

appetizers

pommes frites fresh fried potatoes tossed in special seasoning served with wasabi mayo	8
*alaskan oyster shooter fresh shucked alaskan oyster served in a shot glass with a spicy-sake tomato water	4
*spicy ahi tuna tower marinated big eye ahi with fresh avocado salad, wasabi tobiko, sweet soy drizzle and wonton crisps	14
fresh spring rolls (gf) fresh vegetable hand rolls with marinated vermicelli noodles and a cilantro mint sauce	9
fennel & coriander rubbed chicken wings (gf) sweet chili glaze, toasted sesame seeds and blue cheese dipping sauce	14
crab cake (2) 4 oz deep sea red crab meat cakes seasoned with fresh ginger, garlic, & cilantro served with locally grown organic kale & chili lime dressing	18
sweet & spicy crispy pork eggrolls sriracha spiced ground pork and sesame marinated asian vegetables with sweet chili dipping sauce	10
*fresh ahi tuna seared blackened ahi with grilled pineapple relish, wasabi mayo and sweet soy	15
chipotle-coconut curry chicken skewers (gf) served with a spicy peanut sauce, fresh cilantro and sake pickled onions	11
chicken & lettuce hand wraps stir-fried ground chicken, peanuts and vegetables with bibb lettuce and coconut-curry sauce	12
grilled steak bites (gf) pepper crusted grilled flat iron with sautéed shiitake mushrooms, danish blue cheese, baby greens and balsamic reduction	13
greens and soups	
house salad mesclun greens, cucumbers, sprouts, tomatoes, wasabi and lemon vinaigrette	8
ginger carrot salad (gf) crisp butter leaf lettuce tossed with a ginger carrot vinaigrette, shaved red onions, red pepper curls, tamarind syrup & cracked black pepper	9
strawberry chili butter leaf hearts tossed in a creamy sweet chili cilantro dressing with fresh strawberries, shaved red onions and candied pecans	9
sesame-ginger caesar baby artisan romaine with fried wontons, house-made caesar dressing, sweet soy and a sesame parmesan crisp	8
alaskan tofu and quinoa red and white quinoa, pickled red cabbage, sprouts, edamame, heirloom carrots, red pepper and cashews	13
banana and lemongrass soup (gf) with deviled alaskan crab and curried eggplant	cup 5 / bowl 9
soup of the day ask server	cup 5 / bowl 9

entrees

coriander rubbed maple leaf farms duck breast	31
seared duck with egg fried Israeli cous cous, ginger soy glazed baby bok choy & finished with a honey chili glaze & micro bok choy	
honey bbq glazed pork ribs	26
slow roasted coriander fennel crusted ribs glazed with honey bbq sauce & served with roasted jalapeño parmesan grits, fried garlic sesame green beans & pickled red onion	
alaskan baked sea scallops “mac & cheese”	32
seared diver scallops atop a basil-pine nut crusted three-cheese pasta, tomato brunoise and finished with truffle oil & fresh basil	
rocket ranch pork chop (gf)	27
14 oz locally raised grilled pork chop with creamy sweet potato puree, bacon collard greens & finished with a savory mole sauce & pickled red onions	
*big eye ahi tuna	30
grilled sesame crusted fresh Hawaiian “a” grade ahi with black bean jasmine rice, seared baby bok choy & finished with chili sauce & ponzu gastrique	
grilled filet mignon (gf)	39
8 oz grilled filet with smashed red potato, roasted corn & avocado salad, roasted red pepper coulis, crispy leeks & basil infused sea salt	
pepper crusted new york (gf)	29
10 oz grilled new york strip with salt & vinegar fingerling potatoes, sautéed portobello mushrooms, arugula & finished with blue cheese butter, onion jam & crispy garlic chips	
panang beef curry (gf)	22
tender beef tips with crimini mushrooms, sweet onions and topped with jasmine rice, sesame asian vegetables, peanuts, bean sprouts, & fresh cilantro	
vegan curry (gf)	20
seared local tofu with mushrooms, onions, baby bok choy & zucchini in a yellow coconut curry sauce with jasmine rice, sesame asian vegetables, bean sprouts & fresh cilantro	
thai shrimp noodle soup (gf)	21
tangy lemongrass shrimp broth, large prawns, green onions, bok choy, fresh cilantro & crimini mushrooms	
mango-teriyaki alaskan tofu	19
sake glazed vegetable soba noodles, broccolini, mushrooms, mango-teriyaki sauce & sesame seeds	
mee krob	23
sweet and spicy chicken, pork and shrimp sautéed with mixed peppers & jalapeños over crispy vermicelli & rice noodles	

(gf) gluten free

for split plates add \$4

parties of 6 or more are subject to an 18% gratuity charge

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