

appetizers

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

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