

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	
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 (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	
fennel & coriander rubbed chicken wings (gf)	14
sweet chili glaze, toasted sesame seeds and blue cheese dipping sauce	
grilled steak bites (gf)	13
pepper crusted grilled flat iron with sautéed shiitake mushrooms, danish blue cheese, baby greens and balsamic reduction	
*fresh ahi tuna	15
seared blackened ahi with grilled pineapple relish, wasabi mayo and sweet soy	
crispy gouda risotto balls	13
aioli panko crusted and deep fried to perfection, served with a strawberry chili	
greens and soups	
house salad	8
mesclun greens, cucumbers, sprouts, tomatoes, wasabi and lemon vinaigrette	
kale and fennel	10
chopped kale with freshly shaved fennel pods, tossed in a lemon pepper mignonette and topped with parmigiana-reggiano	
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

maple leaf farms duck breast	31
seared duck with sautéed sonsie spinach and red cabbage, served with crab fried rice and a sweet chili beurre blanc	
honey- balsamic chicken	26
black pepper dusted chicken breast pan-seared and served with sautéed green beans and garlic cheddar grits finished with a honey-balsamic pan sauce	
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	
nori tuna	34
nori wrapped #1 ahi served with sesame-lime jasmine rice, wilted spinach and pickled red onion, plated with wasabi puree and a smoky-ginger ponzu	
blackberry bbq ribs	
27	
slow cooked spare ribs glazed with our house made blackberry bbq sauce, served with cilantro-rosemary sweet potato fries and caramelized pickled kimchi	
bleu cheese crusted filet mignon	40
8 oz seared filet topped with a balsamic and blue cheese crust, paired with truffled cauliflower and a bacon-spinach polenta croquette	roasted
new york strip	38
ginger-rum glazed 11oz. new york strip steak with whipped garlic mashed potatoes and parmesan-panko fried asparagus	
classic cheeseburger	
17	
6 oz burger with cheddar cheese, sliced tomatoes, red onion and crisp romaine on a pretzel bun with house-made secret sauce and served with pommes frites	
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