

Adrift is a **California Izakaya**.

Our menu focuses on the freshest Asian ingredients & California experiences.

Chef David Myers is known as the **Gypsy Chef** for having established his career in Los Angeles before moving to Tokyo and relentlessly traveling the world.

Adrift is a tribute to Chef Myers' travel and inspirations. And just as he has shared his inspiration with you, our menu consists of small to medium sized plates ideal for you to **share** with each other.

Welcome to the **journey**.

SNACKS

Grilled Sourdough, miso butter	5
Smoked Almonds, soy	8
Lobster Roll, green thai curry	8
Cheeseburger Spring Roll, caviar	8
Impossible Patty Melt, pimienta, cheddar, pickles	9
Alaskan King Crab Melt, chili, bread and butter pickles	14
Salted Fish Roe, fried brioche	16
Pork & Shrimp Gyoza, serrano, ginger	18
Shrimp Dumplings, chinese vinegar, szechuan sauce	18

RAW

Yellowfin Tuna, tofu, ruby grapefruit	20
Diver Scallops, sea grapes, brown butter soy	19
Kampachi, jalapeño, baby gem lettuce, sake, mirin	19
Pink Oyster <small>per piece</small> , allium, lovage	6

SALADS

Forgotten Carrot, kombu, wasabi, sunflower, dill	15
Mesclun Salad, walnut, pecorino	16
Avocado Rocket, wasabi soy, natto, toasted nori	18
Heirloom Tomato, buttermilk, shiso	16
Spice Roasted Pumpkin, house-made ricotta, mizuna	16

SEAFOOD

King Crab Chawanmushi, szechuan, garden herbs	30
Lala Clams, bacon dashi, celery, mustard seeds	32
Sea Barramundi, pickled lemon, beans, wasabi	44
Yellowtail Flounder, rocket, green tomato, jalapeño	45

MEATS

Ox Tongue, peas, black garlic, horseradish	26
Wagyu Cheeseburger, tomato jam, jalapeño, fries	28
Spring Chicken, katsu curry, potato	30
Butcher Steak, Queensland	38 per 150g
Rump Cap mb5+, Queensland	45 per 150g
Ribeye Filet, California	85 per 300g
David Blackmore Striploin mb9+, Victoria	115 per 100g
Mayura Station Ribeye mb9+, South Australia	115 per 100g

VEGETABLES

Japanese Sweet Potatoes, smoked bacon	12
Sumi Eggplant, sweet garlic	14
Hand-Cut Potato Fries	9
Steamed Brown Rice	6



EXPLORE.
DISCOVER.
SHARE.

LUNCH

Executive Chef Peter Smit
General Manager Randy Taylor

ADRIFT

By Chef David Myers