



WINTER 2025
SHOU SUGI BAN HOUSE

Our culinary program has been thoughtfully chosen to create a reflective and nourishing experience with food.

Guided by our overarching principles of wellness and sustainability, every dish is crafted with market-fresh ingredients found on the East End and prepared daily by our in-house team led by Executive Chef Sabdiel Cortes.

To complement your dining experience, specially curated wines are available by the glass or bottle. This thoughtful selection includes wines produced using biodynamic, organic, or sustainable practices, and several are sourced locally or from female winemakers.

Given the fresh sourcing of all ingredients, we require that meal selections are submitted by 8:00pm the day prior for all lunch and dinner reservations. Same day requests for full lunch and dinner seatings are not guaranteed, though our à la carte menu is available throughout the day and evening.

Please notify our team of any allergies or dietary restrictions. Most menu items can be made gluten free and dairy free upon request.

CAFÉ

DAILY FROM 7:30AM - 8:30PM

COFFEE BEVERAGES \$8

FRENCH PRESS, ESPRESSO, AMERICANO, LATTE,
MACCHIATO, COLD BREW

MATCHA LATTE \$12

CHAI LATTE \$8

GOLDEN TURMERIC NUMILK LATTE ^V \$8

VANILLA PISTACHIO NUMILK LATTE ^V \$8

The above can be served with your choice of oat, almond, or cow's milk (excluding the NUMILK lattes). All can be served hot or iced. Add a shot of espresso (+ \$4).

ORGANIC TEA BLENDS \$12 per pot

CAFFEINATED

JAPANESE GREEN SENCHA

GREEN TEA MADE FROM CAMELLIA SINENSIS LEAVES

ENGLISH BREAKFAST TEA

BLACK TEA MADE FROM CAMELLIA SINENSIS LEAVES

CHAI

CINNAMON BARK, GINGER ROOT, CARDAMOM, CLOVE, BLACK PEPPER, BLACK TEA

HERBAL

ZEN BLEND

GINKGO LEAF, BRAHMI, PEPPERMINT, SPEARMINT, LEMON BALM, RED CLOVER HERB,
ROSEMARY LEAF, GINGER ROOT

HEALER

GINGER ROOT, TURMERIC ROOT, LEMON PEEL, LEMON VERBENA, LEMON BALM,
LEMON PEEL, ROSEHIPS

IMMUNITY

LICORICE ROOT, MARSHMALLOW ROOT, ECHINACEA PURPUREA ROOT,
ORANGE PEEL, CASSIA CINNAMON BARK, GINGER ROOT, FENNEL SEEDS, CLOVES

LOVE

DAMIANA LEAF, ROASTED CACAO NIBS, ROASTED CAROB, ORANGE PEEL, ROSE
PETALS, CASSIA CINNAMON CHIPS, VANILLA

NIGHT CAP

PEPPERMINT LEAF, CHAMOMILE FLOWERS, SKULLCAP, MUGWORT, DAMIANA LEAF,
ROSEMARY LEAF, ROSE PETALS

All tea blends are made with USDA certified organic herbs and ingredients.

JUICES \$12

CARROT GINGER ^{GF DF V}

CHEF'S SELECTION GREEN BLEND ^{GF DF V}

À LA CARTE

DAILY FROM 11:30AM - 8:30PM

SOUPS & BROTHS

SEASONAL SOUP*

SERVED WITH GRILLED SOURDOUGH BREAD

\$18 per bowl

CHICKEN BROTH ^{GF DF}

CHICKEN, ONIONS, CELERY, CARROTS, LEMON & SALT

\$12 per cup

MUSHROOM BROTH ^{GF DF V}

MUSHROOMS, ONIONS, CELERY, CARROTS, LEMON & SALT

\$12 per cup

LIGHT BITES

EGG SALAD TOAST* ^{DF}

WITH CURED ASPARAGUS, AVOCADO, MUSTARD SEEDS, AND DILL

\$15

BRUSSELS SPROUTS SALAD ^{GF}

WITH PICKLED RED CABBAGE, TARRAGON CREAM, LOCAL APPLES, AND MUSTARD VINAIGRETTE WITH BALSAMIC PEARLS

\$15

RICOTTA TOAST*

WITH TRUFFLE HONEY, CUCUMBERS, AND CHIVES

\$15

VEGETABLE CRUDITÉ ^{GF DF V}

DRESSED WITH EXTRA VIRGIN OLIVE OIL, AND SUMAC

Served with garlic infused hummus or lemon dill yogurt sauce

+ \$5 for both dip options

\$25

**Served with sourdough bread; may be made gluten free upon request.*

HAIGA-MAI RICE BOWLS

\$50

CHICKEN ^{GF}

SOY-GLAZED CHICKEN, SEASONAL VEGETABLES, FRESH HERBS, KIMCHI, SOFT-BOILED EGG, AND AVOCADO

SALMON ^{GF}

SOY-GLAZED SALMON, SEASONAL VEGETABLES, FRESH HERBS, KIMCHI, SOFT-BOILED EGG, AND AVOCADO

MUSHROOM ^{GF V}

MUSHROOM CONFIT, SEASONAL VEGETABLES, FRESH HERBS, KIMCHI, AND AVOCADO

All rice bowls can be served over a bed of fresh greens instead of rice, or can be served with a mixture of greens and rice.

MOCHI

\$4 each

ESPRESSO

PASSION FRUIT ^V

MANGO ^V

SEASONAL FLAVOR

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LUNCH

DAILY AT 12:30PM AND 2:00PM
\$75 PER PERSON
+ \$15 EACH ADDITIONAL COURSE

FIRST

PAN-SEARED, STUFFED RICE PAPER BAGS WITH CITRUS PONZU, KOJI-GLAZED SHIITAKE MUSHROOMS, SPINACH, AND LEMONGRASS ^{V GF DF}

BURRATA WITH PICKLED GRAPES, WHITE BALSAMIC, FENNEL POLLEN, AND SALTED CUCUMBERS, SERVED WITH TOASTED SOURDOUGH

BRUSSELS SPROUTS SALAD WITH PICKLED RED CABBAGE, TARRAGON CREAM, LOCAL APPLES, AND MUSTARD VINAIGRETTE WITH BALSAMIC PEARLS ^{GF}

MUSHROOM ESCABECHE WITH SHALLOTS ON TOASTED SOURDOUGH ^{V DF}

SLOW-BRAISED ONION DAIKON SOUP WITH COMTÉ POTATO FOAM, AND SPICED CRISPY POTATOES ^{GF}

SALMON TIRADITO WITH RHUBARB, CURED CUCUMBERS, BLACK TRUFFLE, AND SESAME OIL ^{GF DF}

MAIN

COD WITH KOJI BEURRE BLANC, CURED EGGS, GRILLED ENDIVES, AND ROASTED GARLIC HUMMUS ^{DF GF}

STEAMED SHRIMP AND MUSSELS WITH SUMAC, HERBS, AND YUZU ^{DF GF}

SLOW-ROASTED CHICKEN BREAST WITH COCONUT RED CURRY, BOK CHOY, CILANTRO, AND CRISPY SHALLOTS ^{DF GF}

BARLEY RISOTTO WITH AGED PARMESAN, SPICED PEPITAS, VICHYSOISE, AND PEARS

BRAISED GREEN CABBAGE WITH CASHEWS, KOJI, SHITAKE MUSHROOMS, PICKLED CHARRED ONIONS, SHALLOTS, AND GRANOLA CRUMBLE ^{GF DF V}

DESSERT

SEASONALLY-INSPIRED CHEF'S SELECTION

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DINNER

DAILY AT 6:30PM AND 7:30PM
\$135 PER PERSON
+ \$20 EACH ADDITIONAL COURSE

FIRST

LOCAL OYSTERS WITH TRUFFLE MIGNONETTE AND CHIVES ^{GF DF}

SLOW-BRAISED ONION DAIKON SOUP WITH COMTÉ POTATO FOAM,
AND SPICED CRISPY POTATOES ^{GF}

BRUSSELS SPROUTS SALAD WITH PICKLED RED CABBAGE,
TARRAGON CREAM, LOCAL APPLES, AND MUSTARD VINAIGRETTE ^{GF}

BURRATA WITH PICKLED GRAPES, WHITE BALSAMIC, FENNEL
POLLEN, AND SALTED CUCUMBERS, SERVED WITH TOASTED
SOURDOUGH

TUNA POKE WITH CRISPY HAIGA-MAI RICE, SESAME, TOASTED
NORI, AND MISO ^{GF DF}

SECOND

CARROTS AL PASTOR WITH CILANTRO CREMA, SALSA
MACHA, HAZELNUTS, AND PINEAPPLE GEL ^{GF DF V}

PAN-SEARED WILD-CAUGHT SEA SCALLOPS
WITH PANCETTA, COFFEE VINAIGRETTE, AND LEEKS ^{GF}

MARINATED BEETS WITH PRESERVED WILD
HUCKLEBERRIES, BLACK GARLIC, ROASTED HAZELNUTS,
AND SHISO ^{GF DF V}

TAMARI-MARINATED ENOKI MUSHROOMS
SERVED OVER CUCUMBER NOODLES ^{GF DF V}

MAIN

DAYBOAT FISH BAKED EN PAPILOTE
WITH VEGAN MISO BUTTER AND FRESH HERBS ^{GF DF}

BARLEY RISOTTO WITH AGED PARMESAN, SPICED PEPITAS,
VICHYSOISE, AND PEARS

LONG ISLAND DUCK BREAST WITH OAT BROWN BUTTER,
CAULIFLOWER PURÉE, AND PICKLED PEARS WITH A
LEMONGRASS GINGER SOY GLAZE ^{GF DF}

SLOW-ROASTED CHICKEN BREAST WITH COCONUT RED CURRY,
BOK CHOY, CILANTRO, AND CRISPY SHALLOTS

ROASTED CAULIFLOWER STEAK WITH BLACK GARLIC WHITE BEAN
PURÉE, SORREL CHIMICHURRI, AND SNOW PEAS ^{GF V}

DRY-AGED PRIME GRASS-FED RIBEYE WITH POTATO FOAM,
CRISPY POTATOES, AND PRESERVED SALTED LEMONS ^{GF} (+\$30)

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