**COCKTAILS**

- ginger mule - 12
  vodka, muddled lime, ginger beer, fresh grated ginger

- vanilla lavender old fashioned - 13
  bourbon, housemade lavender vanilla syrup, bitters

- cilantro paloma - 11.5
  tequila, grapefruit, agave, lime, cilantro

- blackberry bourbon fizz - 12
  bourbon, lychee, lemongrass syrup, lemon

- 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

**SAKE INFUSIONS**

- cucumber - 10
  gekkeikan traditional, vodka, cucumber, simple syrup, lemon

- lemongrass lychee - 12
  gekkeikan lychee, elderflower liqueur, lychee, lemongrass, lemon

- blackberry - 14
  ozeki nigori, simple syrup, muddled blackberries

- pineapple - 10
  gekkeikan traditional infused with fresh pineapple, simple syrup

**SHELLFISH**

- blackfoot - 12
  celery, lemon, lime

- oyster - 12
  celery, lemon

- clam - 12
  celery, lime

- coquina - 12
  celery, lemon

**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

- cosmo fizz - 11
  vodka, triple sec, lime juice, cranberry, topped with champagne

- dirty togarashi - 12.5
  tito’s vodka, dry vermouth rinse, olive juice, togarashi stuffed olive

**DRAFT BEER**

- sapporo - japan - 7

**BOTTLED BEER**

- singha - thailand - 6
- asahi super dry - japan - 6
- kirin ichiban - japan - 6
- bud light - usa - 5
- michelob ultra - usa - 5
- bold rock cider - mills river, nc - 6.5
- olde mecklenburg brewery copper - charlotte, nc - 6.5
- noda brewing jam session - charlotte, nc - 6.5

**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 filly - 7
  ginger beer, lime, fresh ginger, n/a blood orange bitters

**SAKE**

- gekkeikan traditional - 7
  filtered, mineral driven, medium finish

- sho chiku bai - 8 / 24
  filtered, smooth, well balanced, full body [750ml]

- ozeki nigori - 13
  unfiltered, mildly sweet, refreshing [375ml]

- gekkeikan zipang - 14
  sparkling, lighter bodied, off-dry [250ml]

- bunraku nihonjin square - 30
  filtered, layered, light [300ml]

- gekkeikan haiku - 18
  filtered, herbacious, medium-dry [300ml]

**RED WINE**

- the path pinot noir - california - 10 / 38
- mdz malbec - argentina - 9.5 / 36
- shebang red blend - california - 11.5 / 46
- ironstone vineyards petite sirah - california - 10 / 38
- velvet devil merlot - washington state - 10 / 38
- grayson cellars cabernet sauvignon - california - 10 / 38

**WHITE WINE**

- kono sauvignon blanc - new zealand - 10.5 / 40
- benvolio pinot grigio - italy - 10 / 38
- ryan patrick chardonnay - california - 10 / 38
- novellum chardonnay - france - 11.5 / 44
- windisch riesling - germany - 10.5 / 40
- chapelle du bastion picpoul - france - 9 / 34
- vina otano rose - spain - 10.5 / 40
- raza vinhe verde - portugal - 8.5 / 32
- la perlina moscato - italy - 9 / 34

**SPARKLING WINE**

- poema cava brut - spain - 12 / 48
- anna de codorniu brut rose - spain - 10 / 39
- carletto prosecco - italy - 10 / 38

**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
- bottled water - 4
- choice of: [san pellegrino-sparkling] or [acqua panna-still]
**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 boy 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, napa cabbage, rice noodles

- **drunken thai noodles** - 18.5
- chili nam pla, red onions, mixed mushrooms, carrots, napa cabbage, thai basil, rice noodles

- **pad tai** - 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

- **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 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 egg on top - 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 - 4]

- **thai basil chicken** - 18.5
- chili nam pla, snow peas, bell peppers, red onion, jalapeños, steamed rice - SUBSTITUTE: [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, bean sprouts, cucumber, spring mix, served over jasmine rice
- ADD: [chicken - 4] or [steak - 4] or [shrimp - 4]

**Small Dishes**

- **onions, radish & cilantro**
- **five spice pulled pork, cucumber cilantro aioli, pickled red chili**
- **spicy pulled pork tacos**

- **garlic sesame tuna tacos**
- lime and lemongrass zest, truffle oil, micro greens

- **salmon carpaccio**
- ponzu sauce, jalapeño, sriracha, micro greens

- **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

**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

- **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 peanut 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
- CHOICE OF: [steamed] or [fried] lotus leaf bun

- **ahi poke stack** - 15*
- mirin & soy marinated tuna, avocado crema, cucumber, scallions, 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

**Rice Dishes**

- **bun xao** - 11.5
- vermicelli, lettuce, pickled carrots, bean sprouts, pork & crab spring roll, cilantro, nuoc cham dressing

- **bun xao** - 11.5
- vermicelli, lettuce, pickled carrots, bean sprouts, 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.**

*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.*