

Rood

bread & butter

HOUSE-MADE KOJI ROLLS

sorghum butter, peach cardamom jam
2 rolls \$6, 3 rolls \$8, 4 rolls \$10

entrance

ELOTE CORN DIP 13

Mexican street corn dip served warm
with house made tortilla chips GF

CRISPY BRUSSEL SPROUTS 13

coconut bourbon kombucha squash,
miso vinaigrette, Korean chilis, squash
seed tahini PB, GF

KOJI BRAISED PORK BELLY 13

cauliflower puree, radish + cabbage
kimchi, crispy guanciale, peanut
hoison GF

MUSSELS + TOGARASHI PUREE 14

shallot, lemongrass + garlic white
wine butter sauce, grilled Koji roll

SWEET CORN CRAB CAKES 18

creamy organic grits, corn salad,
pepper jam, chipotle aioli GF

LAMB MEATBALLS 16

truffle cows milk stuffed meatballs,
pecan romesco, crispy olives,
parmesan, lamb fat GF

CHARRED OCTOPUS 19

white wine and citrus marinade,
crispy new potatoes, nduja, tomatillo
salsa verde, spiced pistachio,
arugula GF

EGGPLANT KOFTA 12

cured eggplant and broccoli, Idaho
potato, cashew romesco, jalapeño
cucumber salad, dill aioli PB, GF

dish

BUCATINI CARBONARA 29

miso, butternut squash, herb smoked
pancetta, black kale, grano padano,
breadcrumb

WILD BOAR GNOCCHI 34

root vegetable gnocchi, fried
puttanesca, shaved fennel, celery
gremolata, herb whipped ricotta

MAPLE LEAF DUCK BREAST 36

pan roasted, smoked harissa yam
terrine, sesame honey runner beans,
fig jam GF

WAGYU PICANHA 58

Westholme Farms 10oz wagyu
picanha basted in black garlic butter,
smashed marble potatoes, celery root
purée, herb oil GF

SEARED DIVER SCALLOPS 38

bourbon coconut squash, marsh hen
mill farro, miso corn cream, zatar oil,
watercress

GRILLED HALIBUT COLLAR 39

yuzu beet ponzu, Calabrian chili &
ginger, crispy sunchoke, scallion,
everything rice chip GF

COFFEE RUBBED FILET MIGNON

6oz 39

cauliflower puree, gruyere stuffed
fondant potatoes, herb roasted
shiitake mushrooms, sweet baby
broccoli, peppercorn demi-glace GF

SWEET POTATO KATSU 19

panko breading, forbidden black rice,
green apple curry, south Asian herb
salad, chili oil PB

PB: 100% plant-based

GF: gluten-free

happy hour

Every day, 4:30pm - 6pm

\$10 select small plates + salad

BROWN BUTTER PARSNIPS 19

tourlami butter, black garlic, fire
roasted Fresno pepper, creamy
squash seed tahini, turnip green
chimmichurri, fried sage PB, GF

CHICKEN & SPAETZLE 28

panko breaded breast, 12hr shio
gravy, fennel frond spaetzle, leek,
carrot, pancetta

CAJUN SHRIMP + GRITS 28

oishii shrimp, creamy cheese grits,
andouille sausage + gravy, chili oil

KOJI DRY AGED MEATLOAF 27

Glazed with a fermented house bbq,
mashed potato squash puree, simple
beef gravy, plum sake fried onion ring

salad

PICKLED PLUM SALAD 16

blend of frisse and mizuna greens
tossed and a roasted lemon
vinaigrette, chai plum compote,
burrata cheese, pistachio butter
cracker GF

ROASTED HEIRLOOM BEET 15

smoked whipped mascarpone,
pickled oyster mushroom, red
onion, fennel, crispy quinoa, fresno
vinaigrette, greens GF
~ add sautéed shrimp 8

*Consuming raw or under cooked food increases your risk for foodborne illness

JOSH ERICKSON, EXECUTIVE CHEF