

NATIVE + NOMAD

COASTAL & RAW

blue point oysters

passion fruit mignonette, lime, half dozen - 21

misoyaki broiled oysters

baked garlic orange miso butter, four oysters - 16

salmon crudo

coconut miso, avocado, cucumber, chili oil, lime zest - 19

tuna carpaccio

charred pineapple, ají amarillo
avocado crema, chili oil - 21

almighty's coconut prawns

toasted coconut, crema, nikiri - half dozen - 18

cloud poke bowl

guava-orange tamari, avocado, sunomono
mango, mandarin, wakame, island salsa - 24

GRAZING

sweet chili & lime halloumi

seared, chile-lime honey, lime zest, herbs - 14

charred corn dip

charred corn, ricotta, miso, lime, chili oil - 14

honey grilled matcha carrots

matcha butter, lime, macadamia, herbs - 13

grilled globe artichoke

garlic citrus butter glaze, yuzu dipping aioli - 13

nomad's roasted wings

fresh chili glaze, sesame, cilantro
charred lime, mother slaw - 16

tamarind beef tataki

seared rare, chilled and sliced thin
tamarind glaze, scallion, cilantro, chili oil - 19

TACO BAR

two tacos per order, served on corn tortillas - add a side of mac salad +4

ube & maitake

garlic spread, k-town slaw
crispy confit mushrooms - 12

huli-huli chicken

tropic salsa, cabbage
scallion, sesame - 14

glazed pork belly

tamarind chile glaze, slaw
avocado, pickled onion - 14

shrimp gobernador

miso-guajillo butter, queso oxaca
chopped onion, lime - 15

mahi mahi

grilled mahi, slaw, avocado
coastal crema - 16

SALADS

grilled guajillo caesar

little gem lettuces parmesan, crispy quinoa
pickled onion, guajillo caesar dressing - 18

garden spinach salad

avocado, fennel, radishes, soft herbs
citrus-fennel vinaigrette - 17

sweet potato & avocado bowl

grilled tofu, broccolini, sweet potato, coconut rice
toasted almond, tahini & teriyaki dressing - 19

SANDWICHES

served with a side of mac salad or mother slaw

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sliced avocado, butter lettuce, tomato, aioli - 17
(add thin sliced bacon +3)

native burger

smashed patty, queso oxaca, tamarind glaze
charred pineapple, pickled onion, aioli - 22

citrus pulled pork

lime & orange braised pork
radicchio & fennel slaw, garlic aioli - 21

COMPOSED

plancha chicken

adobo marinated half chicken, warm greens
fennel-cabbage slaw - 27

“hawaiian barbeque”

ono chicken, prawns, coconut rice, charred greens
teriyaki, pineapple-cilantro, coconut crema - 27

{add sliced kalbi beef +9}

charred poblano salmon

green mole salsa, toasted pepitas
fennel-citrus salad - 29

yuzu-miso mahi

yuzu miso glaze, charred bok choy,
melted onion, coconut rice - 32

diver scallops

miso brown butter, charred corn
coconut rice, herbs - 39

ALLERGEN CODES

COASTAL & RAW

blue point oysters

misoyaki broiled oysters

1, 7

salmon crudo

3, 7, 8, 1

tuna carpaccio

3, 11

almighty's coconut prawns

2, 4, 7, 10, 11, 13

cloud poke bowl

3, 7, 8, 11

GRAZING

sweet chili & lime halloumi

1, 11

charred corn dip

1, 7, 11

grilled matcha carrots

1, 5, 7, 11

grilled globe artichoke

1, 2

nomad's roasted wings

8, 11

tamarind beef tataki

7, 11

TACO BAR

ube & maitake

7, 8, 11, 14

huli-huli chicken

1, 2, 7, 8, 11

glazed pork belly

1, 5, 8, 11

shrimp gobernador

1, 4, 7

mahi mahi

2, 3, 7, 8, 10, 11

SALADS

guajillo little gem caesar

1, 2, 13

garden spinach salad

sweet potato & avocado bowl

7, 8, 10

SANDWICHES

toasted avocado

1, 2, 13

native burger

1, 2, 13

citrus pulled pork

COMPOSED

plancha chicken

"hawaiian barbeque"

4, 7, 8

charred poblano salmon

3, 5, 11

yuzu-miso mahi

3, 7, 10

diver scallops

1, 4, 7

KEY

1 Dairy

2 Egg

3 Fish

4 Shellfish

5 Tree Nuts

6 Peanuts

7 Soy

8 Sesame

9 Gluten/Wheat

10 Coconut

11 Nightshades

12 Celery

13 Mustard

14 Mushroom