

SUSHI* Served with House Pickled Ginger

SPICY SALMON ROLL <i>spicy salmon, avocado, sesame</i>	14
PARMA HAM ROLL <i>spicy tuna, prosciutto ham, wild arugula, spicy miso mustard</i>	16
GRILLED SHRIMP ROLL <i>shiitake mushrooms, avocado, wasabi mayonnaise</i>	17
CHILEAN SEA BASS ROLL <i>hearts of palm, cucumber salad with miso vinaigrette</i>	18
DRAGON ROLL <i>avocado, cucumber, eel</i>	16
PINK GRANNY ROLL <i>warm atlantic salmon, tobiko, smoked granny smith apple</i>	16
RAINBOW ROLL <i>tuna, crab, salmon & local fluke, sriracha aioli</i>	18
CHEF'S SELECTION OF SUSHI, MAKI & SASHIMI	32 / 64 / 93

CHILLED APPETIZERS

CAESAR SALAD <i>romaine hearts, lemon confit, white anchovies, parmesan crisp</i>	12
ORGANIC MESCLUN GREENS <i>finest herbes, white balsamic vinaigrette</i>	10
SALT BAKED RED & YELLOW BEETS <i>candied walnuts, cipollini onions, pears, cavemen blue cheese</i>	16

HOT APPETIZERS

WHITE ASPARAGUS SOUP <i>smoked salmon, almond cookie crumbs</i>	12
CRISPY TOFU <i>cauliflower purée, marcona almonds</i>	14
FOIE GRAS "PIZZA" <i>teleggio, pear, red shallot confit, arugula</i>	19

FRIED CALAMARI <i>crisp cherry peppers, aioli, sofrito</i>	14
GRILLED PORTUGUESE OCTOPUS <i>white bean puree, arugula pesto</i>	18
HORSERADISH JUMBO LUMP CRAB CAKE <i>snow pea shoots, mustard seed vinaigrette</i>	19



Let us plan your next celebration. Chakra is the perfect place for a party of 12 to 200 guests. Ask to speak with our Event Coordinator today!

PASTA All Pastas are House-Made

RADIATORI *English peas, red beets, Humboldt fog goat cheese, sorrel gremolata*
28

FETTUCINI *beef cheeks ragu, grana Padano*
32

FISH

CRISPY TROUT *fennel orange salad, coriander, smoked marcona almonds, brown butter*
29

SALMON MEDALLION *spring pea butter, Belgium asparagus, morel ravioli*
30

SIMPLY GRILLED SALMON *mesclun greens, white balsamic vinaigrette* 28

HORSERADISH JUMBO LUMP CRAB CAKES *snow pea shoots, mustard seed vinaigrette* 38

CHILI-CINNAMON GLAZED CHILEAN SEA BASS *potato wrapped SHRIMP, baby bok choy, lemongrass nage*
39



MEATS

SMOKED TOP SIRLOIN OF LAMB *bean casserole, carrots, black olive jus* 38

PORK TENDERLOIN & BRAISED BACON *young rainbow carrots, sauerkraut soubise, maibock jus*
32

HANGER STEAK *"chimichurri", onions, lime, cilantro, hand-cut fries, mesclun greens* 34

TC STEAK *40 day dry-aged USDA Prime sirloin, TC Steak Sauce* 46

GOFFLE FARM CHICKEN *bracco farm vegetable "cous cous", verjus butter, ramp pesto* 26

THREE-LEGGED PERUVIAN CHICKEN *roasted legs, onions, lime roasted potatoes, chimichurri* 25

VEGETARIAN EGGPLANT TART *sacred chow tofu, tomato-bell pepper coulis*
21

SIDES

WILTED BOK CHOY "CHINOISE" *garlic, ginger, sesame* 8

RUSTIC POTATOES *lime, chimichurri* 9

WHITE & GREEN ASPARAGUS *morel mushroom butter* 12

CRISPY BRUSSEL SPROUTS *roasted coconut, coconut vinegar*
9

HAND-CUT FRIES *ketchup, aioli, spicy mayonnaise with parmesan and truffle oil add \$2*
8