

ERNEST

Raw Bar

Hog Island Oyster

Green Apple, Cucumber
4.50 Each

Uni Toast

Jidori Egg Yolk, Brioche
27

Aonori Doughnuts

Kaluga Caviar
57

Mexican Shrimp Coctel

Avocado, Saltines
17

Bluefin Tuna Tostada

Avocado, Almond Salsa Macha
25

Sushi Rice

Ikura, Raw Beef, Toasted Nori
23

Snacks

Parker House Rolls

House Cultured Butter & Its Milk
9

Brandade Croquettes

Thai Curry Green Goddess
13

Country Pâté

Scallion Pancake
19

Chicharrónes

Sour Cream & Onion Dip
13

Salads & Vegetables

Spring Vegetables

Cashews, Furikake
19

Hawaiian Hearts of Palm

Strawberry, Sansyo, Pickled Seaweed
18

Koshihikari Fried Rice

Lots of Garlic, Aged Parmesan
23

Grilled Asparagus

Dill Béarnaise, Japanese Milk Bread
19

Meat & Seafood

Alaskan Halibut

Savoy Cabbage, Saikyo Miso, Silken Tofu
39

Grilled Hanger Steak

Sansyo Au Poivre, Fries
43

Pork Neck Tonkatsu

Roasted Sesame, Aged Parmesan, Thai Basil
39

**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 Génépy, Douglas Fir, Pineapple, Coconut

MSG Martini Gin, Umesu, Fino Sherry, MSG

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



Wine BY THE GLASS

SPARKLING

NV Montbourgeau Brut Zero **Chardonnay** Crémant de Jura FR 23

NV Val de Mer 'Brut Nature' Rosé **Pinot Noir** Burgundy FR 16

WHITE

2021 Tatomer **Grüner Veltliner** Santa Barbara California 15

2021 Wechsler 'Troocken' **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 Les Athletes du Vin **Pineau d'Aunis** Loire Valley FR 16

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

2021 Artuke **Tempranillo** Rioja ES 15

2021 Andrew Will 'Involuntary Commitment' **Cabernet Blend** Columbia Valley Washington 17

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