

appetizers

pommes frites	8
fresh fried potatoes tossed in special seasoning served with wasabi mayo	
sake-herb butter clams	
fresh clams served in a sake-herb butter pan jus, with soba noodles	
16	
and a parmesan crostini	
*alaskan oyster	4
fresh shucked alaskan oyster served with bok choy mignonette	
*ahi tuna tower	16
marinated big eye ahi with fresh avocado-papaya salsa, wasabi aioli, sweet soy drizzle and fried 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	12
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	
steak bites (gf)	15
grilled new york strip, caramelized shiitake mushrooms, onions, truffled greens & a blackberry balsamic	
crispy gouda risotto balls	13
panko crusted and deep fried to perfection, served with a strawberry chili aioli	
sweet chili shrimp	16
crispy tempura style prawns, sweet chili-sriracha glaze	
greens and soups	
house salad	8
mesclun greens, cucumbers, sprouts, tomatoes, wasabi and lemon vinaigrette	
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 (gf)	36
seared duck breast with an orange-blackberry balsamic, crispy baby bok choy with fried garlic chips and savory curried purple potatoes	
fried chicken	28
pan-fried marinated chicken breast served with herb-mashed potatoes, grilled asparagus and a curried honey mustard sauce	
seared ahi tuna (gf)	36
blackened ahi tuna served with a cilantro-lime jasmine rice, roasted carrots, spicy pineapple curd and pickled mustard seeds	
short rib entrée	
37	
slow-braised beef short rib served with herb-mashed potatoes, grilled broccolini, roasted shiitake mushrooms with a red wine miso glaze	
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	
filet mignon (gf)	42
8 oz. grilled grass fed filet with blackened asparagus, curried purple potatoes & a bleu cheese-truffle mornay	
kobe beef cheeseburger	18
8 oz burger with cheddar cheese, sliced tomatoes, red onion & crisp romaine on a pretzel bun with house-made secret sauce & served with pommes frites	
panang beef curry (gf)	23
tender beef tips with crimini mushrooms, sweet onions and topped with jasmine rice, sesame asian vegetables, peanuts, bean sprouts, & fresh cilantro	
vegan curry (gf)	21
fried local tofu with mushrooms, onions, potatoes, mixed peppers, bok choy & zucchini in a coconut curry sauce with jasmine rice, mixed vegetables, bean sprouts & fresh cilantro	
thai shrimp noodle soup (gf)	
22	
tangy lemongrass shrimp broth, large prawns, green onions, bok choy, fresh cilantro and crimini mushrooms	
mango-teriyaki alaskan tofu	
19	
sake glazed vegetable soba noodles, broccolini, mushrooms, mango-teriyaki sauce & sesame seeds	
mee krob	23
sweet & spicy chicken, pork & 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