

## SOUP

### YIN-YANG SCALLOP CONSOMMÉ

Tender sea scallops and julienne cut squash in a ginger-infused shellfish broth sprinkled with minced scallions

### JEWELS OF THE SEA

Delicate shrimp-filled won tons with sliced baby bok choy in a fragrant lemon grass and sesame broth

### CHICKEN PHO WITH WILD LIME AND RICE STICK NOODLES

Shredded chicken and rice noodles in a coconut milk broth flavored with lime leaf, cilantro, galangal, mint, bean sprouts and Serrano chilies

## APPETIZER

### TRAIL OF SPICES SATAY SAMPLER

Malaysian-spiced lamb, Chinese-pork, Thai-spiced beef, Indonesian-spiced chicken, and Vietnamese-spiced shrimp served with Asian pickled vegetables and two traditional dipping sauces

### SHRIMP TEMPURA INDOCHINE

Sweet, fresh shrimp dipped in a light batter and fried, and served with a tart-and-sweet green papaya salad and garlic chili sauce

### SHANGHAI RIBS

Five-spice rubbed baby-back pork ribs, served over a Chinese pickled cabbage salad with a tamarind chutney

### STREETSIDE POT STICKERS

Succulent lobster, pork, and chicken dumplings, shallow-fried till crispy on the bottom and served with a vinegar-soy ponzu dipping sauce

### SPRING ROLL DELIGHTS

A trio of spring rolls: crispy duck, vegetable, and a rice paper wrapped lobster roll, served with plum and sweet chili sauce

### \* THAI BEEF SALAD

Rare-seared beef, tossed with scallions, tomatoes, onions, and cucumbers. Presented on salad greens and sprinkled with fresh mint, chilies, and a lime-leaf dressing

### GREEN PAPAYA SALAD

Finely shredded raw vegetables and spinach, tomato, water chestnuts and papaya tossed with lime juice and palm sugar

# SUSHI & SASHIMI MENU

## \* SASHIMI

*Sliced, raw fish served with pickled ginger and wasabi*

Tuna, Salmon, Halibut, Mackerel

## \* NIGIRI SUSHI

*Thinly sliced raw fish seasoned with wasabi, wrapped around seasoned rice*

Tuna, Salmon, Halibut, Mackerel

## HOSOMAKI

*Nori wrappers rolled with seasoned rice and one filling*

Cucumber, Avocado, Pickled Daikon, Tamagoyaki

## FUTOMAKI

*Nori wrappers rolled with seasoned rice and assorted fillings*

## \* RAINBOW ROLL

Reversed California roll topped with an assortment of fish

## \* CALIFORNIA ROLL

Crab, avocado and cucumber

## \* SALMON TSUTSUMI ROLL

Salmon, avocado, cream cheese

## \* TUNA TSUTSUMI ROLL

Vegetable roll topped with tuna slices

## \* YOZO ROLL

Halibut, masago, asparagus, Japanese mayonnaise

## \* YOSHI ROLL

Tempura swai, avocado, scallion, Japanese mayonnaise

## WRAPS

Indonesian vegetable, seafood, lettuce, chicken

*Your choice of 6 items as an appetizer or 12 as an entrée*



## WATER

### HOISIN-LIME GLAZED SWAI

Pan-seared until golden and crowned with tender wok-cooked Asian greens

### ASIA-PACIFIC HOT POT

Presented in a flavorful lemongrass stock with fresh scallions, shallots, garlic, lemongrass and cilantro. Featuring shrimp, scallops, manila clams, basa, crab legs and squid

### POMPANO BAKED IN RICE PAPER

Steamed pompano, marinated in citrus-infused sake and golden-baked, served atop a bed of steamed Asian greens



## FIRE

### SZECHUAN SHRIMP WITH THAI BASIL

Sautéed with chili pepper glaze, Asian spices, straw mushrooms, sweet bell peppers, and scallions.

### PENANG RED CURRY COCONUT CHICKEN

Mildly spiced chicken with snow peas, eggplant, zucchini, pimientos, opal basil, lemon grass, and lime juice. Presented in a bath of red curry and coconut milk

### \* VIETNAMESE-STYLE LAMB WITH MINT

Thinly sliced marinated lamb, sautéed with bell peppers, shiitake mushrooms, spinach leaves, minced garlic, and scallions



## WOOD

### \* WASABI AND SOY CRUSTED BEEF TENDERLOIN

Served on an oak plank with tempura of onion rings and vegetables

### SCALLOPS AND PRAWNS WITH GARLIC, GINGER, AND CHILI

Steamed to perfection and drizzled with a light soy sauce

### \* CANTONESE DUCK WITH HAINAN RICE

Roasted, served on a bed of chicken broth infused rice, and garnished with flakes of fresh chili and cilantro



## EARTH (VEGETARIAN)

### FIVE-SPICE SEITAN AND TEMPEH

Seared with thinly sliced red bell pepper, enoki mushrooms, asparagus, broccoli, scallions, garlic, ginger, and soy sauce.

### SESAME UDON NOODLES

Japanese wheat noodles stir-fried with tofu and vegetables. Sprinkled with toasted peanuts and sesame seeds

### SWEET AND SOUR VEGETABLE TEMPURA

Asparagus, broccoli, mushrooms, green beans, and carrots dipped in a light batter and fried.

## **ON THE SIDE**

Steamed seasonal garden vegetables with red miso garlic sauce

Steamed jasmine rice or brown rice

Stir-fried cucumber, snow peas, mushrooms, scallions, and chili with sesame seeds

Bok choy with oyster sauce

Sake-braised oyster and shiitake mushrooms

## **DESSERTS**

### **TAMARIND CHOCOLATE**

A bittersweet chocolate shell filled with a rich tamarind-flavored chocolate and ginger mousse

### **MANGO CLOUD**

A light egg white soufflé served with a mango sorbet

### **TEMPURA ICE CREAM**

Coconut and Javanese coffee with infused lemongrass sauce anglaise

### **CHOCOLATE ALMOND FORTUNE COOKIE**

An almond baked tuile with a surprise filling of chocolate ganache

### **GINGER BANANA BREAD PUDDING**

With tempura bananas and caramel sauce

### **TRIO OF SORBETS**

Passion fruit basil, lychee green tea, and wasabi