

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

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

8

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

Wasabi Mashed Potatoes
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

Vegetable Fried Rice
10

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

Jumbo Lump Crab Cakes

Wasabi Mashed Potatoes/ Sautéed Spinach/ Asian Remoulade
33

Hong Kong Style Wok Steamed Red Snapper

Ginger / Chili / Cilantro / Citrus Soy
33

Crispy Chicken Adobo

Garlic Fried Rice/ Plantains/ Poached Egg
24

Miso Glazed Salmon *

Seaweed salad/ Mango Relish/ Sake Butter
25

Seared Hokkaido Sea Scallops

Ginger Butternut Squash Purée / Almonds / Green Beans / Togarashi Bacon Jam
28

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

New Zealand Lamb Chops

Shimeji Mushrooms / Caramelized Onions / Fresno Chili / Thai Chimichurri
34

Grilled "Kalbi" Korean Beef Short Ribs

Kimchi Rice/ Asian BBQ Sauce
29

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.