

MANTRA

SHAREABLES

****AHI TUNA NACHOS 19**
wonton chips, serrano peppers, wakame, furikake
wasabi soy glaze, spicy aioli, truffle emulsion

PORK BELLY BAO BUNS 17
cucumber pickles, macadamia crumble
hosin-rum bbq, micro cilantro

FIVE SPICED SHORT RIB TACOS 16
crispy wonton, pickled slaw, cilantro radish salad
gochujang aioli

BLISTERED SHISHITO PEPPERS 12
lemongrass- soy glaze, yuzu aioli

MARINATED MUSHROOM BAO BUNS 16
shiitake mushrooms, sweet soy, micro cilantro (V)

EDAMAME TRIO 14
sea salt, truffle salt, togarashi

TWICE FRIED KFC WINGS 18
ranch dressing

SALADS

****SEARED AHI TUNA SALAD 23**
baby mache, mango, green papaya, herbs
napa cabbage, crispy lotus root, guava dressing

CHINOIS CHICKEN SALAD 21
napa cabbage, romaine, radicchio, edamame
julienne carrots, mandarin oranges, candied cashew
crispy wonton strips, avocado, sesame
chinois dressing

****CAESAR SALAD 15**
baby gem, cured egg yolk, crouton, parmesan frico

NAPLES GARDEN SALAD 13
romaine, shredded carrot, heirloom tomato,
cucumber, balsamic dressing

ADD PROTEIN
chicken 8 | grouper 12 | shrimp 12 | **ahi tuna 14

SPECIALTIES

****SHAKING BEEF 36**
filet of beef, white rice, sweet soy, broccolini
cucumber salad, lime dipping sauce

SEARED SESAME CRUSTED AHI TUNA 39
crispy shallots, sesame slaw, burnt lime
yuzu-kosho, truffle soy

24 HOUR BRAISED SHORT RIB 39
whipped potatoes, sugar snap peas
hand carved carrots, black garlic demi

CRISPY CHICKEN STIR FRY 29
sticky honey-garlic sauce, baby bok choy
stir fried vegetables, white rice, crispy rice cracker

MISO GLAZED GROUPE 44
baby bok choy, steamed white rice, rice cracker

HANDHELDS

served with fries

KATSU CRISPY CHICKEN SANDWICH 21
citrus slaw, soy-lemongrass glaze
spicy kewpie aioli, brioche bun

BROILED MISO GROUPE SANDWICH 25
rainbow slaw, yuzu aioli, brioche bun

****WAGYU BURGER 22**
aji panca bbq, smoked gouda, tobacco onions
brioche bun

SHREDDED PORK BAHN MI 22
pickled daikon, carrot slaw, pate, kewpie aioli
soy glaze, cilantro, crispy shallots
french baguette

OVEN ROASTED TURKEY CLUB 19
heirloom tomato, avocado, herbed aioli
applewood smoked bacon
toasted brioche

SUSHI

available after 4pm

****HAMACHI CRUDO 21**
truffle ponzu, jalapeno, lemongrass
finger-lime, shaved onions, taro chip

****TUNA CRISPY RICE 21**
ahi tuna tartare, crispy rice, jalapeno
truffle soy

****RAINBOW ROLL 23**
tuna, salmon, crab, avocado, mango
cucumber, tobiko

****DRAGON 23**
shrimp tempura, eel, crab, cucumber, avocado
asparagus, cream cheese, beet strings, spicy aioli
kabayaki, sesame seeds

****SPIDER ROLL 23**
soft shell crab, asian pear, cucumber
carrots, spicy mayo, kabayaki

****NAPLES BLUE 22**
crab, cucumber, avocado, sesame seed

DESSERTS

**CHERRY YUZU
CRÈME BRULÉE 12**
yuzu infused custard
cherry fluid gel, shiso granita

BLACK MAGIC 12
dark chocolate espresso sponge
milk chocolate ganache, hazelnut crumble

**WHITE CHOCOLATE
MATCHA CAKE 14**
matcha sponge, raspberry coulis
white chocolate mascarpone crème