



2469 Broadway • San Diego, California 92102

Kingfisher

▼ ROASTED BEET SALAD

Whipped Yogurt, Candied Nuts & Seeds, Green Mango, Radish, Preserved Meyer Lemon Vinaigrette. (GF) (Ask Vegan) 20

DUCK LIVER PATE

Herbs, Chili Oil, House Pickles, Kumquat Preserves, Toasted Baguette. (Ask GF) 29

BEEF TARTARE*

Toasted Quinoa, Pickled Ramps, Crispy Shallots, Thai Chilies, Cured Egg Yolk, Sesame-Rice Crackers, Watercress, Lettuces, and Herbs. (Ask GF) 26 🐣

POACHED SHRIMP

Green Papaya, Banana Blossoms, Kohlrabi, Starfruit, Culantro, Toasted Louisiana Shrimp, Cashews. (GF) 24 🐣

HAMACHI CRUDO*

Blood Orange Nước Mắm, Condensed Milk, Makrut Lime. (GF) 25

DIVER SCALLOPS*

Celery, Pineapple, Tomato, Tamarind, Seaweed, Thai Basil, Rice Paddy Herbs. (GF) 38

▼ CRISPY CHICKEN WINGS

Tamarind Glaze, Crispy Garlic, Peanuts, House Pickles, Toasted Coconut Ranch, Hot Sauce. 22

GRILLED JAPANESE EGGPLANT

Pickled Ramps, Thai Chili Vinaigrette, Mint, Puffed Rice. (GF)(Vegan) 19 🐣

GRILLED BROCCOLINI - Limited Availability -

Fermented Bean Curd Vinaigrette, Sesame Rice Cracker Crumble, Ramp-Coconut Milk, Nước chấm. (Ask GF) (Ask Vegan) 22

WILD MUSHROOM CONGEE*

Morels, Crispy Garlic, Garlic Chives, Cilantro, Egg Yolk, House Spicy “Sim”bal Sauce. (Ask GF)(Ask Vegan) 29

HOUSE MADE EGG NOODLES

Black Winter Truffles, Soft Boiled Egg, Garlic. (Contains Peanuts) 38

LITTLENECK CLAMS

Coconut, Lemongrass, Rau Răm, Baguette. (Ask GF) 29

SKULL ISLAND PRAWNS

Fermented Shrimp, Pineapple Purée, Rau Răm, Lime. (GF) 42

▼ BAJA STRIPED SEABASS

Caramelized Fish Sauce, Mustard & Ramp Greens, Green Onion, Crispy Shallots, Meyer Lemon, Buttered Rice, Toasted Shrimp. 36

SNAKE RIVER FARMS WAGYU SKIRT STEAK

Crispy Fingerling Potatoes, Tamari Marinated Mushrooms, Herbs. (Ask GF) 53 🐣

▼ KUROBUTA PORK COLLAR

Tamarind Purée, Herbs, Crispy Garlic Chips, Rice Powder, Allium Rice. (Ask GF) 62

WHOLE FRIED ROCK FISH

Ginger Sweet & Sour, Rice Noodles, Pickled Green Papaya, Black Vinegar-Chili Oil Cucumbers. 52

WAGYU SMOKED BEEF RIB

Beef-Palm Sugar Glaze, Chicory Salad, Starfruit, Onion, Herbs. (Ask GF) 85

SMOKED DRY AGED DUCK - Limited Availability -

Crispy Leg Confit, Duck XO Sauce, Rice Noodles, Lettuce Wraps, Nước Mắm Chimichurri. (Ask GF) 81

DESSERT

- Vanilla Flan, Fleur De Sel Miso Cream, Coffee Syrup. (GF) 14
- Grapefruit Semifreddo, Milk Crumble, Citrus, Shiso. 14

ITEMS ARE SUBJECT TO CHANGE

20% Service Fee: A 20% service fee is applied to all checks. This service fee goes to both the front of house and back of house and is split amongst all staff who have served, cooked, and prepared your meal today. Tipping at the end is optional based on your experience and goes directly to your server.

Please notify your server of any allergies. Changes and modifications politely declined.

\$30 corkage fee per 750/ml. Limit 2 bottles

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

1% of our sales are donated to **Zero Foodprint in an effort to curb climate change and support sustainable farming practices.

www.zerofoodprint.org.

Cocktails

LIGHT & CRUSHABLE

KINGFISHER SPRITZ

Select Aperitivo, Mommenpop Ruby Red Grapefruit, White Guava, Peach, Lemon, Orange, Prosecco. 16

SAIGON MOPED

Roku Gin, Debitterized Bitter Melon, Sesame Leaf, Lime, Glasswort Salt. 17

TOKI HIGHBALL

Highly pressurized from the Specialized Suntory Highball Machine. 15

GALANGAL MULE

Don Fulano Blanco, Earl Grey Tea, Galangal, Sesame, Lime, Soda. 17

CIELO ALTO

Ilegal Mezcal, Alma Tepec Licor de Pasilla Chile, Tamarindo Tepache, Pineapple, Lime. 17

ENDLESS PROSPERITY

Las Californias Citrico Gin, Kumquat, Calamansi, Anise, Honey, Lime, Fresno Chili Oil. 17

NINE DRAGONS

Malahat Mekhong River Gin, Elsewhere Blood Orange Aperitivo, Cynar, Black Sugar, Vanilla, Lemon. 17

WAKE ME UP BEFORE YOU MANGO

Coconut Fat-Washed Denizen Rum, Mr. Black Coffee Liqueur, Mango, Amchur, Lime. 17

GOLDEN HOUR

Saison Pale Rum, Passion Fruit, Velvet Falernum, Miso, Coconut, Lime, Jamaican No. 1 Bitters. 17

* JUNGLE FANG * - Limited Availability - *

Patron Silver Tequila, Huana Guanabana, Coconut, Tamarind, Pineapple, Lime, Venom Salt (Very Spicy! Optional). 15

ASSERTIVE & DIRECT

FUJI APPLE OLD FASHIONED

Wild Turkey Bourbon, Applejack, Brown Sugar, Apple Bitters. 16

FAVORED WINDS

Bourbon, Rye, Acid Adjusted Black Vinegar Syrup, KF Bitters. 17

DUCK AROUND

Duck Fat Washed Suntory Toki Japanese Whisky, Cognac, & Benedictine, Sweet Vermouth, Herbs de Provence. 17

RICH & DECADENT

SESAME SOIRÉE

Sesame Oil-Washed Gin, Ginger, Coconut, Palm Sugar, Egg White, Lemon, Lime, Sesame Seeds. 16

SHOT OF ROCKET FUEL

Butter Fat-Washed Black Strap Rum, Mr. Black Coffee. 11

CHEF'S TASTING MENU

\$105 person 4-Course tasting menu by Chef David Sim, featuring new creations. Optional wine pairings will also be offered.

*Limited availability each evening. Reservations required at least 7 days in advance with a \$50/person deposit. All members of the party must participate in the tasting menu.



GIFT CARDS AVAILABLE.

WINE LIST

BUBBLES / ROSÉ

House Sparkling

Breathless, Brut Methode Champenoise, NV / Sonoma County, CA / 17 / 64

Brut Sparkling Rosé

Dopff & Irion Cremant D’Alsace, NV / France / 16 / 60

Garnacha Rosé

Bodegas Navarrsotillo Gaupasa Garnacha Rosado, 2022 / Rioja, Spain / 16 / 60

WHITE

Txakolina

Ulacia, 2022 / Basque, Spain / 14 / 52

Muscadet

Lavie “Le Vaurien” Muscadet Sevre-et Maine Sur Lie, 2021/ Loire Valley, France/ 17 / 64

Sauvignon Blanc

DeLille Cellars Chaleur Blanc, 2022 / Columbia Valley, WA/ 16 / 60

Chardonnay

Louis Latour Macon-Villages, 2021 / Bourgogne, France / 16 / 60

RED

Pinot Noir

Knuttel Family, 2021 / Sonoma County, CA / 15 / 56

Gamay

Gamay / Mathieu Paquet Beaujolais-Villages “Les Granitiques”, 2022 / Beaujolais, France / 17 / 64

Tempranillo

Bodegas Gil Berzal, “Tradicion”, 2021 / Rioja, Spain WA / 17 / 64

Bordeaux Blend

Chateau Macquin Saint-Georges-Saint-Emilion, 2020 / Bordeaux, France / 17 / 64

DRAFT BEERS

LAGER - Harland Japanese Rice Lager 9

PALE ALE - Fall Magical & Delicious 9

HAZY IPA - Abnormal Hazy Dreams 9

IPA - Harland Nelson! Nelson 9

N.A. GOLDEN ALE (0.5% ABV) - Gruvi (Can) 6

COFFEE & TEA

COFFEE - Mostra “Kingfisher Blend” French Press. 9

ICED TEA - Unsweetened Jasmine Green Tea. 6

LOOSE LEAF TEA - Earl Grey | Bombay Chai | White Ginger Pear | Jasmine Green | Chamomile (Decaf) | Ginger Lemongrass (Decaf).

FEATURED FLIGHT

30

WESTWARD WHISKEY

Pinot Noir Cask

Stout Cask

Cask Strength

04.27.2024