

APPETIZERS

SATAY SAMPLER

Malaysian lamb, Chinese beef,
Thai chicken, Indonesian pork,
Vietnamese shrimp, green mango,
yuzu kosho, black bean powder

SHRIMP TEMPURA

watermelon, radish, pomegranate,
sweet miso, white soy ponzu

CHINESE FIVE SPICE BABY BACK RIBS

masago, pineapple, red chili, scallions

THAI CITRUS SCALLOPS *

cilantro, palm sugar, shallots

CRISPY DUCK WITH STEAMED BAO BUN

cucumber, carrot, daikon, hoisin sauce

LOBSTER & SHRIMP GYOZA

smoked shoyu, pickled ginger

🌱 SHIITAKE & TOFU SPRING ROLLS

kimchi, vermicelli noodles,
carrots, green onions, fermented
red pepper dipping sauce

CHICKEN LOLLIPOPS

chicken wings, honey,
sesame, tamarind

THAI BEEF SALAD *

rare-seared beef, cilantro, scallions,
cucumbers, fresh mint, toasted
peanuts, kaffir lime dressing

🌱 ANDY MATSUDA TEMPURA FIG & ARUGULA SALAD

apple vinegar dressing

JEWELS OF THE SEA

shrimp wontons, baby bok choy,
lemongrass-sesame broth

TOM KHAKAI

sweet and sour soup,
coconut chicken,
bean sprouts, chili oil

🌱 VEGETARIAN RAMEN NOODLE SOUP

mushroom, quail egg, kombu,
tofu, sesame, ginger



vegetarian

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

ENTRÉES

CARAMELIZED HAMACHI CLAY POT

coconut juice, green onions, tamarind, tamari, chili

WOK-SEARED LOBSTER & SHRIMP

asian greens, ginger, sweet chili, soy

CASHEW BARRAMUNDI, RED THAI CURRY

japanese eggplant, zucchini, thai basil,
snow peas

WASABI & SOY CRUSTED BEEF TENDERLOIN *

tempura of onion rings, tom katsu sauce

ROASTED PORK BELLY CHAR SIU

pickled radish, yu choy, fermented black beans

CRISPY DUCK, GINGER-CHILI GLAZE

drunken udon, grilled scallions,
bean sprouts

FIRE PRAWNS, THAI-CHILI JAM

shishito peppers, shimeji mushrooms,
asparagus

PAN NANG RED CURRY COCONUT CHICKEN

crispy lotus, wok-seared vegetables,
roasted peanuts

MONGOLIAN BARBECUE LAMB CHOPS *

baby bok choy, toasted sesame seeds,
marin plum sauce

🌿 BRAISED EGGPLANT MASSAMAN

sweet potatoes, green beans,
peppers, coconut, peanuts

🌿 DAN DAN NOODLES

stir-fried tofu, celery, mushrooms,
choy sum, sesame chili sauce

🌿 SWEET AND SOUR VEGETABLE TEMPURA

scallion pancake, tamarind glaze

ON THE SIDE

🌿 ASIAN EGGPLANT, SPICY COCONUT

🌿 STEAMED JASMINE RICE OR BROWN RICE

🌿 BOK CHOY, OYSTER SAUCE

🌿 SAKE-BRAISED OYSTER & SHIITAKE MUSHROOMS

DUNGENESS CRAB FRIED RICE

🌿 vegetarian

A charge of \$10 will be added to your check per additional entrée ordered.

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DESSERTS

YUZU CHEESECAKE

honey tuile, white chocolate

MANGO POSSET

coconut macaroon, passion fruit jelly,
mango sorbet

EXOTIC FRUITS

green tea-lemongrass syrup, mandarin sorbet

MATCHA CAKE

chocolate-ginger mousse,
toasted sesame nougatine

FORTUNE COOKIE

vanilla gelato, candied ginger

SELECTION OF HOUSE-MADE SORBETS

lemon-basil, yuzu, lychee