

# ERNEST

Anna Lena

## Raw Bar

**Hog Island Oyster**  
Green Apple, Cucumber  
4.50 Each

**Uni Toast**  
Jidori Egg Yolk, Brioche  
27

**Aonori Doughnuts**  
Kaluga Caviar  
57

**Ernest Shrimp Coctel v2.0**  
Avocado, Saltines  
19

**Bluefin Tuna Tostada**  
Avocado, Almond Salsa Macha  
25

**Sushi Rice**  
Ikura, Raw Beef, Toasted Nori  
23

**Sicilian Sashimi**  
Capers, EV00, Lemon  
23

## Snacks

**Parker House Rolls**  
House Cultured Butter & Its Milk  
9

**Country Pâté**  
Scallion Pancake  
19

**Fried Chicken**  
Nuoc Cham, Liver Mousse  
19

## Salads & Vegetables

**Spring Vegetables**  
Cashew, Everything Seed  
19

**Heirloom Tomatoes**  
Bacon XO, Koji, Cucumber  
19

**Koshihikari Fried Rice**  
Lots of Garlic, Aged Parmesan  
23

**Grilled Asparagus**  
Japanese Egg Salad, Milk Bread Furikake  
19

## Meat & Seafood

**Shio Koji Hanger Steak**  
Sansyo Au Poivre, Fries  
43

**Duck Breast**  
Scallop Agnolotti, Gochujang  
33

**Vadouvan Mussels**  
Torn Bread, Dill  
23

**LET THE KITCHEN  
COOK FOR YOU**

**\*99 / \*139 Per Person  
67 Beverage Pairing**

*\*Requires entire table  
participation of 2 or more guests*

**Substitutions & Modifications politely declined without  
advance notice**

**Chef/Owner** Brandon Rice    **Sous Chefs** Roland Abanico    Rodolfo Sandoval  
**Cooks** Kevin Dehbozorgi    Jose Chan-Ceh    Kevin Cardenas    Gredis Moreno    Ricardo Flores    Rampai Makoko

**Substitutions & Modifications politely declined** | 7% will be added to each check to support SF employer mandates.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

# Cocktails 16 each

**Cherī Negroni** Gin, Campari, Carpano Antica, Preserved Cherry Leaf

**Daiquiri Bolognese** Amaro Montenegro, Lime, Whipped Pineapple

**Shiso Gimlet** Terroir Gin, Shiso, Dolin Blanc, Ginger

**Strawberry Paloma** Mezcal, Yuzu, Dolin Blanc, Soda

**Alpine Colada** Génepy, Douglas Fir, Pineapple, Coconut

**MSG Martini** Gin, Umeshu, Fino Sherry, MSG

**Makrut Lime Fizz** Makrut Leaf Vodka & Cachaça, Sour Cream, Egg White, Soda



# Wine BY THE GLASS

## SPARKLING

NV Famille Peillot Brut **Altesse/Mondeuse/Chardonnay** Montagnieu Bugey FR **16**

2021 AT Roca 'Rosat Reserva' Brut Nature Rosé **Macabeo/Grenache** Penedès ES **18**

## WHITE

2021 Wechsler 'Trocken' **Riesling** Rheinhessen DE **17**

2022 Cellar Frisach 'L'Abrunet' **Grenache Blanc** Terra Alta ES **15**

2021 Sandhi **Chardonnay** Sta. Rita Hills California **24**

## ROSÉ + Orange

2022 Schloss Gobelsburg 'Cistercien Rosé' **Zweigelt/St. Laurent** Kamptal AT **15**

2020 Altolandon 'Sin Filtros' **Grenache Blanc** Manchuela ES **16**

## RED

2022 Eric Téchier 'Chat Fou' **Grenache Blend** Rhône Valley FR **16**

2021 Cobb **Pinot Noir** Sonoma Coast California **25**

2021 Artuke **Tempranillo** Rioja ES **15**

2021 Montesecondo **Sangiovese** Chianti Classico IT **21**

# Beer & Sake

Asahi 'Super Dry' **Rice Lager** Tokyo Japan **9 - Draft**

Ohmine '3 Grain' Omachi Yamaguchi Japan **17**

# Non-Alcoholic

**Mountain Valley Still Water** USA - 7 / **Agua De Piedra Sparkling Water** Mexico - 7

**Shiso Tonic** Martini & Rossi 'Vibrante' Spirit, Shiso, Lime, Tonic - 11

**Ostrich** Lyre's 'Apéritif & Italian Orange' Spirits, Citrus, Whipped Pineapple - 11