

DIM SUM & SMALL PLATES

Lamb Pot Stickers

Hot Mustard & Mint Tzatziki / Pine Nuts
/ Pomegranate
11

Ahi Tuna Poke *

Jicama / Jalapeño / Yuzu-Soy Dressing /
Wonton Crisps
14

General Tso's Chicken Wings

Garlic-Ginger Glaze / Sesame Seeds /
Scallions
13

Wok-Seared Spicy Calamari

Cashews / Sriracha / Lime
13

Crisp Shrimp Toast

Sweet & Spicy Sauce
11

Okonomiyaki

"Japanese Scallion Pancake"

Lobster / Togarashi Bacon / Sweet Corn
14

Moo Shu Cantonese Pork

Chinese Crepes / Ginger Hoisin Sauce
14

Hot Crab Rangoon "Dip"

Green Onions / Sweet Chili Sauce /
Wonton Chips
14

Chinese Smoked Spare Ribs

Sticky Char Siu Peanut Glaze
14

Miso Soup

Shiitake Mushrooms/ Silken Tofu/ Green
Onions
6

Vegetable Spring Rolls

Chili-Chinese Mustard Aioli
9

Filipino BBQ Pork Skewers

Garlic Fried Rice
10

Filipino Shrimp & Pork Lumpia

Garlic Vinegar Soy Dipping Sauce
10

Steamed Pork Dumplings

Spicy Szechuan Oil / Soy / Scallions
10

Dumpling Of The Day

Dipping Sauce
9

STEAMED BAO BUNS

Two Per Order

Pork Belly

Cucumber / Cilantro / Ginger Hoisin
11*

** Portion of proceeds benefits the Capital Area Food Bank.*

Panko Fried Shrimp

Jicama Kimchee Slaw / Yuzu Dynamite Sauce
10

Korean BBQ Brisket "Sloppy Joe"

Sweet & Spicy Cucumber Pickle Relish
10

Grilled Shiitake Mushroom & Scallion

Truffle Mushroom Soy Aioli

ACCOMPANIMENTS

"Som Tam" Spicy Thai

Green Papaya Salad

Carrots / Cherry Tomatoes /
Cilantro / Crushed Peanuts

9

Roasted Curried Cauliflower

Thai Chimichurri / Toasted Panko

8

**Chopped Asian Kale &
Vegetable Salad**

Gingered Peanut Dressing /
Toasted Almonds

9

Shrimp Fried Rice

12

Vegetable Fried Rice

10

Grilled Chinese Broccoli

Shiitake Mushrooms / Cured Tomato
& Soy Vinaigrette

8

Roasted Brussels Sprouts

Spicy Bird's Eye Chili Nam Pla

8

Szechuan Eggplant

Szechuan Sauce

8

Chilled Edamame

Okinawa Sea Salt /

Honey Powder / Lemon Oil

5

Steamed Jasmine Rice

3

Roasted Pork &

Chinese Sausage Fried Rice

12

RAMEN

*Fresh Tokyo Wavy Noodles / Bean Sprouts / Scallions /
Poached Egg* / Nori Furikake*

**Teriyaki Glazed "Tsukune"
Japanese Chicken Meatballs ***

Shoyu Chicken Broth

14

Chashu Pork Belly *

Rich Tonkatsu Broth

15

Grilled Shiitake Mushroom*

Miso Broth

14

SIZZLING HOT STONE "RICE CRISPY" BOWLS

*Short Grain Rice / Carrot / Zucchini / Sesame Spinach /
Kimchee / Poached Egg* / Spicy Gochujang Sauce*

**Korean Smoked
Brisket ***

16

**Stir Fry Ginger & Garlic
Shrimp ***

17

**Grilled Shiitake
Mushrooms ***

15

MAIN PLATES

Asian "Tower of Crab"

Jumbo Lump Crab Cake / Tempura Soft Shell Crab
Spicy Thai Corn & Edamame Salad / Sriracha Yuzu Butter Sauce
33

Hong Kong Style Wok Steamed Red Snapper

Ginger / Chili / Cilantro / Citrus Soy
33

Crispy Chicken Adobo

Asian Collard Greens / Garlic Fried Rice
24

Roasted Duck & Green Thai Curry

Ramen Noodle Cake / Bamboo Shoots / Cherry Tomatoes
18

Miso Glazed Salmon *

Seaweed-Vermicelli Salad / Furikake Butter Sauce
22

Shrimp & Vegetable Chow Fun Noodles

Peanut Penang Sauce
19

Crispy Beef & Noodle Lo Mein

Bok Choy / Tomatoes / Black Bean - Garlic Sauce
19

Shrimp & Red Thai Curry

Golden Pineapple / Kaffir Lime Leaf / Steamed Jasmine Rice
20

Grilled Teriyaki Beef Ribeye Steak *

Korean Marinade / Grilled Scallions / Honshimeji Mushrooms
29

Sizzling Cumin Lamb

Chinese Broccoli / Caramelized Onions / Fresno Chili / Dates
26

Chinese Oven Roasted Peking Duck – Jurgielewicz Farms

Cucumber / Scallions / Mandarin Pancakes / Ginger Hoisin
Whole Duck 58 Half Duck 30

Crispy Fried Whole Flounder

Spicy Thai Chili Tamarind Nam Pla / Sweet & Spicy Pickled Cucumber Salad
M.P.

Chinese Style Wok Smoked Lobster

Stir-fry Vegetables / Crispy Fried Spinach / Ginger-Garlic Soy Glaze
M.P.

DESSERTS

8

Taiwanese Shaved Snow

Fresh Fruit/ Condensed Milk/ Popping Boba Pearls

"Mai Tai" Crème Brûlée

(Must Be 21 Years Of Age)

Rum/ Pineapple/ Orange/ Walnut Sesame Biscotti/ Mai Tai Shot

Toasted Coconut & Key Lime Tart

Passion Fruit Caramel

Five Spice & Sugar Dusted Donut Holes

Vietnamese Coffee Chantilly Cream

Chocolate Fudge Brownie

Whipped Cream/ Chilled Matcha Tea Latte

Japanese Mochi Ice Cream

Our Daily Assortment

COFFEE SELECTIONS

Santa Lucia Estates, Rain Forest Certified Nicaraguan	3.25
Santa Lucia Estates Espresso	3.50
Santa Lucia Estates Cappuccino	4.25
Shangrila Organic Tea	3.25

DESSERT WINES & SAKE

Elysium Black Muscat, Quady, California, 2014	10/55
Sauternes, Château Les Justices, France, 2014	12/68
Malvaxia Passito, Barboursville Vineyards, Virginia, 2012	14/78
Late Harvest Gewurztraminer, Andrew Rich, Oregon, 2014	16/88
Riesling Eiswein, Paul Anheuser, Germany, 2012	18/99
Tokaji Aszu, Oremus, 5 Puttonyos, Hungary, 2006	24/120
Hana, Fuji Apple Sake	6/32
Hana, Lychee Sake	6/32
Hana, Raspberry Sake	6/32
Hana, White Peach Sake	6/32
Momokawa, Pearl Junmai Ginjo Nigori Sake	6/32
Momokawa, Asian Pear Sake	6/32
Hakutsuru Plum Wine	8/44

Flight of any three sakes available \$12

CHEF | OWNER JEFF TUNKS

CHEF DE CUISINE ERICK ESCOBAR

*May Contain Raw or Undercooked Ingredients

Consuming Raw or Undercooked Meats, Poultry,

Seafood or Shellfish May Increase Your Risk of Food Borne Illness

Especially If You Have Certain Medical Conditions

Please Let Your Server Know About All Allergies or Food Restrictions

Our Prices Do Not Reflect Gratuity

We Suggest 20% On Behalf Of Our Service Staff