

## < small bites >

seasonal soup 8

seasonal crudo\* 16 DF  
fennel | winter citrus | fish sauce vinaigrette

half dozen pacific oysters\* 18  
whiskey shoyu mignonette

baby gem 16 GF|VEG  
avocado | shaved radish | pickled fennel |  
green goddess dressing

spice roasted baby carrots 16 GF|VEG  
compressed apricots | whipped tahini | salsa macha

crispy pork belly bao 16 DF  
pickled vegetables | hoisin sauce

tahu bakso 14  
chicken | tofu | sweet soy sauce

pork dumplings 14  
white shoyu | chili crunch | scallion

beef tartare\* 18  
crispy potato | soy | parmesan

charcuterie board 24  
selection of local meats and cheeses | house-made pickles |  
grain mustard | grilled sourdough

beyond sausage meatballs 24 GF|V  
tokyo turnips | coconut yogurt labneh |  
piquillo pepper romesco

Quail+  
CRANE



## < mains >

hearth roasted salmon 32 GF  
english peas | wild mushrooms | cipollini onion |  
white wine butter sauce | fine herbs

crispy fried chicken 28  
coconut rice | chinese broccoli | szechuan peppercorn

rigatoni 26  
bacon | asparagus | spring onion | ricotta

mapo tofu\* 28  
kurobuta pork | chili crunch

scallop fried rice\* 32  
sunny side up egg | chili crunchi

hong kong style beef noodle soup\* 30  
wagyu beef brisket | egg noodles | yu choy

14 day dry aged striploin\* 60 GF  
crispy potato pave | baby carrots | chimichurri

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Menu is subject to change*