



OCEAN HAI

asian american fusion

KAISEKI

AN ARTISTIC, PHILOSOPHICAL AND MULTISENSORY DINING EXPERIENCE. IT IS THESE ELEMENTS WHICH WE ARE USING AS INSPIRATION FOR OUR "CHEF'S CHOICE" MULTI COURSE TASTING MENU DESIGNED TO ALLOW YOU TO EXPERIENCE OCEAN HAI'S CUISINE.

75 PER PERSON / 25 PER WINE PAIRING
(AVAILABLE UNTIL 9PM DUE TO THE NATURE OF THE DINING EXPERIENCE.)

Beginnings

CHICKEN POT STICKERS SHOYU TRUFFLE OIL SESAME SCALLION	12
GF KUNG PAO CALAMARI ORANGE GINGER SAUCE PEANUT FRESNO CHILI SCALLION	12
MONGOLIAN MEATBALLS GROUND PORK SHITAKE MUSHROOM HOISIN SESAME	12
VEGETABLE SPRING ROLLS NAPA CABBAGE STIR FRY VEGETABLE APRICOT THAI CHILI PEANUT	12
GF GOCHUJANG OCTOPUS PEACH PICKLED PEARL FRISEE CRÈME FRAICHE BALSAMIC KABAYAKI	16
GF CRISP BLOWFISH TAILS SAMBAL HONEY CILANTRO LIME YOGURT TIGER SALAD SESAME	16
WAGYU BEEF & BROCCOLI BEEF SKEWER TEMPURA BROCCOLINI STEAK SAUCE FRESNO CHILI	18
GF *OYSTER ON THE HALF SHELL (6 / 12) DAILY SELECTION KIMCHI COCKTAIL ASIAN PEAR MIGNONETTE LEMON	18/36

SOUP & GREENS

GF TOM KA GAI COCONUT BROTH SHIMEJI MUSHROOM BABY CORN FRESNO CHILI	9
Make it GF FRIED BRUSSEL SPROUT WASABI PEA SHITAKE MUSHROOM CRISP ONION NUOC CHAM BONITO	10
Make it GF ASIAN GREEN HOSUI PEAR PICKLED CHERRY ALMOND WONTON CITRUS GINGER VINAIGRETTE	11
GF STONE FRUIT SALAD MARINATED FETA CUCUMBER PICKLED PEARL ARUGULA MISO SOY VINAIGRETTE	11

From THE SEA

GF SCOTTISH SALMON MISO EGGPLANT LONG BEAN TRUMPET MUSHROOM PEARL ONION GARDEN PEA PUREE	28
GF HOKKAIDO SCALLOPS DASHI SOY GRIT EDAMAME SUCCOTASH CHICKEN CHICHARON TOMATO SAMBAL	34
Make it GF ALASKAN HALIBUT QUINOA SHIMEJI MUSHROOM HEIRLOOM CARROT ROMANESCO SHOYU BEET GEL	36
Make it GF GULF GROUPER KIMCHI FRIED RICE SHITAKE MUSHROOM ASPARAGUS YUZU CRAB HOLLANDAISE	36

From THE LAND

PORK CHOP TONKATSU APPLE FENNEL SLAW PICKLED MUSTARD SEED CRISP CARROT KATSU SAUCE	28
Make it GF JURGIELEWICZ DUCK 5 SPICE HONEY QUINOA CARROT PEARL ONION PICKLED CHERRY FOIE POWDER	34
GF PRIME NY STRIP FINGERLING FRIES TRUMPET MUSHROOM BROCCOLINI BLACK GARLIC GREMOLATA	42
MONGOLIAN LAMB LAMB BELLY SHIMEJI MUSHROOM PEA FINGERLING WASABI GOAT BALSAMIC KABAYAKI	44

Noodles & Rice

Make it GF PULLED PORK RAMEN EGG NOODLE SCALLION BABY CORN MENMA NORI SOY EGG	18
GF ADOBO CHICKEN PHO' RICE NOODLE LONG BEAN ROMANESCO SHITAKE MUSHROOM BEAN SPROUT	18
Make it GF LOBSTER FRIED RICE SAFFRON RICE PEAS & CARROT BEAN SPROUT SUNNY EGG XO SAUCE	24
GF SEAFOOD HOT POT RICE NOODLE GROUPER SHRIMP SCALLOP STIR FRY VEGETABLE COCONUT BROTH	32

FOR YOUR CONVENIENCE, THERE IS A 19% SERVICE CHARGE ADDED TO ALL CHECKS THAT YOU MAY REMOVE, LOWER OR RAISE AT YOUR DISCRETION.

THANK YOU FOR BEING OUR GUESTS

*Raw & undercooked food may be hazardous to your health.

*There is a risk associated with Consuming Raw Oysters, If you have chronic illness of the liver, stomach or blood or have immune disorders, you're at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

