

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

TUNA POKE BOWL <i>avocado, pickled watermelon rind, Thai chili</i>	16
CAESAR SALAD <i>romaine hearts, lemon confit, white anchovies, parmesan crisp</i>	12
ORGANIC MESCLUN GREENS <i>fines herbes, white balsamic vinaigrette</i>	10
KALE SALAD <i>roast squash, apple, pumpkin vinaigrette, Humboldt fog goat cheese</i>	12
BAKED BEET SALAD <i>shaved fennel, orange, grapefruit, toasted pecan, grapefruit sorbet</i>	14

HOT APPETIZERS

THREE SQUASH SOUP <i>ginger bread crouton, yuzu, apple, fried sage</i>	11
CRISPY TOFU <i>cauliflower purée, marcona almonds</i>	14
MAPLE-COFFEE GLAZED PORK BELLY <i>smoked apple purée, hen of the woods mushroom</i>	16
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>charred tomato grits, chorizo basquaise, arugula</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

LINGUINI <i>chestnut purée, pancetta, golden raisin, lemon ricotta, parmesan gremolata</i>	26
RIGATONI <i>braised short rib, Calabrian chili, parmesan cheese</i>	29

FISH

CRISPY TROUT <i>fennel orange salad, coriander, smoked marcona almonds, brown butter</i>	29
SEARED TUNA <i>fennel apple purée, royal trumpet mushroom, red beet jus</i>	34
SIMPLY GRILLED SALMON <i>mesclun greens, white balsamic vinaigrette</i>	28

HORSERADISH JUMBO LUMP CRAB CAKES <i>snow pea shoots, mustard seed vinaigrette</i>	38
CHILI-CINNAMON GLAZED CHILEAN SEA BASS <i>potato wrapped SHRIMP, baby bok choy, lemongrass nage</i>	39



MEATS

TOP SIRLOIN OF LAMB <i>brussels sprouts, shallot, braised lamb cassoulet</i>	38
FLAT IRON STEAK <i>“chimichurri”, onions, lime, hand-cut fries, mesclun greens</i>	34
BRAISED SHORT RIB <i>parsnip purée, root vegetables, crispy poached egg</i>	36
PORK TENDERLOIN <i>bacon, brussels sprouts, roasted squash, cider jus, sweet potato purée</i>	29
GOFFLE FARM CHICKEN <i>corn bread, roasted squash, sage, cranberry jus</i>	26
VEGETARIAN EGGPLANT TART <i>sacred chow tofu, tomato-bell pepper coulis</i>	21
TC STEAK <i>14oz 40 day dry-aged USDA Prime sirloin, TC Steak Sauce, roasted garlic</i>	46

SIDES

WILTED BOK CHOY <i>“CHINOISE” garlic, ginger, sesame</i>	8
RUSTIC POTATOES <i>lime, chimichurri</i>	9
CRISPY BRUSSEL SPROUTS <i>toasted coconut, coconut vinegar</i>	9
ROASTED SQUASH <i>butternut, acorn, kabocha, brown butter, sage</i>	9
HAND-CUT FRIES <i>ketchup, aioli, spicy mayonnaise with parmesan and truffle oil add \$2</i>	9