

# ADRIFT

by Chef David Myers

DINNER

## TIMELESS SET MENU

6 courses of the classic hits  
that have put Adrift on the map

\$88 per guest



GET READY

## RESTAURANT WEEK

### RAW

#### Seafood Platter

have it all

75 per person

A la carte

Oysters & Mignonette

6/piece

Uni & Caviar

36

Tuna & Avocado

12

Crab & Tosazu Jelly

15

Prawn & Seaweed Cocktail

13

Live Atlantic Scallop Sashimi

16/piece

#### Spicy Big Eye Tuna Maki Roll

cucumber, tobiko

15

#### Beef Tartare

Korean style, sesame, miso egg yolk

18

#### Golden Eye Rock Fish Sashimi

ikura, sudachi

17

### SNACKS

#### Milliken Farms Sweet Potato Chips

miso salt, avocado wasabi dip

10

#### Stuffed Zucchini Flower

Malay spiced ricotta, charred eggplant, chili

12/pair

#### Tempura Crab & Avocado Maki Roll

green onion QP mayo

19

#### Crispy Chicken

crunchy vegetables, Laotian dip

13

#### King Crab Melt

Alaskan king crab, chili, bread and butter pickles

25

### SKEWERS

#### Tamarind Chicken

lime, fried shallot

8/pair

#### Sate Lilit

Balinese spiced fish, lemongrass

10/pair

#### Pork Belly

inihaw style, soy calamansi

10/pair

#### Atsuage Tofu

ginger soy

5/pair

#### King Prawn

sugar cane, nuoc cham

20/pair

#### Wagyu Beef

achiote-chili vinegar

28/pair

### VEGETABLES & SOME

#### Mesclun Salad

asparagus, pomegranate, pecorino

16

#### Green Vegetable Salad

tabasco and sweet onion dressing

11

#### Santa Monica Market Tomatoes

Madagascar vanilla bean & raspberry vinaigrette

13

#### Tempura Vegetables

grated daikon, ponzu

15

#### Homemade Tofu

soy, walnuts, ginger, chicharon

8

#### Miso Braised Radish

baby carrot, turnip, cipollini onions

13

#### Warm Duck & Red Rice

mizuna, nam jim

16

#### Asparagus Soup

onsen egg, nori

14

#### Baby Japanese Sweet Potatoes

salted plum crème fraîche, bacon

13

#### Soboro Rice

chicken, wakame, radish, togarashi

24

### BINCHO & MORE

#### Roast Chicken

garlicky dry rub, honey sesame & soy dip

25

#### Iberico Pork Chop

umeboshi glaze, leek shoots

32

#### Adrift Wagyu Burger & Fries

tomato jam, gruyere, pickled jalapeños

28

#### Brandt Natural Beef Tenderloin

150g 42

#### Saga Japanese Wagyu A5 Strip Loin

100g 115

#### Black Angus Inside Skirt Steak

170g 36

steak served with sukiyaki sauce or  
spicy herb sauce

#### Live Atlantic Scallop

grilled in the shell with ginger butter

16/piece

#### Nagano Rainbow Trout

spring mountain vegetables

18/piece

#### Maine Lobster Dumpling

chrysanthemum, mushroom sauce

36

#### Pistachio Crusted Big Eye Tuna

coconut curry, green mango

28

#### Wild Japanese Seabass

cherry tomatoes, thai basil, lime

28