

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 gomaе, 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, gomaе, 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	
DAN DAN NOODLES	23
szechuan kamut, coconut milk, sesame, 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.