

2nd Language MENU

Appetizers

Steak with Asian Chimichurri (GF)- Marinated flank steak chargrilled and served with rice and housemade Asian chimichurri.	\$16
Tiradito (GF)- Seared tuna with an ahi amarilla lime sauce, coconut reduction, seasoned corn salad, and garnished with cilantro.	\$16
Karaage (Japanese fried chicken)- Marinated chicken thigh pieces and green onions. Served with house tonkatsu sauce and house spicy mayo.	\$15
Fried Tofu (V)- Marinated tofu, breaded in potato starch and deep fried. Served with eel sauce and house sweet Thai chili sauce.	\$14
Grilled Shrimp Buns (2 buns)- Steamed buns with marinated grilled shrimp, creamy miso house slaw, pickled red onions, green onion, and spicy mayo.	\$15
Cold Smoked Pork Belly Buns (2 buns)- Steamed buns with cold smoked pork belly, housemade pickles, creamy miso house slaw, house yuzu aioli, and cilantro.	\$14
Asian Buffalo Buns (2 buns)- Steamed buns with our karaage tossed in a house Asian buffalo sauce, housemade pickles, yuzu aioli, and green onion.	\$13
Lumpia Shanghai (6)- Housemade Filipino egg rolls - Ground pork, garlic, carrots, onion, topped with cilantro. Served with Thai chili sauce.	\$13
Lumpia Gulay (3) (V)- Fried Filipino spring rolls - Green beans, garlic, carrots, onion, cabbage, bean sprouts, and green onion. Served with Thai chili sauce.	\$12

Salads

Korean Cucumber Salad (V)- A light cucumber salad with gochujang soy marinade, red onion, basil, mint, and charred lemon.	\$8
House Salad (Can be made GF or Vegan upon request)- Local aquaponic greens, raddish, bell pepper, red cabbage, and carrot. Topped with black sesame seeds and fried shallots. Served with your choice of sesame miso dressing , agave vinaigrette (V), or spicy asian vinaigrette (GF)(V)	Side \$6 Entree \$12
Add protein - Tofu \$5, Chashu Chicken or Karaage Chicken \$7, 4oz Seared Tuna \$9, 6oz Flank Steak \$11	

Donburi (Rice Bowls) and Fried Rice

Karaage Rice Bowl- Steamed rice topped with karaage chicken, chargrilled bok choy, pickled red onions, a house spicy mayo drizzle, and cilantro.	\$16
Buffalo Karaage Rice Bowl- Steamed rice topped with karaage chicken tossed in buffalo sauce, chargrilled bok choy, pickled red onions, yuzu aioli drizzle, and green onions.	\$17
Thai Pineapple Fried Rice- Jasmine rice stir fried with chicken breast, curry powder, red bell pepper, bean sprouts, onion, egg, and grilled pineapple. *spicy	\$16
Traditional Fried Rice- Jasmine rice stir fried with carrots, red bell peppers, onion, ginger, garlic, egg, and soy sauce. Served with your choice of chicken breast, pork shoulder, or fried tofu.	\$16

*GF= Gluten Free V= Vegan

IF YOU DO NOT FILL OUT THE MERCHANT COPY OF YOUR RECEIPT, OR YOU TAKE IT WITH YOU, A 20% TIP WILL BE ADDED TO YOUR CHECK.

PARTIES OF EIGHT OR LARGER MAY BE SUBJECT TO AUTOMATIC GRATUITY