Small Plates

TACOS cabbage peanut slaw, cilantro tempe pork + sambal
BLISTERED SHISHITOS miliken farm shishito peppers, sweet soy, balinese sea salt
GADO-GADO MARKET SALAD farmers market veg, peanut dressing, tempe, tofu, quail egg
Eggplant Balado eggplant sautéed in soy tomato sauce, crushed peanuts, micro cilantro
JIDORI CHICKEN WINGS "ayam kecap", sweet soy tamarind glaze
S&P GARLIC WINGS chinese style jidori wings, garlic butter, five spice
SCALLOP + GREEN BEAN STIR FRY shiitake mushrooms, minced pork belly, sprout salad, ginger-soy glaze
CRISPY BRUSSELS SPROUTS tossed in chili honey, fried shiitake
CORN PERKEDEL & SMOKED COD corn fritters, banana leaf-smoked local cod, grilled corn purée, fried shiitake, chives
PAN SEARED SHRIMP-HERB SALAD cucumbers, mint, cilantro, fish sauce & lime vinaigrette, garlic peanuts

Rice & Noodles

NASI GORENG traditional indonesian style fried rice, aslan greens, cabbage, shrimp crackers, scallion soft scramble
MIE GORENG noodle stir fry, asian greens, cabbage, shiitake, scallion soft scramble

Land & Sea

MARKET FISH "SAMBAL MATAH" pan roasted fillet, aromatic shallot-lemongrass chili relish, ROOTS farm summer squash, garlic chips, fragrant coconut rice, tomato-soy reduction
BALINESE DUCK CONFIT crispy duck legs cooked in galangal & lemongrass, urap
PORK BELLY PORRIDGE roasted kurobuta pork belly, black pepper-leek porridge, sweet soy, sesame oil, organic sunny side up egg, garlic crackers
GRILLED SHORT RIB "GOHU" sweet soy glazed boneless short rib, golden state green papaya "gohu" salad

SAMA
KITCHEN

NO SUBSTITUTIONS OR MODIFICATIONS. PLEASE ALERT YOUR SERVER TO ANY ALLERGIES
$12 corkage fee per 750ml/limit 3 bottles
Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illness