

SHARED PLATES

we recommend ordering a 1-2 plates per guest for the table.

Cold Mezza

CLASSIC HUMMUS GFA / VA / D 12

housemade chickpea purée, evoo

SPICY HUMMUS GFA / VA / D 13

gochujang, chili, togarashi

UPGRADE YOUR HUMMUS

signature toppings: STEAK BITES 6 • LAMB + BEEF

KABOB 5 • LAMB SHANK 6 • CHICKEN 4 • FALAFEL 3

all hummus served with housemade, grilled to order naan.

WAGYU TARTARE GFA / PA / KA 21

wagyu tenderloin, egg yolk, greek tapenade,

everything bagel chips

WHIPPED FETA GFA / VG / PA / KA / N / D 13

pomegranate molasses, pistachio, chili oil, naan



MEDITERRANEAN SALAD GFA / V / PA / KA 12

fattoush, mint, parsley, tomato, pomegranate, zataar

pita rounds

SPICED BEET SALAD GF / VG / N / D 15

poached red & golden beets, whipped chevre, arugula,

candied pecans

ADD PROTEIN TO YOUR SALAD:

steak bites 6 • lamb + beef kabob 5

lamb shank 6 • chicken 4 • falafel 3

Hot Mezza

FALAFEL GF / VA / D 8

herbacious falafel, hummus, tangy feta

KOREAN STREET CHICKEN GF / KA 16

gluten-free crispy breading, fish sauce

BANG BANG SHRIMP GF / KA / PA 19

gluten-free tempura, ponzu cabbage, spicy aioli

WAGYU DUMPLING 18

house ground wagyu, red cabbage, micro cilantro,

black garlic ponzu, chili oil

GRASS-FED STEAK BITES GF / KA / PA 29

tenderloin, mirin, honey, tamari

FRIED CALAMARI GF 15

squid, rice flower, togarashi, chipotle aioli

BRUSSELS SPROUTS GF / N / VG / KA / PA 10

almond & cashew dukkah, harissa honey

HOT STONE RICE * GF / D 13

duck egg, furikake, crispy shallot, tamari + signature

toppings upgrade available

CRISPY SPICY POTATOES GF / VA 9

garlic cilantro butter, harissa, sumac, garlic aioli

SICHUAN GREEN BEANS GF / N / V / K 11

crispy peanut | tamari | shallot | lemongrass

ORGANIC CHARRED EDAMAME GF / V 9

lemon, maldon salt

POMME FRITES GF / VA 14

zaatar spice, garlic aioli, blueberry catsup

HOUSEMADE ARTISAN NAAN FOR THE TABLE 5 • prepared fresh daily. grilled to order.

From the Butcher

GRASS-FED FILET GF / K / P / D 34

100% grass fed + finished filet, curry celeriac purée,

brussels, watercress, truffle radish sauce, chive oil

LAMB SHANK GF / KA / PA / D 26

served with turmeric rice, moroccan chickpeas + au jus

LAMB CHOPS * GF / N / K / P / D 38

served with turmeric rice, greens + toum aioli

LAMB & BEEF KABOBS GF / N / KA / PA / D 27

served with turmeric rice, greens, arugula salad mix +

house-made tahini sauce

FLATBREADS housemade artisan naan

BURATTA VG / D 19

burrata, za'atar, matbucha sauce, arugula, chilli oil

FETA & SPINACH D 17

feta, pickled onion, oregano add lamb shawarma 6

MANILLA CLAM & BUTTER D 17

manila clams, bechamel, kasseri cheese, calabrian

chilli oil

Sweet Tooth

CHOCOLATE TRUFFLE GF / N / D 12

silky mousse, mirror glaze, candied pistachios, chocolate

JAPANESE CHEESECAKE GF / D 14

organic cream cheese, grass-fed butter, rice flour, eggs,

whole milk, strawberry coulis, housemade matcha ice

CHICKEN THIGH GF / N / KA / PA / D 21

served with turmeric rice, greens + toum aioli

LOBSTER GNOCCHI D 29

wild-caught lobster, housemade gnocchi, champagne

ohio corn cream sauce

MISO BLACK COD GF / K / P / D 24

buttery and delicate japanese-style served with

celeriac purée, mirin glaze and lychee.

SMASHBURGER D 16

grass-fed beef, bakers bacon, truffle toma, bacon

shallot jam, radish aioli, blueberry catsup, brioche,

pomme frites

MEDITERRANEAN PLATTER 185

GFA / N / KA / PA / D serves 4-6

a colorful sampling of grass-fed filet, lamb shank, chicken

thigh, lamb & beef kabob.

served with turmeric rice, hummus trio, greens,

persian grilled vegetables, toum aioli, and house-

made naan.

SANTORINI CITRUS CAKE D 15

filo dough, chantilly cream, citrusy syrup, orange slice

CARROT CAKE N / D 14

housemade spiced carrot layers, creamy frosting, nut-

ty crunch, spiced rum pineapple compote

GF GLUTEN-FREE GFA GF AVAILABLE N CONTAINS NUTS V VEGAN VA VEGAN AVAILABLE VG VEGETARIAN VGA VEGETARIAN AVAILABLE K KETO-FRIENDLY KA KETO-FRIENDLY AVAILABLE P PALEO-FRIENDLY PA PALEO-FRIENDLY AVAILABLE D CONTAINS DAIRY

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. items with asterisk contain raw or undercooked ingredients. | Please note, while we take precautions to avoid cross-contact, Mandrake is not a nut or gluten-free kitchen | a 2.9% transaction fee applies to all transactions, regardless of payment method.

The World's Healthiest Sushi. All of our sushi is gluten-free

Raw Bar*

BLUE POINT OYSTERS

Three 12 or Six 20

KUMAMOTO OYSTERS

Three 15 or Six 25

CRISPY RICE

truffle avocado 17

spicy salmon 18

spicy tuna 18

spicy yellowtail 19

TUNA TATAKI 27

pepper seared bluefin tuna, toasted rice dust, black garlic

tosazu, maldon sea salt, microgreens

HAMACHI JALAPEÑO 28

yellowtail, jalapenos, ponzu, chili oil, crunchy garlic,

microgreens

What's the Mandrake difference?

We believe in serving food that's as wholesome as it is delicious. That's why all our sushi is completely gluten-free, crafted with organically sourced ingredients you can trust. We prioritize your health by using fish that is low in mercury and sustainably sourced, ensuring every bite is both safe and satisfying.

Specialty Rolls*

SURF AND TURF 30

spicy crab, salmon, shiso, seared wagyu, sweet lemon

tamari reduction, crispy potatoes, shaved green onions

FIRECRACKER ROLL 25

shrimp tempura, avocado, spicy tuna, sweet tamari

reduction, spicy mayo, rice crackers

WABI SABI ROLL 27

shrimp Tempura, spicy Crab, house grilled eel, harissa

SEASONAL VEGGIE ROLL 24

fried japanese artichoke, cucumber, avocado, candy cane

beets, sweet tamari reduction, rice crackers

HOKKAIDO VOLCANO ROLL 27

snow crab, avocado, baked Hokkaido scallops in a spicy

mayo-based sauce, capelin roe, scallions, crispy shallots.

DRAGON ROLL 24

snow crab, avocado, cucumber, barbequed eel, sweet tamari

reduction

PAPER CRANE ROLL 28

soy paper, bluefin tuna, spicy yellowtail, chives, jalapenos,

cucumbers, amberjack, avocados, black garlic tosazu,

yuzu hot honey, crispy shallots

Classic Rolls*

CALIFORNIA ROLL 17 snow crab, avocado, cucumber

PHILLY ROLL 15 smoked salmon, cream cheese, avocado

CUCUMBER AVOCADO ROLL 8 cucumber, avocados

SALMON AVOCADO ROLL 15 salmon and avocado

NEGI TORO 18 bluefin tuna belly mixed with scallions



SPICY ROLL (Tuna or Salmon 14, Yellowtail 15) spicy

mix, avo, cucumber

EEL ROLL 15

barbequed eel, shiso, avocado, cucumber, sweet tamari

reduction

SHRIMP TEMPURA 16

soy paper, shrimp tempura, avocado, cucumber, sweet

tamari reduction, shrimp furikake

SPIDER ROLL 18

soft-shelled crab tempura, shiso, avocado, cucumber,

capelin roe, sweet tamari reduction

Nigiri/Sashimi*

all sashimi is gluten-free, paleo-friendly, + keto-friendly.

Bluefin Tuna 8 **Sea Bream** 9

akami/lean cut

japanese

Bluefin Tuna 11 ***Salmon Roe** 9

chutoro/mid belly

house-cured

Bluefin Tuna 14 ***Seared Wagyu** 14

toro/belly

Salmon 6 **Hokkaido Scallop** 7

Yellowtail 7 ***Snow Crab** 8

Amberjack 8 ***Freshwater Eel** 7

[1] piece of nigiri or [2] cuts of sashimi

* [1] piece per order || Add Caviar 7

Chef's Selection*

a chef-curated selection of the freshest and highest quality seafood available.

NIGIRI COMBO 60 8 pieces of nigiri, 1 hosomaki roll

THE SELECT 90 9 sashimi, 5 nigiri, 1 hosomaki roll

ROLL SELECTION 110 4 specialty rolls platter