

DINNER WITH ROY & DEXTER

A COLLABORATIVE DINNER WITH CHEF ROY YAMAGUCHI & EXECUTIVE CHEF DEXTER MINA



SMALL BITE STARTER

A Pacific Northwest classic, reimagined through Chef's style of cooking.



CRISPY SALMON CAKE

Local Greens | Pickled Cabbage | Dill Crema | Ikura



RAW & COLD

A little Filipino flavor, indigenous ingredients, and a familiar technique presented in an elevated way.



GEODUCK OR CRAB KINILAW

Spicy Coconut Crema | Calamansi-Coconut Vinaigrette | Shaved Radish
| Charred Cucumber | Puff Rice Chip



MAIN COURSE: THE WOVEN LAULAU

Traditionally, laulau is made with pork and fish wrapped in taro leaves and steamed until tender. Here, the chefs' take on the dish weaves together cultural cooking techniques, familiar flavors, local ingredients, and the many connections represented by the word "woven."

Adobo Pork Belly | Miso Cod | Delicata Squash | Lomi Tomato

Wrapped in taro and local leafy greens, served with steamed rice and adobo dashi poured tableside.



DESSERT COURSE

A creamy, sweet finish to the evening.



UBE POSSET

Bubu Crunch | Macerated Berries | Makrut Lime & Mint

A 20% taxable service charge will be added to parties of six or more. 100 % of the service charge will be distributed to service personnel. If you use a credit card, we charge a 3% surcharge to help offset processing costs. This amount is not more than what we pay in fees. Sales tax also applies.