

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
🥜 = CONTAINS NUTS
🌿 = CONTAINS SESAME SEEDS
🐠 = CONTAINS SHELLFISH

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

TURMERIC FISH CHA CA LA VONG GF DF 38
rice vermicelli noodles, dill, galangal

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 🌿 78
chinese broccoli, lemongrass soy glaze

DUMPLINGS & FRIENDS

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

EGGPLANT LUMPIA DF VG 17
chili garlic dip

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
water chestnuts, sweet peppers, thai basil

KUNG PAO CHICKEN DF 🥜 27
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.