

lunch

appetizer

pommes frites | 8

fresh fried potatoes tossed in special seasoning served with wasabi mayo

***spicy tuna tower** | 14

marinated ahi with avocado salad, wasabi tobiko, wonton crisp

spring rolls | 9

hand-made vegetable rolls with vermicelli noodles served with a cilantro mint sauce

sweet & spicy crispy pork eggrolls | 10

sriracha spiced ground pork and sesame marinated asian vegetables with sweet chili dipping sauce

chipotle-coconut curry chicken skewers | 11

spicy peanut sauce, fresh cilantro and sake pickled onions

chicken & lettuce hand wraps | 12

stir-fried ground chicken, peanut, and vegetables with fresh crisp lettuce and coconut-curry sauce

grilled steak bites | 13

pepper crusted grilled flat iron with sautéed shiitake mushrooms, Danish blue cheese, baby greens and balsamic reduction

soups

banana and lemongrass soup

with deviled alaskan crab and curried eggplant
cup 5 / bowl 8

soup of the day

ask server
cup 5 / bowl 8

greens (add chicken, shrimp or tofu \$6, steak \$8)

house salad | 8

mesclun greens, cucumbers, sprouts, tomatoes, wasabi and lemon vinaigrette

asian citrus spinach | 11

baby spinach, red peppers, heirloom carrots, julienne red onion, mandarin oranges, candied pecans and a wonton goat cheese ball

strawberry chili | 9

butter leaf lettuce, fresh strawberries, creamy sweet chili cilantro dressing, candied pecans and shaved red onion

sesame-ginger caesar | 8

baby artisan romaine with fried wontons, a house-made caesar dressing, sweet soy and a sesame parmesan crisp

alaskan tofu and quinoa | 13

red and white quinoa, pickled red cabbage, sprouts, edamame, heirloom carrots, red pepper and cashews

For split plates add \$4

Parties of 6 or more are subject to an 18% gratuity

**Consuming raw or undercooked fish or meats may increase your risk of foodborne illness*

sandwiches

(with frites, soup, or salad)

sandwich of the day

see server for details

mu shu tacos | 12

ground seasoned chicken, Chinese slaw and hoisin sauce with warmed flour tortillas

carne asada | 14

grilled steak with pickled onions, butter leaf lettuce, tomato and a roasted coriander red pepper coulis served on a hoagie roll

ginger burger or turkey burger | 14

togarashi-candied bacon cheeseburger with avocado, butter leaf lettuce, tomato and red onion

quinoa & white bean-edamame burger | 13

sriracha-cashew cream, smashed avocado, butter lettuce, tomato, red onion and micro sprouts

vietnamese chicken sandwich | 13

grilled chicken with sweet chili aioli, kim chi and bean sprouts served on a hoagie roll

specialties and entrées

vegan curry | 14

seared local tofu with mushrooms, onions, baby bok choy and zucchini in a yellow coconut curry sauce served with jasmine rice and sesame asian vegetables

panang beef curry | 15

tender beef tips with crimini mushrooms, sweet onions and topped with jasmine rice, sesame asian vegetables, peanuts, bean sprouts and fresh cilantro

mee krob | 16

spicy and sweet chicken, pork and shrimp sautéed with mixed peppers and jalapeños over crispy vermicelli and rice noodles

baked sea scallops “mac & cheese” | 21

seared diver scallops atop a basil-pine nut crusted three-cheese pasta, fresh tomatoes and finished with truffle oil and fresh basil

thai shrimp noodle soup | 18

tangy lemongrass shrimp broth, large prawns, green onions, bok choy, fresh cilantro and crimini mushrooms

mango-teriyaki alaskan tofu | 14

sake glazed vegetable soba noodles, broccolini, shiitake mushrooms, mango-teriyaki sauce and sesame seeds

\$11 express menu

stir-fry

udon noodles and vegetables sautéed with a hoisin-mango sauce topped with your choice of protein from below

peanut noodles

udon noodles and sautéed vegetables dressed with a creamy Thai spice peanut sauce topped with your choice of protein from below

teriyaki chicken
teriyaki steak

spicy chicken
grilled tofu