

NAITIVE + 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 - 21

tuna carpaccio

charred pineapple, ají amarillo
avocado crema, chili oil - 23

almighty's coconut prawns

toasted coconut, crema, nikiri - half dozen - 18

cloud poke bowl

guava-orange tamari, avocado, sunomono
mango, mandarin, wakame, island salsa - 22

GRAZING

halloumi poppers

seared halloumi, chile-lime honey, herbs - 14

miso + charred corn dip

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

grilled matcha carrots

matcha butter, lime, macadamia, herbs - 13

grilled globe artichoke

garlic citrus butter glaze, yuzu dipping aioli - 13

nomads roasted wings

guajillo glaze, sesame, cilantro
charred lime, mother slaw - 15

tamarind beef tataki

chilled bavette, tamarind chile glaze
scallion, cilantro, chili oil - 19

TACO BAR

two tacos per order, served on corn tortillas

ube & maitake

grilled mahi, slaw, avocado
coastal crema - 14

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 oaxaca
chopped onion, lime - 15

mahi mahi

grilled mahi, slaw, avocado
coastal crema - 16

SALADS

little gem guajillo caesar

parmesan, crispy quinoa, pickled onion
smokey guajillo caesar dressing - 18

garden spinach salad

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

warm sweet potato & avocado

description
description

SANDWICHES

toasted avocado

description
Description

native burger

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

citrus pulled pork

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

COMPOSED PLATES

plancha chicken

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

“hawaiian barbeque”

kalbi beef, prawns, coconut rice, charred greens
teriyaki, pineapple-cilantro, coconut crema - 32

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,
creamed coconut rice, herbs - 39

DESSERTS

pog cheesecake

passion fruit, orange, guava, tropical crust

pan de elote

GF corn cake, condensed milk, vanilla

vegan coconut flan

coconut caramel, cashew milk, vanilla