

SOUPS

PULLED ROASTED ORGANIC CHICKEN 13

Spinach | Spätzle

ROASTED TOMATO & BASIL 14

Basil Oil | Grilled Cheese Croutons

CHILLED ROSEMARY GARDEN PEA 16

Guanciale | Tarragon | Rosemary Espuma | Croutons

BEGINNINGS

EAST COAST OYSTERS* (DF, GF) 27

Cucumber Mignonette | Aji Amarillo | Tabasco

CRAB CAKE 28

Jumbo Lump Blue Crab | Celeriac-Apple Slaw | Remoulade

TUNA POKE* (DF) 25

Ahi Tuna | Avocado | Toasted Macadamias | Thai Chilies | Plantains

TEXAS TRIO 20

Charred Poblano Queso | Guacamole | Fire Roasted Salsa | Crispy Corn Tortillas

CRISPY BRUSSEL SPROUTS 19

Pancetta | Pine Nuts | Aged Balsamic

PEPPER CRUSTED BEEF CARPACCIO* 24

Filet | Parmesan Foam | Capers | Parsnip Chips | Basil | Pickled Onions
Mustard Aioli

SHRIMP COCKTAIL (DF, GF) 22

U12 Gulf Shrimp | Cocktail Sauce | Horseradish

RED SNAPPER TIRADITO* 26

Leche De Tigre | Corn | Red Onion | Radish

PAN SEARED DIVER SCALLOPS 26

Yuzu Koshō Crème Fraîche | Smoked Trout Roe | Bonito Flakes
Furikake Cracker

SPRING FOREST HUMMUS 22

Tuscan Kale | Kalamata Olives | Roasted Vegetables | Grilled Pita Bread
Gremolata | Pumpkin Seeds | Crumbled Feta

BEEF YAKITORI 23

Texas Akaushi | Fried Garlic | Sweet Soy | Scallions | Sesame Seeds

JFC 19

Buttermilk Fried Chicken Thigh | Spicy Mayo | Scallions

KAKI FIRE 33

Baked East Coast Oysters | Lump Crab | Shrimp | Lobster | Masago | Scallions
Tempura Flakes

*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

SUSHI

SPICY TUNA ROLL* (DF) 21

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

CALIFORNIA ROLL (DF) 22

Blue Crab | Masago | Avocado | Cucumber

LAVA ROLL (DF) 26

Lobster | Blue Crab | Shrimp | Avocado | Su Miso Sauce

FIRECRACKER ROLL 24

Gulf Shrimp Tempura | Spicy Tuna | Avocado | Masago

FRESH HARVEST ROLL (DF, GF) 18

Avocado | Cucumber | Asparagus | Carrots | Red Pepper

PEPPERCORN TUNA* (DF) 26

Tuna | Spicy Salmon | Avocado | Scallions

SURF & TURF* 31

Tempura Lobster | Japanese Wagyu | Avocado | Asparagus | Masago

BLOOM LOBSTER ROLL (DF) 36

Tempura Lobster Tail | Jumbo Lump Blue Crab | Caviar | Avocado
Eel Sauce | Spicy Mayo | Aji Amarillo

A5 TATAKI* (DF, GF) 35

Japanese Wagyu | Enoki Mushrooms | Truffle Oil | Yuzu | Aji Armarillo

TORO JALAPEÑO* (DF) 23

Bluefin Tuna Belly | Jalapeño | Fried Garlic | Yuzu | Micro Cilantro

LE CAJUN 27

Blackened Salmon | Spicy Tuna | Blue Crab | Cream Cheese | Spicy Aioli
Eel Sauce

SPIDER TEMAKI (2 PIECES)* (DF) 17

Fried Soft Shell Crab | Avocado | Asparagus | Masago

SASHIMI (4 PIECES)* (DF, GF) 22

Tuna | Hamachi | Salmon

NIGIRI (2 PIECES)* (DF, GF) 13

Tuna | Hamachi | Salmon

NIGIRI SAMPLER* (5 PIECES) (DF, GF) 32

Toro | Tuna | Hamachi | Salmon | A5

CHEF'S CORNER 101

Chef's Special Presentation of Assorted Nigiri, Sashimi, Maki and Specialties

*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

GREENS

SPRING HARVEST SALAD (GF) 17/20

Shaved Fennel | Granny Smith Apples | Crumbled Feta | Sunflower Seeds
Toasted Almonds | Sundried Tomato Vinaigrette

MARKET VEGETABLE SALAD (GF) 20/22

Mixed Greens | Grilled Corn | Roasted Zucchini | Beets | Black Beans
Cherry Tomatoes | Avocado | Lime | Balsamic Agave Vinaigrette

CHOPPED CAESAR & BABY KALE SALAD 16/20

Baby Romaine | Torn Garlic Croutons | 24 Month Aged Parmigiano Reggiano
Pink Peppercorn-White Anchovy Dressing

STONE FRUIT SALAD 23

Mix Greens | Grilled Peaches | Grilled Plums | Heirloom Tomatoes | Burrata
Dried Cranberries | Preserved Lemon | Basil | Walnut Batard
Balsamic Vinaigrette

BLOOM GARDEN SALAD 20

Frisée | Shaved Fennel | Baby Artichokes | Roasted Corn | Toy Box Tomatoes
Radishes | Avocado | Compressed Strawberries | Jerez Vinaigrette

ADDITIONS TO ANY SALAD

Grilled Chicken Breast 14 | Sautéed Gulf Coast Prawns 16
Pan Seared Chinook Salmon 20

*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

MAINS

24 OZ OAK WOOD GRILLED STEAK FLORENTINE (GF) 75

Sautéed Haricot Verts | Sweet Peppers | Blistered Cherry Tomatoes
Roasted Potatoes | Dragoncello Butter

ROASTED POUSSIN CHICKEN 38

12 HR Citrus Brine | Spring Pea Purée | Zucchini | Squash | Broccolini
Caramelized Shallots | Chicken Jus | Guajillo

SPAGHETTI FRA DIAVOLO * 38

Clams | Prawns | Calamari | Nudja | San Marzano Tomatoes
24 Month Aged Parmigiano Reggiano

ROASTED FILET MIGNON* (GF) 60

Carrot Purée | Grilled Okra | Baby Corn | Spring Couscous | Onion Jam
Madeira Reduction

ROASTED BRANZINO 55

Saffron Polenta | Heirloom Tomatoes | Kalamata Olives | Fingerling Potatoes
Citrus Pinot Grigio Emulsion

LOBSTER TAIL ASADO (GF) 63

Marble Potatoes | Zucchini | Sweet Peppers | Baby Corn | Chimichurri
Garlic Butter

SWEET CORN TORTELLINI 28

Fava Beans | Zucchini | Squash | Arugula | Mascarpone

PAN SEARED CHINOOK SALMON 38

Corn Risotto | Charred Leeks | Pickled Sweet Peppers | Spring Onion Emulsion



**We're committed to supporting sustainable, locally-sourced ingredients
from family farmers, ranchers, fishermen and artisanal purveyors.**

HOMESTEAD GRISTMILL
SLOW DOUGH BREAD CO.
CHEF'S GARDEN
TEXAS RUBY RED GRAPEFRUIT
HOUSTON DAIRYMAIDS

DESERT CREEK HONEY
SAINT ARNOLD BREWING COMPANY
NUESKE'S BACON
THE BREADMAN BAKING COMPANY
DR DELICACY

DESSERTS

BURRATA 17

Fresh Cheese Mousse | Basil Pesto | Tomato & Strawberry Compote
Pine Nut Crunch | Green Jus

AFFOGATO KAFA 18

Sicilian Pistachio Ice Cream | Crisp Phyllo | Desert Creek Honey Pistachios
Rosewater Whipped Ganache | Espresso Shot

CACAO 19

Triple Chocolate Mousse | Cocoa Nib Sponge | Feulletine Crunch
Roasted White Chocolate

PLUMERIA 16

Coconut Rice Pudding | Mango Fruit Salad | Black Sesame Crumble
Exotic Fruit Sorbet & Toasted Rice Ice Cream

MOMO 17

White Peach Mousse | Almond Dacquoise | Belle Peach Gelée | Petit Momo
Yuzu Sakura Ice Cream

ICE CREAMS & SORBETS

One Scoop 9 | Two Scoops 13 | Three Scoops 17

DESSERT & FORTIFIED WINES

	Vintage	Gl	Btl
Château Guiraud Sauternes France 375 ml	2009	35	130
Royal Tokaji 5 Puttonyos Tokaji Hungary 500 ml	2017	30	150
D'Oliveira Tinta Negra Madeira Portugal	1995	38	305
Taylor Fladgate Tawny 20 Year Portugal	NV	31	253

COFFEE & ESPRESSO

TRADITIONAL BLACK COFFEE 6 | ESPRESSO 5 | DOUBLE ESPRESSO 8
CAPPUCCINO 8 | CORTADO 8 | LATTE 8

