

## SHARED

**BRUSSEL SPROUTS** 14  
*parmesan, lemon, sesame*

**SASHIMI** 15  
*pineapple, jalapeno,  
peanut, lime*

**POTATO DUMPLING** 12  
*beech mushrooms,  
snap peas, yuzu, soy*

**GRUYERE TOAST** 13  
*oxtail marmalade,  
caramelized onion broth*

**HAMACHI COLLAR** 23  
*twist peppers, carrot ponzu*

**KALE** 14  
*5 minute egg, crispy taro,  
romano, sesame dressing*

## FEAST

**SALMON** 29  
*edamame farro, kale,  
mushroom, parmesan*

**LOCAL FISH** MP  
*charred cabbage, chickpeas,  
fish sausage, smoked mussel jus*

**VEGETARIAN** 24  
*cook's collab*

**GAME HEN** 29  
*chicken fat couscous,  
burdock, chinese broccoli,  
general tso*

**LAMB SHOULDER** 32  
*polenta, swiss chard, balsamic,  
roasted tomato salad*



**CHEF'S DINNER** \$75 / person

*Let Chef take the wheel and choose the courses.*

*By reservation only. Served family style, entire table must participate.*

## SWEETS

**CHOCOLATE MOUSSE** 10  
*orange sorbet,  
olive oil sesame shortbread*

**ICEBOX CHEESECAKE** 12  
*blueberry thyme compote,  
yuzu curd, oat graham crumble*



*A 10% surcharge will be added to each bill in support of increased wages and benefits for all our dedicated team members.*

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*