operating partner ron bonifacio
executive chef roberto mendoza

oysters	house cocktail sauce, ramp mignonette 4 ea
bread & butter	milkbread, parmesan rind cultured butter 12
potato pave	summer truffle, potato parm foam 6 ea
wings	house ramen powder, sesame egg yolk jam, chives 18
crab lumpia	dungeness crab, aji amarillo, pickled shallot 11 ea
liver mousse	chicken, tomatillo jam, fine herbs 18
octopus	salsa macha, chorizo xo, nuts 26

featuring
tsar nicoulai caviar
golden osetra

bump 15

full service 150
french onion dip, blooming onion

rockfish crudo	white soy aguachile, chili oil, serrano, shallots, cilantro, crispy rice 18
steak tartare	filet mignon, aji amarillo aioli, tapioca "chicharron", shiso, radish 23
petite lettuce salad	shaved vegetables, champagne vinaigrette, crispy quinoa 15
seasonal flatbread	mozzarella, parmesan, brentwood corn, mama lil's peppers, ramps 24
strāta flatbread	jamon iberico, sun-dried tomato, mozzarella, caramelized onion 24
burger	8oz dry aged chuck, garlic aioli, white cheddar, balsamic red onions 28

mussels	spaghetti, fennel, heirloom cherry tomatoes 29
tortellini	ricotta stuffed, white verjus beurre monte, legumes, parmesan 27
scallop	concasse tomato, kimchi jus, brentwood corn "grits" 29
local fish	hook & line, shinko pear, radish, ssamjang sabayon, smoked trout roe 36
chicken	corvus farm half chicken, fingerling potato labneh, english pea 42
prime ny	garlic chive, jus, cipollini, garlic chip 65
kagoshima A5	3oz minimum 32/oz

chef's tasting menu

A seasonal menu showcasing Korean influences
through refined French culinary techniques.

75 - 125

optional beverage pairing 50

Entire table participation required for parties of 2 or more

We kindly decline any modifications or
subsitutions without advance notice

soft serve	vanilla & berries or coconut & passion fruit 14
shaved ice	tiramisu, matcha, strawberry 18
chocolate hazelnut	chocolate semifreddo, candied hazelnut, cherry 15

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please advise your server of any allergies.
For your convenience we will add 20% **gratuity** to checks of parties of 6 or more.
All credit card transactions excluding debit cards will have a 3% **processing fee** added to your check.

About Us

MO Hospitality is a collective driven by a belief that great hospitality begins with genuine care —for our guests, our teams, and our communities. Across each of our concepts, we aim to create spaces that feel both elevated and approachable, where service is intuitive and experiences are thoughtfully curated. Our approach blends operational excellence with a human touch, always striving to leave a lasting impression through consistency, creativity, and connection.

M.O. HOSPITALITY

Strāta is a modern dining experience rooted in seasonality, technique, and thoughtful design. Our menu evolves with the ingredients and inspirations that shape each moment, allowing the kitchen to remain fluid, expressive, and intentional. The dining room mirrors this philosophy—refined yet inviting, where every detail is considered to create a sense of place. Whether joining us for a special occasion or an evening out, our goal is simple: to offer a layered, memorable experience that unfolds with every course.