

SMALL PLATES

- Pork Wonton Dumplings** ^{df}
pork, cabbage, lemongrass, mushrooms, chili oil, tamari, vinegar, scallions, sesame (steamed or fried) \$12.00
- Vegetable Wonton Dumplings** ^{vv v gf df}
mushrooms, tofu, cabbage, water chestnuts, herb-vinegar sauce, scallions, sesame (steamed or fried) \$12.00
- Crispy Marinated Tofu** ^{vv v gf df}
spicy garlic-peanut crunch, yuzu kosho fermented black bean aioli \$9.00
- Brisket Bao Bun** ^{df}
brisket, fresno chilis, pickled cabbage, japanese mayo \$6.00
- Eggplant Bao Bun** ^{vv v df}
miso glaze, fresno chilis, pickled cabbage, japanese mayo \$6.00
- Hoisin Wings** ^{df}
peanuts, cilantro, lime \$13.50
- Korean Hot Wings** ^{gf df}
gochujang, sesame, scallions \$13.50
- Duck & Shrimp Summer Rolls** ^{gf df}
lettuce, mint, basil, cilantro, vermicelli, mayo, peanut sauce \$13.00
- Sweet Potato & Kimchi Summer Rolls** ^{vv v gf df}
basil, cilantro, mint, vermicelli, mayo, peanut sauce \$9.00
- Crispy Pork Skin** ^{gf df}
black sesame salt, lime \$5.00
- Pork Belly & Yucca Pancake** ^{gf df}
scallions, cilantro, sweet & spicy sauces \$9.50
- Tempura Broccoli** ^{vv v gf df}
ponzu dipping sauce \$7.00



BOWLS & SALADS

- STEP 1: pick a bowl or salad**
- Fried Rice Bowl** ^{v gf df}
egg, charred scallions, carrots, snap peas, greens, ginger, cilantro, spicy garlic-peanut crunch, lime \$15.00
 - Yellow Curry Bowl** ^{vv v gf df}
eggplant, tomatoes, snap peas, greens, mushrooms, jasmine rice, crispy shallots cashews, lime, thai basil \$16.00
 - Peanut Noodle Bowl** ^{vv v gf df}
chilled glass noodles, red bell peppers, napa cabbage, carrots, cucumbers, basil, mint, scallions, peanut sauce, kimchi seasoning \$15.00
 - Chopped Bok Choy Salad** ^{vv v gf df}
crunchy noodles, cashews, scallions, orange segments, sesame dressing \$12.50

- STEP 2: add a protein**
- Salmon** ^{gf df} \$9.00
 - Shrimp** ^{gf df} \$9.00
 - Duck** ^{gf df} \$8.00
 - Chicken** ^{gf df} \$6.00
 - Tofu** ^{vv v gf df} \$6.00
 - Extra Veggies** ^{vv v gf df} \$4.00
 - Avocado** ^{vv v gf df} \$2.50

SIDES

- Steamed Chinese Spinach** ^{vv v gf df}
miso, tamari, sesame \$7.00
- Marinated Cucumbers** ^{gf df}
korean chili flakes, toasted sesame \$5.00
- Cabbage Mango Slaw** ^{vv v gf df}
carrots, shallots, sesame, herbs \$5.00
- Steamed Jasmine Rice** ^{vv v gf df}
\$3.50

SOUPS

- add greens, extra crispy shallots, spicy garlic-peanut crunch, or extra noodles +1.50**
- Chicken Pho** ^{gf df}
rice noodles, bean sprouts, crispy shallots, thai basil, cilantro, lime \$14.00
- Brisket Pho** ^{gf df}
rice noodles, bean sprouts, crispy shallots, thai basil, cilantro, lime \$18.00
- Veggie Wonton Noodle** ^{vv v df}
veggie wontons, egg noodles, bok choy, scallions, furikake \$14.00
- Pork Wonton Noodle** ^{df}
pork wontons, egg noodles, bok choy, scallions, pork fu, furikake \$14.00

SANDWICHES

- add fried egg or avocado +2.00**
- Slow Braised Pork Sandwich**
butter lettuce, wonton crunch, tonkatsu bbq sauce, brioche bun, fries \$15.00
- Crispy Korean Chicken Sandwich** ^{df}
cucumbers, slaw, sweet & spicy sauce mayo, brioche bun, fries \$15.00
- Beef Banh Mi** ^{df}
pickled carrots & daikon, cucumbers, cilantro, sriracha mayo \$12.50
- Crispy Tofu & Mushroom Banh Mi** ^{vv v df}
pickled carrots & daikon, cucumbers, cilantro, sriracha mayo \$11.00
- Grilled Shrimp Banh Mi** ^{df}
pickled carrots & daikon, cucumbers, cilantro, sriracha mayo \$14.00

^{vv} VEGAN	^{gf} GLUTEN FREE
^v VEGETARIAN	^{df} DAIRY FREE

If you have any food allergies please speak to your server or manager. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

BEER

- Super Dry**
Asahi \$7.00
- Pilsner**
The Crisp - Six Point \$7.00
- Pale Ale**
La Gunitas - Little Sumpin' \$8.00
- Rice Beer**
Makku - Makgeolli \$9.00

WINE

- Chardonnay**
Les Turitelles \$10.00 gls / \$40.00 btl
- Sauvignon Blanc**
Petit Le Mont \$11.00 gls / \$44.00 btl
- Rose**
Olivares \$10.00 gls / \$40.00 btl
- Syrah**
Powers \$12.00 gls / \$48.00 btl
- Rioja**
Senorio de Pecina \$11.00 gls / \$44.00 btl
- Sparkling Wine-Style Cider**
Cliffton Dry \$10.00 btl

SAKE

- Living Jewel** (300ml) filtered \$24.00
- Snow Maiden** (180ml) unfiltered \$14.00