

DIM SUM & SMALL PLATES

Dumpling of the Day

Dipping Sauce
9

Steamed Pork Dumplings

Spicy Szechuan Oil / Soy / Scallions
10

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

Vegetable Spring Rolls

Chili-Chinese Mustard Aioli
9

Crisp Shrimp Toast

Sweet & Spicy Sauce
11

Hot Crab Rangoon "Dip"

Green Onions / Sweet Chili Sauce /
Wonton Chips
14

Filipino BBQ Pork Skewers

Garlic Fried Rice
10

Filipino Shrimp & Pork Lumpia

Garlic Vinegar Soy Dipping Sauce
10

Chinese Smoked Spare Ribs

Sticky Char Siu Peanut Glaze
14

Miso Soup

Shiitake Mushrooms / Silken Tofu
Green Onions
6

Wok-Seared Spicy Calamari

Cashews / Sriracha / Lime
13

Moo Shu Cantonese Pork

Chinese Crepes / Ginger
Hoisin Sauce
14

STEAMED BAO BUNS

Two per Order

Pork Belly

Cucumber / Cilantro / Ginger Hoisin
10

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

Roasted Brussels Sprouts

Spicy Bird's Eye Chili Nam Pla

8

Shrimp Fried Rice

12

Roasted Pork & Chinese Sausage

Wasabi Mashed Potatoes

8

Szechuan Eggplant

Szechuan Sauce

8

Chilled Edamame

Okinawa Sea Salt

Honey Powder / Lemon Oil

5

Vegetable Fried Rice

10

Steamed Jasmine Rice

3

ENTRÉE SALADS

Grilled Shrimp & Vietnamese Rice Noodle Salad

Cucumber / Carrots / Bean Sprouts / Mint / Cilantro

Peanuts / Nuoc Cham

17

Chopped Asian Vegetable & Kale Salad

Gingered Peanut Dressing / Toasted Almonds

9

Lemongrass Chicken Breast

+7

Teriyaki Glazed Salmon

+9

BENTO LUNCH PLATES

California Roll / Crispy Vegetable Dumplings / Chilled Asian Noodle Salad

Miso Glazed
Salmon *
20

Teriyaki Beef
Tenderloin *
23

Spicy Korean Pork
Tenderloin
18

Lemongrass
Chicken Breast
17

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

PHNOM PENH "BAHN MI" SANDWICHES

*Toasted Fresh Baguette / Sambal Chili Mayo / Cucumber
Pickled Carrots / House-Made Potato Chips*

Cantonese Pulled Pork
13

Taiwanese Fried Chicken
13

Korean Smoked Brisket
14

Grilled Japanese Eggplant
Shiitake Mushrooms / Tofu
13

Crispy
Vietnamese Catfish
14

RAMEN

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

***Teriyaki Glazed "Tsukune" Japanese Chicken Meatball Ramen**

Shoyu Chicken Broth

14

***Chashu Pork Belly Ramen**

Rich Tonkatsu Broth

15

***Grilled Shiitake Mushroom Ramen**

Miso Broth

14

MAIN PLATES

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

(Vegetarian upon request)

20

Grilled Korean Bulgogi

Mixed Greens / Jasmine Rice / Cashews / Spicy Chili-Lime Dressing

18

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