SIPS

VIETNAMESE ICED COFFEE 6"'
condensed coconut milk, espresso

SPECIALTY LATTES 6"'
GOLDEN MILK
oat milk, turmeric, cinnamon, black pepper

DROP THE BEET
espresso, oat milk, beet powder

IT'S A MATCHA
oat milk, matcha powder

LOOSE LEAF TEA 6"'
jasmine green, moroccan mint, chamomile

COLD & REFRESHING 8"'
HIBISCUS ICED TEA
OOLONG PASSION FRUIT ICED TEA
MINT BLUEBERRY JASMINE ICED TEA
CUCUMBER MINT LEMONADE

STARTERS

UNAGI EGGPLANT NIGIRI (2 PIECES) 6"'
miso truffle

AHÍ WATERMELON NIGIRI (2 PIECES) 6"'
ginger, citrus soy

CRISPY RICE
spicy ahí watermelon, avocado

TORCHED AND PRESSED 16"'
avocado, miso truffle glaze

DRAGON ROLL 16"'
tempura broccoli, spinach, avocado, spicy unagi sauce

SPICY TUNA ROLL 15"'
ahi watermelon, avocado, toasted coconut

SMALL PLATES

BAO SLIDER 6"'
chick’n fried mushroom, hoisin, pickled cucumber

BANG BANG BROCCOLI 14"'
sweet chili, peanut sauce

SPINACH SHITAKE 14"'
black bean, chili ginger vinaigrette

JAPANESE SWEET POTATO 13"'
torchied miso, kimchi, furikake, cilantro, thai basil

SUMMER ROLLS (2 PIECES) 12"'
lettuce, cilantro, thai basil, hoisin, papaya, tofu, peanut sauce

CRISPY GYOZA 14"'
cabbage, carrot, cilantro, mushroom, chili soy

SIGNATURES

THAI LETTUCE WRAPS 20"'
shiratake mushrooms, tofu, lemongrass, crispy rice noodles, cilantro, nuoc cham

SINGAPORE NOODLES 19"'
curry, kale, peppers, cilantro, crispy shallots, thai basil, lime

UDON NOODLES 25"'
truffle mushroom cream, shaved black truffle

PERFECT BANH MI 17"'
scallion egg, hoisin, pickled vegetables, cilantro, thai basil

KUNG PAO EGGPLANT 16"'
thai basil, yuba, peanuts, szechuan pepper, lime

GENERAL D’S CAULIFLOWER 20"'
shishito, pineapple, sesame, sweet chili

TRUFFLE FRIED RICE 24"'
shaved black truffle, mushroom bacon, peas, egg

COLD SOBA NOODLES 18"'
kimchi, cucumber, marinated shiitake, pickled ginger, citrus soy, sesame

AVOCADO LIME TARTARE 18"'
beetroot tuna, pine nuts, capers, citrus soy, sesame, cilantro, taro chips

PAD THAI SLAW 18"'
kelp noodles, green papaya slaw, lemongrass, coconut, cilantro, peanut sauce

QUEEN CAESAR 15"'
green papaya, kale, mushroom bacon, almond parmesan, yuba crisp

THE WEEKLY LINE-UP

MAKI MONDAY (AFTER 5PM) $8 maki rolls | $27 unlimited maki rolls
WEEKEND BRUNCH (TIL 4PM) $25 endless sake sangria & mimosas
POUR DECISION WEDNESDAY (ALL DAY) 1/2 priced bottles of wine
PLANT POWER WEEKDAY LUNCH (TIL 4PM) $28 for starter, signature & a cookie
DISCO & DUMPLINGS FRIDAY (AFTER 5PM) $20 dumpling platters