**MARTINIS**

- nigori peach - 12
  vodka, ozeki nigori sake, peach nectar, lemon, mint
- lemongrass ginger - 12
  gin, ginger syrup, lemon, cucumber
- lychee-tini - 12
  vodka, lychee, lemongrass syrup, lemon
- cucumber sake - 11
  cucumber infused vodka, filtered ozeki, lemon
- dirty togarashi - 12.5
  tito’s vodka, dry vermouth rinse, olive juice, togarashi stuffed olives

**COCKTAILS**

- ginger mule - 12
  vodka, muddled lime, ginger beer, fresh grated ginger
- vanilla lavender old fashioned - 13
  bourbon, housemade lavender vanilla syrup, bitters
- blackberry bourbon fizz - 12
  bourbon, lychee, lemongrass, muddled blackberries
- cucumber mojito - 11
  effen cucumber vodka, soda water, fresh mint, lime
- dark n’ peach - 12.5
  bourbon, kraken black spiced rum, peach nectar, ginger, mint
- jalapeño guava margarita - 11.5
  jalapeño infused tequila, guava nectar, lime
- orange blossom - 12
  cathead honeysuckle vodka, orange liqueur, champagne, bitters
- sriracha mary - 10
  vodka, tomato juice, clamato, hoisin, sriracha, spices, pickled okra

**MOCKTAILS**

- blackberry lychee fizz - 7
  lychee, lemongrass, muddled blackberries
- vietnamese limeade - 7
  thai basil, lime, lemon lime soda
- cucumber no-jito - 7
  cucumber water, fresh mint, lime
- moscow filthy - 7
  ginger beer, lime, fresh ginger, n/a blood orange bitters

**RED WINE**

- bonanza cabernet sauvignon - california - 10.5 / 40
- hahn pinot noir - new zealand - 10 / 38
- montes malbec - argentina - 11.5 / 44
- goose ridge merlot - washington - 9 / 34
- ricosoli toscana red blend - italy - 10 / 38

**WHITE WINE**

- alverdi pinot grigio - italy - 8.5 / 32
- william hill chardonnay - california - 9.5 / 36
- the crossings sauvignon blanc - new zealand - 9 / 34
- raw bar vinho verde - portugal - 8.5 / 32
- frisk riesling - australia - 8.5 / 32

**SPARKLING/ROSÉ WINE**

- poema cava brut - spain - 10 / 38
- anna de codorniu brut rose - spain - 8.5 / 32
- zonin prosecco - italy - 14 [split]
- day owl rose - california - 9 / 34

**JUICE, TEA, ETC.**

- vietnamese iced coffee - 4.5
- bottled soda - 3.5
  coke, diet coke, cheerwine, orange fanta

**SAKE INFUSIONS**

- cucumber - 10
  gekkeikan traditional, vodka, cucumber, simple syrup, lemon
- lemongrass lychee - 12
  gekkeikan traditional, elderflower liqueur, lychee, lemongrass, lemon
- pineapple - 10
  gekkeikan traditional infused with fresh pineapple, simple syrup

**SAKE**

- hot sake - 7
  filtered, mineral driven, medium finish
- sho chiku bai - 8 / 24
  filtered, smooth, well balanced, full body (750ml)
- gekkeiken nigori - 22
  unfiltered, mildly sweet, refreshing (300 ml)
- gekkeiken zipang sparkling - 27
  all natural, juicy, acidic finish (250 ml)
- eiko fuji ban ryu honjozo - 35
  light, fruity, crisp finish (300 ml)
- joto nigori - 40
  bright, lively, tropical notes (300 ml)
- shichi hon yari junmai - 55
  creamy, bright grapefruit notes, crisp finish (300 ml)
- soto junmai daiginjo - 58
  all natural, smooth, hints of cucumber & melon (300 ml)

**DRAFT BEER**

- sapporo - japan - 6.5
- yuengling - pennsylvania - 6.5
- gold road brewing mango cart wheat - california - 7
- wicked weed pernicious ipa - north carolina - 7.5
- rotating local craft

**BOTTLED & CANNED BEERS**

- singha - thailand - 6.5
- asahi - japan - 6.5
- michelob ultra - st. louis, mo - 5
- athletic brewing run wild ipa [n/a] - milford, ct - 5.5
- athletic brewing golden lager [n/a] - milford, ct - 5.5
Dumplings

- Pork & ginger gyoza - 7.5
- Beef & kimchi dumplings - 7.5
- Edamame gyoza - 7.5
- Spicy crab rangoon - 7.5

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
- Spicy garlic edamame - 6
- Tossed edamame with spicy garlic sauce
- 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 sauce & nuoc cham
- Mango summer rolls - 10.5
- Avocado, mango, red bell pepper, cucumber, lettuce, jalapeños, mint, cilantro, served with peanut sauce
- Crispy tuna - 13.5
- Spicy tuna, sliced jalapeño, spicy aioli, unagi sauce, scallions
- Tuna tataki - 15.5
- Seared tuna, wakame, fresh herbs, sweet ponzu, togarashi
- Curry shrimp - 12
- Yellow curry, thai chili, thai basil, garlic baguette
- Pork belly buns - 10.5
- Pork belly, pickled cucumber, carrots, hoisin, cilantro
- Choice of: [steamed] or [fried] lotus leaf bun
- Tofu buns - 9.5
- Tofu, pickled cucumber, carrots, sriracha aioli, cilantro
- Ahi poke stack - 15
- Mirin & soy marinated tuna, avocado crema, cucumber, scallions, avocado, sushi rice, served with wonton crisps
- Yellowtail sashimi - 15.5
- Ponzu sauce, jalapeño, sriracha, micro greens
- 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
- Spicy pulled pork tacos - 11
- Five spice pulled pork, cucumber cilantro aioli, pickled red chili, onions, radish & cilantro

Broth Noodles

- Pho - 16 or Spicy pho - 17
- Rice vermicelli, bean sprouts, cilantro, thai basil, scallions, beef broth, hoisin & sriracha
- Choice of:
  - Chicken, rare beef, meatballs 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 - 5] 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

- Hanoi noodles - 18.5
- Yellow curry, onion, carrots, zucchini, scallions, napa cabbage, rice noodles
- Drunken thai noodles - 18.5
- Chili nam pla, red onions, mixed mushrooms, carrots, scallions, 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
  - Choice of chicken or tofu
  - ADD: [shanghai sausage - 3] or [steak - 4] or [shrimp - 4] or [poached egg - 1.5]

Rice Dishes

- Com chien - 16.5
- Fried rice, edamame, oyster sauce, sesame oil, egg, onions, carrots, scallions
- Choice of:
  - Chicken or tofu
  - ADD: [sunny side up egg - 1.5]
- Deluxe com chien - 19.5
- Shanghai sausage, pork, chicken, shrimp, fried rice, edamame, oyster sauce, sesame oil, egg, onions, carrots, scallions
- Choice of:
  - Tofu or chicken
  - ADD: [sunny side up egg - 1.5]
- Thai green curry - 19
- Zucchini, bell peppers, onions, bamboo shoots, mixed mushrooms, thai basil, lemongrass, coconut milk, steamed rice
- Choice of:
  - Tofu or chicken or shrimp
  - ADD: [sunny side up egg - 1.5]
- Thai basil chicken - 18.5
- Chili nam pla, snow peas, bell peppers, red onion, jalapeños, steamed rice
- SUBSTITUTION: [tofu] or [steak - 4] or [shrimp - 4]
- Korean rice bowl - 18.5
- Marinated wok steak, sunny side up egg, kimchi, sprouts, edamame, cucumber, pickled carrots, served over jasmine rice with sweet & spicy gochujang sauce
- Katsu chicken - 17
- Crispy chicken, shoyu egg, shredded cabbage, edamame, pickled carrots, cilantro, sesame aioli, katsu sauce, served over jasmine rice
- Spicy garden bowl - 16
- Tofu sautéed in black pepper sauce, snow peas, bell peppers, edamame, pickled carrots, cucumber, spring mix, served over jasmine rice
  - Choice of:
  - Chicken or steak or shrimp
  - ADD: [chicken - 4] or [steak - 4] or [shrimp - 4]

Banh Mi

- Crispy baguette, cucumber, pickled carrots, sriracha aioli, jalapeño, cilantro
- Korean short rib - 12.5
- Braised short rib, kimchi & gochujang aioli
- 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

Salads

- Vietnamese salad - 10.5
- Cabbage, red onion, pickled carrots, cilantro, crispy onions, prawn krukpuk, sweet lime vinaigrette
- Green papaya salad - 10.5
- Green papaya, cabbage, carrots, jalapeño, peanuts, thai basil, sweet lime vinaigrette

- Protein additions to the above salads:

- Bun Xao - 11.5
- Vermicelli, lettuce, pickled carrots, bean sprouts, shredded cucumber, pork & crab spring roll, cilantro, nuoc cham dressing

Dessert

- Crispy cheesecake wontons - 7.5
- Vanilla anglaise, chocolate drizzle, candied orange
- Strawberry spring rolls - 8.5
- Nutella dipping sauce

Vegan & gluten-free menus available. Please tell your server of any allergies.

- *Contains peanuts & cannot be guaranteed to be peanut free
- **Vegetarian dish options available

*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.