

CHŌ

FUNKY ASIAN BISTRO

SNACKS!

BEEF BROTH 12
marrow bones, neck bones
GF DF

CHICKEN SATAY 18
madras curry rub, galangal
thai peanut sauce
DF 🥜 🌱

WOODEAR MUSHROOM 16
black vinegar, chili oil, grated garlic
GF DF VG

CHICKEN LIVER PÂTE 22
true loaf baguette, granny
smith kaffir lime chutney

PORK RIBS 23
applewood smoked
gochujang glaze
DF 🌱

- GF = GLUTEN FREE
DF = DAIRY FREE
VG = VEGAN
VEG = VEGETARIAN
🥜 = CONTAINS NUTS
🌱 = CONTAINS SESAME SEEDS
🦞 = CONTAINS SHELLFISH
🔥 = CONTAINS RAW ALLIUM

RAW

MANGO COCONUT SALAD DF GF 15
tamarind vinaigrette, herbs, cucumber

WASABI CABBAGE SALAD GF VG 16
korean pear, apple wasabi
vinaigrette, shallots

***SCALLOP CRUDO** DF GF 🦞 24
red curry oil, pandang, kaffir lime

***MISO BEEF TARTARE** DF 🌱 28
soy cured egg yolk, shrimp crackers, shiro
miso

MAINS

KOREAN FRIED CHICKEN DF 🌱 26
confit garlic kewpie, gochujang
pickled daikon

CRAB CURRY DF 🦞 42
jackfruit, spaghetti squash
thai red curry

GREEN CURRY CHICKEN/TOFU GF DF VG 28
tofu, bamboo shoot, thai basil

KHAO SOI LAMB NECK DF 42
egg noodles, crispy noodles, bean sprouts

BANANA LEAF STEAMED FISH DF 🦞 36
nam jim, ginger, coconut

BONE-IN SHORT RIB DF 🌱 84
chinese broccoli, lemongrass soy glaze

DUMPLINGS & FRIENDS

VIETNAMESE SHRIMP ROLL DF VG 🦞 18
peanut hoisin sauce, nouc cham

MUSHROOM DUMPLING DF 🌱 15
yuzu ponzu dip, sesame chili dip

SHRIMP WONTON DF 🦞 🌱 16
yuzu ponzu dip, sesame chili dip

DUCK BAO 🌱 18
honey soy glazed duck, pickles

WOK

BEEF BASIL DF 26
thai basil, long beans

KUNG PAO CHICKEN DF 🥜 29
cashews, sweet peppers, shaoxing wine

PAD THAI CHICKEN/SHRIMP/TOFU DF 🥜 25
fish sauce, tamarind, bean sprouts

PAD SEE EW DF 🦞 26
stir-fried beef, chinese broccoli, rice
noodles

DUCK FRIED RICE DF 34
snow peas, sweet corn, eggs

SHRIMP NASI GORENG DF 🦞 32
sambal, green beans, kecap soy sauce

SIDES

SCALLION PANCAKE 9

SHISHITO PEPPERS 11

CHINESE BROCCOLI 9

JASMINE RICE 7

A 20% Gratuity May Be Added To Parties of 6 or More

*Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Please notify us of any food allergies.

COCKTAILS

GOLDEN TRIANGLE 17
condesa gin, thai basil
yuzu, prosecco

UME BLOSSOM 16
bacardi superior, junmai sake, plum
liqueur, ube, lemon, egg white

EASY TIGER! 18
hangar one lime vodka, mizu shochu
strawberry, pandan, calpico soda, hibiscus

NIGHT MARKET 17
nikka coffey whiskey, licor 43, five spice
dulce de leche, vietnamese coffee

CHO-GARITA 18
don fulano blanco tequila, shishito shrub
thai chili, lime, togarashi salt rim

SILK THAI MANHATTAN 18
michter's rye, thai tea, sweet vermouth
giffard banana, cardamom bitters

SPILL THE TEA 45
haku vodka, nigori sake, lychee
jasmine tea, lemon, grapefruit
LARGE FORMAT SHAREABLE COCKTAIL

NEON GEISHA 17
suntory toki, japanese melon
wildflower honey, yuzu sake, egg white

SAKE

KIKUSUI JUNMAI GINJO 19/61

RIHAKU JUNMAI GINJO 300 ml 36

DASSAI BLUE 50 JUNMAI DAIGINJO NIGORI 18/59

KONTEKI JUNMAI DAIGINJO 300 ml 39

MOCKTAILS

BAE-SIAN PEAR 16
almave blanco n/a tequila, asian pear
thai basil, lemon, citrus salt

JUNGLE CAT 16
aplos arise, strawberry, pandan
calpico soda

ALOE KNOW ABOUT IT 16
aplos ease, cucumber, aloe, lime

WHITE

SAUVIGNON BLANC Sinegal | Sonoma County 2022 21/78
GRÜNER VELTLINER Laurenz V “Singing” | AUT 2023 16/64
RIESLING August Kessler | Rhinegau, GER 2023 12/48
ETNA BIANCO Tenute Nicosia | Sicily, IT 2024 18/72
CHARDONNAY Domaine Laroche | Chablis FR 2023 23/84
GRENACHE Le Fête Rosé | Provence, FR 2024 16/62
GRENACHE The Language of Yes | CA 2024 56
RIESLING DR Loosen Wehler Sonmen | Mosel, DE 2020 58
SAUVIGNON BLANC Saint Clair Reserve | NZ 2023 69
SAUVIGNON BLANC Vincent Delaporte | FR 2024 92
PINOT GRIGIO Jermann | Friuli, IT 2024 56
VIOGNIER Stags’ Leap Winery | Napa Valley 2024 65
CHENIN BLANC Hereafter Here | South Africa 2022 62
GEWÜRZTRAMINER Domaine Weinbach | Alsace, FR 2023 86
ALBARIÑO Licia | Rias Baixas, Spain 2024 62
GRENACHE Vike Vike Barbagia IGT | Sardinia, IT 2023 92
CHATEAU DU PAPE BLANC Chateau De Beaucastel 2022 220
CHARDONNAY Dutton-Goldfield | Sonoma County 2022 95
CHARDONNAY Rombauer Vineyards | Carneros, Napa 2024 130

SPARKLING

CAVA Can Sumol, Muntanya | SP 17/60
CHAMPAGNE Charles Heidsieck Brut Réserve | FR 120
CHAMPAGNE Ruinart Blanc de Blanc | FR 190
CHAMPAGNE Billecart- Salmon Rose | FR 185

RED

SHIRAZ Yalumba | Barossa, AU 2024 18/62
TEMPRANILLO CUNE Gran Reserva | Rioja, SP 2018 20/75
MALBEC Ernesto Catena | Mendoza, AR 2023 22/78
PINOT NOIR Calera | Central Coast , CA 2023 18/68
CABERNET SAUVIGNON Daou Reserve | Napa, CA 2023 23/82
GAMAY Domaine Lafarge Chiroubles | Beaujolais, FR 2023 92
NERELLO MASCALESE Tornatore Etna Rosso | Sicily, IT 2022 84
BARBERA Barbera d’Asti, Ratti | Piedmont, IT 2024 45
PINOT NOIR Girlan “Patricia” | Alto Adige, IT 2023 69
PINOT NOIR Merry Edwards | Sonoma Coast, CA 2023 135
SANGIOVESE Isole e Olena Chianti Classico | Tuscany, IT 2022 90
SANGIOVESE Banfi Brunello di Montalcino | Tuscany, IT 2020 140
SYRAH Chave, Saint-Joseph | Rhône, FR 2022 75
GRENACHE “Night Shade” Denner | Paso Robles, CA 2023 72
ZINFANDEL “8 Years in the Desert” Orin Swift | CA 2024 75
CABERNET SAUVIGNON “Blood Lines” Orin Swift | CA 2024 60
CABERNET SAUVIGNON Jayson “by Pahlmeyer” | CA 2022 165
CABERNET SAUVIGNON Spottswoode | Napa 2021 225
CABERNET FRANC Guiberteau, Saumar | Loire, FR 2021 90
MERLOT “Ca Marcanda” Gaja, Bolgheri | Tuscany, IT 2020 135
NEBBIOLO Ratti Barolo Marcenasco | Piedmont, IT 2021 120

BEER

TIGER 9 **ORION** 8
ECHIGO IPA 9