**Cocktails**

- **Ginger Mule**
  - 12 oz vodka, lime, ginger beer, fresh grated ginger

- **Vanilla Lavender Old Fashioned**
  - 13 oz bourbon, housemade lavender vanilla syrup, bitters

- **Cilantro Paloma**
  - 12 oz tequila, grapefruit, agave, lime, cilantro

- **Blackberry Bourbon Fizz**
  - 12 oz bourbon, lychee, lemongrass, muddled blackberries

- **Cucumber Mojito**
  - 11.5 oz cucumber vodka, soda water, fresh mint, lime

- **Co’s Cosmo**
  - 11 oz deep eddy cranberry vodka, deep eddy orange vodka, triple sec, lime

- **Cucumber Sake**
  - 11.5 oz cucumber infused vodka, gekkeikan traditional, lemon

- **Dirty Togarashi**
  - 12.5 oz tito’s vodka, dry vermouth rinse, olive juice, togarashi stuffed olive

**Mocktails**

- **Ginger Beer**
  - 7 oz ginger beer, lime, fresh ginger, n/a blood orange bitters

**Sake Infusions**

- **Cucumber**
  - 10 oz gekkeikan traditional, vodka, cucumber, simple syrup, lemon

- **Lemongrass Lychee**
  - 12 oz gekkeikan traditional, elderflower liqueur, lychee, lemongrass, lemon

- **Blackberry**
  - 14 oz ozeki nigori, simple syrup, muddled blackberries

- **Pineapple**
  - 10 oz gekkeikan traditional infused with fresh pineapple, simple syrup

**Sake**

- **Gekkeikan Traditional**
  - 6 oz filtered, mineral driven, medium finish

- **Ozeki Nigori**
  - 21 oz unfiltered, mildly sweet, refreshing (375ml)

- **Bunraku Jummai Inojyo Dancing Gold Flakes**
  - 35 oz medium, dry and rich (300ml)

- **Bunraku Nihonjin Square**
  - 30 oz filtered, layered, light (300ml)

- **Gekkeikan Nigori**
  - 35 oz unfiltered, sweet, midly fruity (720ml)

**Sparkling Wine**

- **Poema Cava Brut**
  - Spain – 12 / 48

- **Anna de Codorniu Brut Rose**
  - Spain – 10 / 39

- **Nino Franco Rustico Prosecco**
  - Italy – 20 / 45

- **Zonin 1821 Prosecco**
  - Italy – 8 [split]

**White Wine**

- **Kono Sauvignon Blanc**
  - New Zealand – 10.5 / 40

- **Z. Alexander Brown Uncaged Chardonnay**
  - California – 11 / 42

- **Benvolio Pinot Grigio**
  - Italy – 10 / 38

- **Painted Wolf Chenin Blanc**
  - South Africa – 10 / 38

- **Charles Smith Rose**
  - Washington – 10 / 38

- **Fritz Windisch Riesling**
  - Germany – 10 / 38

**Red Wine**

- **Shannon Ridge Cabernet Sauvignon**
  - California – 9 / 34

- **Antigal Winery Malbec Uno**
  - Argentina – 9.5 / 36

- **Ironstone Vineyards Petite Sirah**
  - California – 9.5 / 36

- **Velvet Devil Merlot**
  - Washington State – 10 / 38

- **30 Degrees Cabernet Sauvignon**
  - California – 10.5 / 39

- **Saddlebred Pinot Noir**
  - Italy – 9.5 / 36

**Mocktails**

- **Blackberry Lychee Fizz**
  - 7 oz lychee, lemongrass, muddled blackberries

- **Vietnamese Limeade**
  - 7 thai basil, lime, lemon lime soda

- **Cucumber No-Jito**
  - 7 oz cucumber water, fresh mint, lime

- **Moscow Filly**
  - 7 oz ginger beer, lime, fresh ginger, n/a blood orange bitters

**Draft Beer**

- **Sapporo**
  - Japan – 6.5

- **Lonerider Shotgun Betty Hefeweizen**
  - Raleigh, NC – 7

- **Man of Law IPA**
  - Southern Pines, NC – 8.5

- **Founder’s Porter**
  - Michigan – 8.5

- **Rotating Seasonal Selection**

**Bottled & Canned Beer**

- **Singha**
  - Thailand – 6.5

- **Asahi Super Dry**
  - Japan – 6.5

- **Chang**
  - Thailand – 6

- **Stella Artois**
  - Belgium – 6

- **Heineken**
  - Holland – 6

- **Miller Lite**
  - USA – 5

- **Coors Light**
  - USA – 5

- **Hoppyum IPA**
  - 19 oz – Winston Salem, NC – 8

- **Cherry Lime Spiked Seltzer**
  - Austin, TX – 6

**JUICE, TEA & COFFEE**

- **Coconut Juice**
  - 4

- **Lychee Iced Tea**
  - 4

- **Hot Tea**
  - 4 [Choice of: green or jasmine or bombay chai]

- **Vietnamese Iced Coffee**
  - 4.5

- **Bottled Water**
  - 4

  [Choice of: san pellegrino-sparkling or acqua panna-still]
**DUMPLINGS**
- **pork & ginger gyoza** - 7.5
  soy scallion sauce
- **beef & kimchi dumplings** - 7.5
  served in a sambal chili broth
- **edamame gyoza** - 7.5
  sesame soy vinaigrette
- **spicy crab rangoon** - 7.5
  thai sweet chili sauce

**SMALL DISHES**
- **malaysian chili wings** - 13
  coconut milk marinade, tossed in a pineapple, ginger, lemongrass & chili sauce
- **pork & crab spring rolls** - 11
  lettuce bed, cilantro, served with nuoc cham
- **crispy edamame spring rolls** - 10.5
  mixed vegetables, lettuce bed, served with ginger miso sauce
- **fresh summer rolls** - 10.5
  shrimp, pork, rice vermicelli, bean sprouts, lettuce, mint, cilantro, served with hoisin peanut sauce & nuoc cham
- **mango summer rolls** - 10.5
  avocado, mango, red bell pepper, cucumber, lettuce, jalapeños, mint, cilantro, served with peanut sauce
- **curry shrimp** - 12
  yellow curry, thai chili, basil, garlic baguette
- **pork belly buns** - 10.5
  pork belly, pickled cucumber, carrots, hoisin, cilantro
  CHOICE OF: [steamed] or [fried] lotus leaf bun
- **tofu gyoza** - 9.5
  tofu, pickled cucumber, carrots, sriracha aioli, cilantro
  CHOICE OF: [steamed] or [fried] lotus leaf bun
- **crispy rice** - 11*
  spicy tuna, sliced jalapeño, spicy aioli, unagi sauce, scallions
- **ahi poke stack** - 15*
  mirin & soy marinated tuna, avocado crema, cucumber, scallions, rice, served with won ton crisps
- **salmon carpaccio** - 14.5*
  lime and lemongrass zest, truffle oil, micro greens
- **garlic sesame tuna tacos** - 12*
  diced tuna, avocado, garlic sesame aioli, jalapeños, onion, radish & cilantro
- **bulgogi tacos** - 12
  bulgogi short rib, pickled carrots, kimchi, green onions, pickled thai chili, sesame seeds

**SALADS**
- **vietnamese salad** - 10.5
  cabbage, red onion, pickled carrots, cilantro, crispy onions, prawn kruwuk, sweet lime vinaigrette
- **green papaya salad** - 10.5
  green papaya, cabbage, carrots, jalapeños, peanuts, thai basil, sweet lime vinaigrette

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<th>Protein additions to the above salads:</th>
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**MAKIMONO**
- **pork belly roll** - 15.5*
  live spice pork belly, tempura jalapeno, cream cheese, scallions, sriracha, unagi sauce,
- **bang bang shrimp** - 16.5
  california roll, shrimp tossed with spicy chili sauce, spring mix, scallions
- **kung fu** - 16.5*
  salmon, avocado, cream cheese, scallions, topped with spicy tuna, unagi sauce, spicy aioli, tempura flakes
- **firecracker** - 16.5*
  tempura shrimp, cucumber, avocado, scallions, yamagobo, topped with spicy tuna, sriracha, spicy aioli, masago
- **samurai supreme** - 17*
  masago, spicy tuna, cream cheese, avocado, tempura fried, unagi sauce, spicy aioli

**BROTH NOODLES**
- **pho** - 16* or **spicy pho** - 17*
  rice vermicelli, bean sprouts, cilantro, thai basil, scallions, beef broth, served with hoisin & sriracha.
  CHOICE OF: [chicken, rare beef, or sliced short rib]
  ADD: [meatballs, chicken, rare beef, or sliced short rib - 4] or [shrimp - 4] or [poached egg - 1.5*]
- **vietnamese ramen** - 18.5*
  pork belly, shredded pork, poached egg, egg noodles, bok choy, served in a pork broth
- **curry laksa** - 22
  shredded chicken, bun rice noodles, shredded cucumber, thai basil, baby bok choy, served in a spicy coconut broth
  ADD: [shrimp - 4] or [short rib - 4] or [drunken pork belly - 4] or [seared salmon - 3*] or [poached egg - 1.5*]
- **masa ramen** - 18.5*
  drunken pork belly, shoyu egg, corn, bean sprouts, wakame, scallions, crispy garlic, served in a tonkotsu broth [miso chili bomb per request]

**WOK NOODLES**
- **all wok dishes are served with your choice of chicken or tofu**
  ADD: [shanghai sausage - 3] or [steak - 4] or [shrimp - 4]
  or [sunny side up egg on top - 1.5*]
- **hanoi noodles** - 18.5
  yellow curry, onion, carrots, zucchini, napa cabbage, rice noodles
- **drunken thai noodles** - 18.5
  chili nam pla, red onions, mixed mushrooms, carrots, napa cabbage, thai basil, rice noodles
- **pad thai** - 19.5
  tamarind, bean sprouts, egg, carrots, onions, scallions, napa cabbage, peanuts, rice noodles
- **spicy udon** - 19.5
  spicy black pepper sauce, snow peas, bell peppers, white onion, scallions, carrots, celery, jalapeños

**BAHMI**
- **crispy baguette, cucumber, pickled carrots, sriracha aioli, jalapeño, cilantro**
- **caramel pork** - 11.5
  traditional fish sauce & sugar cane marinade
- **chicken katsu** - 11.5
  crispy chicken, sliced cabbage, katsu sauce
- **five spice pork belly** - 11.5
  szechuan pepper, cinnamon, star anise, cloves, cardamom
- **lemongrass tofu** - 9.5
  grilled tofu with sauteed lemongrass & garlic
- **korean short rib** - 12.5
  braised short rib, kimchi & gochujang aioli

**POKE BOWLS**
- **ahi poke bowl** - 17*
  poke tuna, avocado, cucumber, seaweed salad, pickled carrots, wonton strips, served over maze gohan rice
- **cambodian** - 16
  tempura shrimp, spicy crab, avocado, pickled carrots, spicy aioli, served over maze gohan rice
- **spicy salmon crunch** - 16.5*
  spicy salmon mixed with avocado, cucumber, masago topped with tempura flakes over spring mix, edamame, pickled carrots, seafood salad, served over maze gohan rice
- **korean rice bowl** - 17.5*
  marinated wok steak, sunny side egg, kimchi, sprouts, edamame, pickled carrots, served over jasmine rice with sweet & spicy gochujang sauce
- **spicy playa bowl** - 16.5*
  salmon, tuna, maki tofu, avocado, red & yellow pepper, cucumber, spring mix, spicy singapore aioli, served over maze gohan rice
- **katsu chicken bowl** - 16*
  crispy chicken, shoyu egg, shredded cabbage, edamame, pickled carrots, cilantro, sesame aioli, katsu sauce, served over jasmine rice
- **spicy garden bowl** - 15.5
  tofu sauteed in black pepper sauce, snow peas, bell peppers, edamame, pickled carrots, bean sprouts, onions, cucumber, spring mix, served over jasmine rice
  ADD: [chicken - 4] or [steak - 4] or [shrimp - 4]

**RICE DISHES**
- **hibachi deluxe** - 19.5
  zucchini, onions, bell peppers, snow peas, fried rice, crab rangoon, served with housemade hibachi sauces
  CHOICE OF: [teriyaki chicken] or [lemongrass tofu] or [shrimp - 5] or [steak & mushroom - 5]* or [combo - 8*]
- **thai green curry** - 19
  zucchini, bell peppers, onions, bamboo shoots, mushrooms, thai basil, lemongrass, coconut milk, steamed rice
  CHOICE OF: [tofu] or [chicken] or [shrimp - 4]
- **com chien** - 16.5
  fried rice, edamame, oyster sauce, sesame oil, egg, onions, carrots, scallions
  - CHOICE OF: [tofu] or [chicken] or [shrimp - 4]
  ADD: [sunny side up egg on top - 1.5*]
- **deluxe com chien** - 19.5
  shanghai sausage, pork, chicken, shrimp, fried rice, edamame, oyster sauce, sesame oil, egg, onions, carrots, scallions
  ADD: [sunny side up egg on top - 1.5*]
- **thai basil chicken** - 18.5
  chili nam pla, snow peas, bell peppers, red onion, jalapeños, steamed rice - SUBSTITUTE: [tofu] or [shrimp - 4] or [steak - 4]

**DESSERT**
- **crispy cheesecake wontons** - 7.5
  vanilla anglaise, chocolate drizzle, candied orange
- **strawberry spring rolls** - 8.5
  nutella dipping sauce

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*These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

**Vegan & gluten-free menus available upon request.**

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Please let your server know of any allergies. Vegan & gluten-free menus available upon request.