

SMALL PLATES

Thai Coconut Soup  
straw mushrooms, cherry tomatoes, lemongrass, water chestnuts, chili oil, herbs \$10.50 (*chicken +3, shrimp +5*)

Papaya Salad  
tofu, carrots, cucumbers, fresnos, peanuts, mint, cilantro, crispy shallots, nuoc cham \$8.50

Pork Wonton Dumplings 
pork, cabbage, lemongrass, mushrooms, chili oil, tamari, vinegar, scallions, sesame (*steamed or fried*) \$12.00

Vegetable Wonton Dumplings   
mushrooms, tofu, cabbage, water chestnuts, chili oil, scallions, sesame (*steamed or fried*) \$12.00

Crispy Marinated Tofu    
spicy garlic-peanut crunch, yuzu kosho fermented black bean aioli \$9.00

Brisket Bao Bun 
brisket, fresno chilis, pickled cabbage, japanese mayo \$6.00

Eggplant Bao Bun   
miso glaze, fresno chilis, pickled cabbage, japanese mayo \$6.00

Hoisin Wings 
peanuts, cilantro, lime \$13.50

Korean Hot Wings  
gochujang, sesame, scallions \$13.50

Duck & Shrimp Summer Rolls  
lettuce, mint, basil, cilantro, vermicelli, mayo, peanut sauce \$13.00

Sweet Potato & Kimchi Summer Rolls    
basil, cilantro, mint, vermicelli, mayo, peanut sauce \$9.00

Crispy Pork Skin  
black sesame salt, lime \$5.00

Tempura Broccoli    
ponzu dipping sauce \$7.00

BOWLS & SALADS

STEP 1: pick a bowl or salad

Fried Rice Bowl   
egg, charred scallions, carrots, snap peas, greens, ginger, cilantro, spicy garlic-peanut crunch, lime \$15.00

Yellow Curry Bowl    
eggplant, tomatoes, snap peas, greens, mushrooms, jasmine rice, crispy shallots cashews, lime, thai basil \$16.00

Peanut Noodle Bowl    
chilled glass noodles, red bell peppers, napa cabbage, carrots, cucumbers, basil, mint, scallions, peanut sauce, kimchi seasoning \$15.00

Chopped Bok Choy Salad    
crunchy noodles, cashews, scallions, orange segments, sesame dressing \$12.50

STEP 2: add a protein

Salmon   \$9.00

Shrimp   \$9.00

Duck   \$8.00

Chicken   \$6.00

Tofu     \$6.00

Extra Veggies     \$4.00

Avocado     \$2.50

SIDES

Chinese Spinach    
sesame dressing, furikake \$7.00

Marinated Cucumbers  
korean chili flakes, toasted sesame \$5.00

Cabbage Mango Slaw    
carrots, shallots, sesame, herbs \$5.00

Steamed Jasmine Rice    
\$3.50

SOUPS

add greens, extra crispy shallots, spicy garlic-peanut crunch, or extra noodles +1.50

Chicken Pho  
rice noodles, bean sprouts, crispy shallots, thai basil, cilantro, lime \$14.00

Brisket Pho  
rice noodles, bean sprouts, crispy shallots, thai basil, cilantro, lime \$18.00

Veggie Wonton Noodle    
veggie wontons, egg noodles, bok choy, scallions, furikake \$14.00

Pork Wonton Noodle 
pork wontons, egg noodles, bok choy, scallions, pork fu, furikake \$14.00

SANDWICHES

add fried egg or avocado +2.00

Crispy Korean Chicken Sandwich 
cucumbers, slaw, sweet & spicy sauce mayo, brioche bun, fries \$15.00

Beef Banh Mi 
pickled carrots & daikon, cucumbers, cilantro, sriracha mayo \$13.00

Crispy Tofu & Mushroom Banh Mi    
pickled carrots & daikon, cucumbers, cilantro, sriracha mayo \$11.00

Grilled Shrimp Banh Mi 
pickled carrots & daikon, cucumbers, cilantro, sriracha mayo \$14.00

 VEGAN	 GLUTEN FREE
 VEGETARIAN	 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