

SOUP & SALAD

- HOUSE MADE MISO SOUP** *GLUTEN FREE 6 / 8
Roasted Shiitake Mushrooms, Napa Cabbage & Spring Onions
- GRILLED PRAWN & PEANUT NOODLE SALAD**..... 16
Cucumbers, Snap Peas, Peppers, Napa Cabbage, Mint, Basil & A Tangy Thai Vinaigrette
- BABY GREENS** *GLUTEN FREE 6
With Fennel, Strawberries & A Tangy Passion Fruit Dressing
- WAKAME SALAD** 8
Sesame Marinated Seaweed Served Over Daikon
- “HACKED” CHICKEN SALAD** *GLUTEN FREE 16
With Fried Won Tons, Marinated Chicken Breast, Napa Cabbage & Creamy Wasabi Dressing
- MARINATED CUCUMBER SUNOMONO**..... 9
Choice Of Ebi Or Octopus, Daikon & Rice Vinegar

SMALL BITES

- EDAMAME** *GLUTEN FREE 6
Fresh Cooked Soybeans With Kosher Salt
Add Garlic or Make 'Em Spicy 1
- SHISHITO PEPPERS** 8
With Crispy Garlic & Sea Salt
- TOASTED GARLIC WOKKED EGG NOODLES** 8
Sesame Seeds, Spring Onions
- OKONOMIYAKI — ELOTES** 10
Sweet Corn tossed with Kewpie-Mayo. Topped with Okonomiyaki Sauce, Bonito Flake, Tempura Flakes & Scallions
- RAWBAR SHRIMP & FISH CEVICHE** 14
Yuzu-Lime Citrus & Gojiujang Marinated Shrimp & Whitefish, Mango-Cucumber Salsa & Corn Chips
- “SHAKA TUNA”**..... 15
Marinated Ahi Tuna In Soy, Sesame & Chili Oil & Fried Won Ton Chips
- CRISPY BEER BRINED WINGS**..... 12
Choice Of Kimchi Tare Sauce or Seasonal Sauce
- THAI CHICKEN LETTUCE WRAPS** 12
Chicken Sauteed with Peppers, Onion & Pineapple, Tossed in a Red Curry Oyster Glaze, Topped with Peanuts
- RICE PAPER ROLLS** *GLUTEN FREE 10
Herbs (Mint, Cilantro, Thai Basil), Vermicelli Rice Noodles, Cucumber, Pickled Carrot, Grilled Prawns & Nuoc Cham Sauce
- KOREAN TACOS**..... 12
Grilled Kalbi Short Rib, Yuzu Citrus Slaw & Kimchi Aioli
- CRISPY VEGETARIAN SPRING ROLLS**..... 9
With Sweet Chili Sauce
- GINGER PORK POTSTICKERS** 8
With Cilantro Pesto & Shoyu Dipping Sauce
- CRISPY CALAMARI** 15
Thai Basil Yuzu Aioli
- SEASONAL STIR-FRY VEGETABLES** 10
Add Tofu 1

LARGE BITES

- ½ RACK BARBECUED BABY BACK RIBS** 22
With Roasted Peanuts, Fresh Cilantro & Spicy Thai Glaze
- AGEDASHI TOFU** *GLUTEN FREE /NOT VEGETARIAN 12
Served Crispy Traditional Style In A Sweetened Soy & Mushroom Broth
- HONEY GLAZED WALNUT PRAWNS** 16
Tossed In a Creamy Sauce With Vegetables, Spiced Walnuts & Jasmine Rice
- THAI “DRUNKEN” NOODLES** *GLUTEN FREE 15
Fresh Vegetables, Garlic, Sweet Shallot, Mint & Wokked Rice Noodles
Add Chicken or Prawns 7
- SHANGHAI BEEF NOODLES** 19
Stir-fried Beef, Carrots, Sweet Onion, Serranos, Sweet Peppers, Bok-Choy, Garlic & Egg Noodles tossed in a Sweet Oyster Glaze

RICE BOWLS

- GRILLED CHICKEN BREAST**
With Slam Sauce & Steamed Broccoli 18
- GRILLED STEAK**
With A Lime-Sambal Sauce & Green Beans..... 20
- PAN ROASTED SALMON** *GLUTEN FREE
With Miso Butter & Steamed Broccoli 22
- STIR FRIED PRAWNS** *GLUTEN FREE
With Miso Butter & Steamed Broccoli 18
- BBQ BABY BACK RIBS**
With Thai Glaze & Green Beans 20

Your Choice:

Organic Brown Rice, Sushi Rice or Jasmine Rice or Wokked Egg Noodles (+\$2.25 Additional)

AND

Side Salad:

Wasabi Cole Slaw, Baby Green Salad or Cucumber Salad

TEMPURA

- TIGER SHRIMP**..... 8
- LONG BEANS** 8
- SEASONAL VEGETABLE PLATTER** 15
- TEMPURA COMBO PLATE**..... 15
2 Tempura Shrimp, 2 Of All Of Our Veggies



ASK US ABOUT BUILDING YOUR OWN POKE BOWL 16

We're Kid Friendly. Ask your server for our childrens menu!

SOME RAW FOODS SERVED HERE.

A 2.75% cash adjustment fee will be added to non cash payments.
A 17% gratuity may be added to groups of eight or more.