sourdough, miso butter	5
Smoked Almonds, soy	8
Lobster Roll, green thai curry	8
Cheeseburger Spring Roll, caviar	8
Impossible Patty Melt, pimienta, cheddar, pickles	9
Alaskan King Crab Melt, chili, bread and butter pickles	14
Salted Fish Roe, fried brioche	16
Pork & Shrimp Gyoza, serrano, ginger	18
Shrimp Dumplings, chinese vinegar, szechuan sauce	18

RAW

Pink Oyster per piece, allium, lovage	6
Diver Scallops, sea grapes, brown butter soy	19
Kampachi, jalapeño, baby gem lettuce, sake, mirin	19
Yellowfin Tuna, tofu, ruby grapefruit	20
Beef Carpaccio, koji, nashi pear, pine nuts	22

SALADS

Mesclun Salad, walnut, pecorino	16
Avocado Rocket, wasabi soy, natto, toasted nori	18
Heirloom Tomato, buttermilk, shiso	16
Forgotten Carrot, kombu, wasabi, sunflower, dill	15
Spice Roasted Pumpkin, house-made ricotta, mizuna	16
Kohlrabi, rocket, chili, hazelnut	20

OMAKASE TASTING MENU

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

\$98 Per Guest
\$72 add on Beverage Pairing
Available from 6:00pm - 9:30 pm
for the entire table only, please.



EXPLORE.
DISCOVER.
SHARE.

DINNER

Executive Chef Peter Smit
General Manager Randy Taylor

NOODLES & RICE

Chilled Somen, endive, pine nuts, sesame aioli	18
Black Truffle Fried Rice, egg yolk, perilla leaf	16
Stir Fried Suckling Pig Udon, chili, egg yolk, parmesan	32

SEAFOOD

King Crab Chawanmushi, szechuan, garden herbs	30
Woodfired Octopus, cucumber, furikake	28
Lala Clams, bacon dashi, celery, mustard seeds	32
Sea Barramundi, pickled lemon, beans, wasabi	44
Yellowtail Flounder, rocket, green tomato, jalapeño	45

MEATS

Wagyu Cheeseburger, tomato jam, jalapeño, fries	28
Ox Tongue, peas, black garlic, horseradish	26
Spring Chicken, katsu curry, potato	30
Iberico Pork Loin, okonomiyaki, daikon, charcoal mustard	38
Lamb Shoulder Filet, oyster mushrooms, salsa verde	42
Short Rib, pickled garlic, asparagus, miso	50

WOOD FIRED STEAKS

Butcher Steak, Queensland	38 per 150g
Rump Cap mb5+, Queensland	45 per 150g
Ribeye Filet, California	85 per 300g

WAGYU AUSTRALIAN & JAPANESE

David Blackmore Striploin mb9+, Victoria	115 per 100g
Mayura Station Ribeye mb9+, South Australia	115 per 100g
Tenderloin A3, Kagoshima Prefecture	125 per 100g

VEGETABLES

Japanese Sweet Potatoes, smoked bacon	12
Sumi Eggplant, sweet garlic	14
Roasted Cauliflower, curry, almond	18
Hand-Cut Potato Fries	9
Bok Choy, pink peppercorn	7
Steamed Brown Rice	6

ADRIFT

By Chef David Myers