



POPULAR

Ktanot

Focaccia 11
Homemade focaccia served with za'atar butter.

Marinated Olives 13
Garlic, orange peel, parsley, fresh oregano, black sesame and feta cheese.

Harifim Plate 13
Roasted Anaheim pepper, chili paste, zhug and garlic confit.

Smoked Eggplant 16
Roasted eggplant, green tahini, feta cheese, pomegranate molasses and fresh squeezed tomato.

Tzatziki 15
Whipped labneh, cucumbers, dill, mint and muhammara.

Hummus 15
Creamy garbanzo puree, perfect egg, tahini, fried eggplant, amba and chili.

Fish Cigar 22
Crispy thin cigar dough filled with fresh Branzino, herbs, chili, lemon zest and served with sumac yogurt with olive oil.

Baklava 25
Savory cheeses, honey syrup, sesame and poppy seeds.

It's Too Early

Morning Croast 19
Croissant toast, avocado cream, soft egg, arugula, Parmigiano Reggiano and pistachios.

Raw & Vegetables

Blue Fin Tuna Kubenia 31
Green onions, fresh herbs, bulgur, yogurt and chili paste.

Sea Bream Sashimi 34
Koshu ponzu, green onions, roasted seeds and brown butter sauce.

White Sweet Potato 20
Garlic cream, burnt onions, ricotta and basil gremolata.

Little Caesar 20
Little gem lettuce, homemade Caesar dressing, Parmesan cheese, shallots, chives and crispy burek dough.

Roasted Kohlrabi 21
roasted kohlrabi, whipped feta cheese, honey sumac, poppy seeds and cilantro.

Yellowtail Tartar 31
Sour cream, pickled lemon, wild herbs, harissa and falafel crumble.

Million-Dollar Baby 23
Fresh herbs, celery, pomegranate seeds, yogurt and roasted almonds.

Heirloom Tomatoes 23
Stracciatella cheese, kalamata olives, puffed buckwheat and oregano vinaigrette.

Wild Cabbage Skewer 17
Roasted cabbage, olive oil and honey glaze, roasted almonds with Beurre Blanc.

Main

Grilled Chilean Sea Bass 36
Creamy beans, green olives salsa.

Seared Sea Bream Risotto 41
Spinach cream, lemon, garlic butter, sugar peas and parmigiano Reggiano, broccolini.

Whole Branzino 45
Butterfly, with tomato anise bisque, fennel and wild herbs.

Striped Bass Skewer 38
Charcoal potato tartar, sour cream, grilled cherry tomato and gremolata.

Wild Mushroom Gnocchi 32
Home made gnocchi, sautéed mushrooms, broccolini, goat cheese and fresh oregano.

Gigli alla Puttanesca 32
Branzino flakes, Cherry tomatoes, capers, chili, parmesan, breadcrumbs parsley and basil.

Bucatini Cacio e Pepe 27
Black pepper cream, Urfa and parmesan tuile.

Arak Rigatoni 25
Light pink sauce and Italian breadcrumbs and basil.

The King's Schnitzel 35
Fried Breaded salmon served with lemon cilantro salsa, Dijon mustard and tahini chermoula.

A 18% gratuity will be added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Starters

Shishito Peppers 12
with soy sauce and garlic.

Bluefin Crispy Rice 29
Crunchy sushi rice topped with spicy bluefin tuna tartar, a touch of ponzu and topped with sesame.

Rolls

Chilean Sea Bass 29
Tempura Sea Bass, avocado, crispy harissa and topped with arugula.

Bluefin Tuna 30
Spicy tuna, broccolini, and crispy onions.

King Salmon 28
Cucumber, green onions, Oyster mushrooms and topped with avocado.

Yellowtail 28
Avocado, cucumber, cilantro, red chili and beet flakes.

Nigiri

Sea Bream 15

King Salmon 15

Bluefin Tuna 15

Yellowtail 15



Metukim

**Metukim means the best part
of every meal, desserts.**

Knafeh 21

Kadayif dough, cheese, rose syrup,
pistachio ice cream and roasted pistachios.

White Chocolate Mousse 21

Light cream and cardamom crumble.

Sorbet 15

Mixed berry sorbet, fresh melon, fresh watermelon,
mint syrup and coconut flakes.

Kibbeh 21

Bulgur, sweet cheese, rose syrup.
Hot coffee - chocolate dip

Popular Fondant 23

Molten chocolate fondant served with
a citrus crème brûlée.

Espresso Bar

Espresso / Macchiato 4

Cappuccino 6

Café Latte 6
Hot or Iced

Café Mocha 6

Espresso & Tonic 9

Turkish Coffee 4.5

POPULAR

Cocktails

Sake & Wine Based Refreshments

Tropit 18

Soto Sake, Watermelon, Guava & Pineapple.

Far East-Side 18

Soto Sake, Cucumber, Mint & Lime

Rosé No.7 18

Hippi Rosé, Grapefruit, Rosemary & Sparkling Rosé.

Pink Lady 18

Dry Vermouth, lemon, Blood Orange and Rosemary Syrup.

Kyoto Tropic 18

Soto Sake. Peach, Pineapple & GreenTea

Sake

Soto Black Junmai 16 | 58

Full-bodied with aromas of gala apple, flavors of melon and cucumber, and a crisp, clean finish

Akashi-Tai Honjozo 22 | 80

Intensive aroma with dried fruit, caramel, toffee, and candied lemon notes and a well-balanced finish.

Soto Junmai Daiginjo 120

Full-bodied and creamy on the palate, with aromas of gala apple, flavors of melon and cucumber, and a crisp, clean finish.

Mocktails

Non-alcoholic creations.

Espresso & Tonic 9 with Lemon Peel.

Blood Orange Spritz 12

Strawberry & Ginger Fizz 12



White Wine`

Lineage Chardonnay 18 | 74
California - Chardonnay

Or Haganuz Amuka Blanc 18 | 70
Israel - Sauvignon Blanc & Chardonnay Blend

J.De Villebois Pouilly-Fume 24 | 90
France - Sauvignon Blanc

Hagefen Riesling 18 | 70
California - Reisling

Herzog Late Harvest 17 | 70
California - Chenin Blanc (Sweet)

Vera Wang Brut 17 | 70
Italy - Prosecco

Rosé

Roubine Hippy 18 | 74
France - Rosé

Vera Wang Rosé 17 | 70
Italy - Sparkling Rosé

Red Wine

Herzog Be-Leaf 17 | 70
California - Cabernet Sauvignon

Chateau de Parsac 18 | 74
France - Merlot & Cabernet Blend

Carmel Black 24 | 90
Israel - Cabernet Sauvignon

J.De Villebois 18 | 74
France - Pinot Noir

J.Folk 18 | 74
South Africa - Shiraz

Binyamina Chosen Diamond 140
Israel - Red Blend

Binyamina The Cave 200
Israel - Red Blend