

## 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

**Tempura Cauliflower**

Yuzu Gochujang Glaze / Sesame Seeds  
8

**Chopped Asian Kale &  
Vegetable Salad**

Gingered Peanut Dressing /  
Toasted Almonds  
9

**Shrimp Fried Rice**

12

**Steamed Jasmine Rice**

3

**Heirloom Tomato Salad**

Togarashi Feta / Sweet Soy Vinaigrette  
9

**Roasted Brussels Sprouts**

Spicy Bird's Eye Chili Nam Pla  
8

**Korean Cheesy Corn**

Mozzarella / Cheddar Cheese /  
Togarashi Bacon  
8

**Chilled Edamame**

Okinawa Sea Salt  
Honey Powder / Lemon Oil  
5

**Vegetable Fried Rice**

10

**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 \***

17

**Stir Fry Ginger & Garlic  
Shrimp \***

18

**Grilled Shiitake  
Mushrooms \***

16

**PORTION OF PROCEEDS DONATED TO THE CAPITAL AREA FOOD BANK.**

## MAIN PLATES

### **Tempura Soft Shell Crab**

Chilled Vietnamese Rice Noodle Salad / Watermelon Relish / Dynamite Aioli  
27

### **Macadamia Nut Crusted Halibut**

Green Papaya Salad / Peanut Penang Curry  
29

### **Grilled Filipino Chicken BBQ "Inasal"**

Garlic Fried Rice/ Plantains Lumpia / Lemongrass Soy Dipping Sauce  
24

### **Miso Glazed Salmon \***

Seaweed Salad / Mango Relish / Sake Butter  
25

### **Seared Hokkaido Sea Scallops**

Corn & Ginger Congee / Grilled Shiitake Mushroom / 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 Korean Pork Chop "Bibimbap"**

Kimchi Vegetable Rice Cake / Gochujang / Sunny Up Egg  
24

### **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.*