

ERNEST

Raw Bar

Hog Island Oyster
Green Apple, Cucumber
4.50 Each

Uni Toast
Jidori Egg Yolk, Brioche
27

Aonori Doughnuts
Kaluga Caviar
57

Ernest Shrimp Coctel v2.0
Avocado, Saltines
19

Sicilian Tartare
EV00, Caper, Lemon
25

Sushi Rice
Ikura, Raw Beef, Toasted Nori
23

Snacks

Parker House Rolls
House Cultured Butter & Its Milk
9

Avocado Tostada
Garbanzo Beans, Ramp Tahini
19

Baby Fava Tempura
Togarashi, Lemon
15

Salads & Vegetables

Spring Vegetables
Tom Kha, Chili Jam, Cherries
19

Koshihikari Fried Rice
Coachella Valley Corn Esquites
23

Grilled Asparagus
Tantanmen Broth, Ramen Egg
19

Meat & Seafood

Alaskan Halibut
Ginger, Scallion, Cilantro
39

Shio Koji Hanger Steak
Bone Marrow Béarnaise, Onion Rings
43

BBQ Morel Mushrooms
Duck Tsukune, Smoked Egg Yolk
39

**LET THE KITCHEN
COOK FOR YOU**

***99 / *139 Per Person
67 Beverage Pairing**

**Requires entire table
participation of 2 or more guests*

**Substitutions & Modifications politely declined without
advance notice**

Chef/Owner Brandon Rice **Sous Chefs** Roland Abanico Rodolfo Sandoval
Cooks Kevin Dehbozorgi Jose Chan-Ceh Kevin Cardenas Gredis Moreno Ricardo Flores Rampai Makoko

Substitutions & Modifications politely declined | 7% will be added to each check to support SF employer mandates.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Cocktails 16 each

Cherī Negroni Gin, Campari, Carpano Antica, Preserved Cherry Leaf

Daiquiri Bolognese Amaro Montenegro, Lime, Whipped Pineapple

Shiso Gimlet Terroir Gin, Shiso, Dolin Blanc, Ginger

Strawberry Paloma Mezcal, Yuzu, Dolin Blanc, Soda

Alpine Colada Génépy, Douglas Fir, Pineapple, Coconut

MSG Martini Gin, Umeshu, Fino Sherry, MSG

Makrut Lime Fizz Makrut Leaf Vodka & Cachaça, Sour Cream, Egg White, Soda



Wine BY THE GLASS

SPARKLING

NV Famille Peillot Brut **Altesse/Mondeuse/Chardonnay** Montagnieu Bugey FR **16**

2021 AT Roca 'Rosat Reserva' Brut Nature Rosé **Macabeo/Grenache** Penedès ES **18**

WHITE

2022 Tegernseerhof 'Durnstein' Federspiel **Grüner Veltliner** Wachau AT **18**

2022 Pedro Mendéz 'Pedro Méndez' **Albariño** Rías Baixas ES **19**

2022 Christophe **Chardonnay** Chablis FR **24**

ROSÉ + Orange

2022 Schloss Gobelsburg 'Cistercien' **Zweigelt/St. Laurent** Kamptal AT **14**

2020 Altolandon 'Sin Filtros' **Grenache Blanc** Manchuela ES **16**

RED

2021 Cobb **Pinot Noir** Sonoma Coast California **25**

2020 Cantina Morone 'Fiori di Galano' **Piedirosso** Campania IT **19**

2022 Lieu Dit **Cabernet Franc** Santa Ynez Valley California **18**

2022 Collosorbo 'Rosso di Montalcino' **Sangiovese** Tuscany IT **18**

Beer & Sake

Asahi 'Super Dry' **Rice Lager** Tokyo Japan **9 - Draft**

Chikumanishiki 'Kizan Sanban' Miyamanishiki Nama Genshu Nagano Japan **17**

Non-Alcoholic

Mountain Valley Still Water USA - 7 / **Agua De Piedra Sparkling Water** Mexico - 7

Shiso Tonic Martini & Rossi 'Vibrante' Spirit, Shiso, Lime, Tonic - 11

Ostrich Lyre's 'Apéritif & Italian Orange' Spirits, Citrus, Whipped Pineapple - 11