AO | Robata & Embers

Charcoal grilled. Made to share.

Tamarind Beef Cheek Skewers - $23

Two charcoal-finished skewers of slow-braised beef cheek with tamarind glaze, pickled Asian pear and crispy shallot.

Coal-Kissed Squid - $21

Charcoal-grilled squid with coconut-lemongrass sauce, charred lime and a small green-mango herb salad.

King Oyster “Scallops” - $15

Thick charcoal-grilled king oyster mushroom rounds with white-miso sesame cream, crisp garlic and chives.

Charcoal-Grilled Shishito Peppers - $12

Blistered shishito peppers with a light sudachi citrus dressing, toasted sesame and crisp garlic. Occasionally a pepper brings a little extra heat.

Lemongrass Pork Collar - $19

Two charcoal-grilled pork collar skewers with pineapple relish, fresh mint and tamarind dipping sauce.

Scallops in the Shell - $25

Two sea scallops grilled in their shells with makrut-lime butter, a touch of coconut and crisp shallot.

Charred Japanese Eggplant - $14

Silky charcoal-grilled eggplant with black-sesame cream, ginger-soy glaze, pickled shallot and shiso.

Miso Butter Quail - $24

One butterflied charcoal-grilled quail with miso butter, ginger jus, grilled grapes and shiso. Limited chef's special.

Prices in USD. Tax and gratuity additional. Please tell your server about allergies.