SNACK & SHARE

KIMCHI BAOS 12
chick'n fried mushrooms, gochujang

COASTAL CRUNCH ROLLS GF 🔗 15
spicy hearts of palm, avocado, peanut sauce

SUMMER ROLLS GF 🔗 11
cilantro, thai basil, pickled carrots, papaya, tofu, peanut sauce, nuoc cham

CRISPY RICE GF 14
spicy ahi watermelon, avocado

BANG BANG BROCCOLI GF 🔗 16
sweet chili, peanut sauce

SMOKY HARISSA CAULIFLOWER GF 16
bbq mushroom bacon, creamy tahini sauce

ZUCCHINI CHIPS GF 14
tzatziki sauce, chili bomba

CRISPY GYOZA 15
cabbage, carrot, cilantro, mushroom, chili soy

STEAMED EDAMAME DUMPLINGS 15
chili oil, black vinegar

1,000 LAYER CRISPY POTATOES GF 13
caviar, sour cream, chives

CHICK'N FRIED MUSHROOMS GF 16
nuoc cham

AVOCADO BEETROOT TARTARE GF 🔗 17
pine nuts, citrus soy, sesame, cilantro, taro chips

WATERMELON & TOFU FETA GF 15
castelvetrano olives, baby cucumbers, preserved lemon, basil

JAPANESE SWEET POTATO GF 14
torched miso, kimchi, cilantro, thai basil

SUSHI

NIGIRI 2 PIECES

UNAGI EGGPLANT GF 7
miso truffle

AHI WATERMELON GF 7
ginger, citrus soy

MAKI ROLLS

SPICY TUNA 15
ahi watermelon, avocado, toasted coconut

RAINBOW ROLL GF 18
ahi watermelon, avocado, crispy mushrooms, slaw, tempura bits

RED DRAGON GF 17
carrot salmon, pickled watermelon, avocado, masago, spicy mayo

DRAGON GF 16
tempura broccoli, spinach gomae, avocado, unagi

FIRECRACKER GF 17
sweet potato, avocado, potato straws, unagi, gochujang mayo, chili salt

VOLCANO GF 18
heart of palm crab, avocado, sesame, gochujang mayo

BAKED CRAB GF 17
hearts of palm, spicy mayo, truffle ponzu

TORCHED & PRESSED GF 17
avocado, miso truffle glaze

GF gluten friendly 🔗 contains nuts

SALADS

CAESAR GF 15
romaine, mushroom bacon, nooch, sesame, pumpkin seeds

PACIFIC PAD THAI 19
green papaya, kelp noodles, bbq shiitake mushroom, crispy shallots

WAFU CRUNCH 17
cabbage, avocado, sesame ginger dressing, crispy wontons

POKE BOWL GF 20
ahi watermelon, carrot salmon, chick'n fried mushrooms, pickled cucumber, mushroom bacon, gomae, avocado, spicy mayo, unagi

WOK & NOODLES

TRUFFLE FRIED RICE GF 22
mushroom bacon, peas, egg

BRISKET KIMCHI FRIED RICE 23
peppers, cilantro, furikake, crispy shallots

BEEF & BROCCOLI GF 25
wok seared shiitake 'steak', tofu, scallion, sesame

DRUNKEN CHICK'N 25
hon shimeji mushrooms, ginger, hearts of palm, sugar snap peas

PERI PERI KEBABS GF 25
marinated tofu, mushroom, peppers, onions, chickpeas, tahini sauce

SINGAPORE NOODLES GF 23
curry, cabbage, peppers, cilantro, thai basil, lime

CHILI CRAB NOODLES 🔗 22
hearts of palm, jackfruit, bok choy sesame, doubanjiang sauce, peanuts, cilantro

UDON NOODLES 24
truffle mushroom cream

KOREAN CHICK'N SANDWICH 23
choice of tater tots or caesar
kimchi, gochujang mayo, unagi, slaw, cilantro

PEPPER STEAK LETTUCE WRAPS 27
peppers, onions, thai basil, hoisin, nuoc cham, crispy noodles

SIDES

WOK FRIED BOK CHOY GF 8
sesame ponzu

GENERAL D'S CAULIFLOWER GF 12
peppers, pineapple, sesame, sweet chili

BLISTERED SUGAR SNAP PEAS 10
hoisin, creamy tahini sauce

CHILLED GREEN BEANS 10
wasabi mayo, unagi sauce, crispy shallots

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET (18g protein) 9
CRISPY OR BLACKENED TOFU (12g protein) GF 5
AVOCADO (2g protein) GF 4
STEAK (12g protein) 9

Service Charge: An 18% service charge will be added to parties of 6 or more guests.

Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen, so cross-contact may occur. Please tell your server about allergies. To keep every dish true to its bold flavor, we kindly decline modifications.