THE NIGHT WE MET

COLD

Emerald Roll Mixed greens, tofu, carrots ,sliced avocado, green chili mayo dressing (GF/V) 12

Gem Salad Grilled romaine hearts, cheese, sesame dressing (GF/V) 14

Thai Salmon Sashimi Salmon sashimi, Thai citrus chili dressing 17

Spicy Tuna Crispy Rice Crispy rice, spicy tuna 16

Tuna Crudo Tuna, wasabi-citrus soy dressing. 18

Japanese Scallop Crudo Japanese scallops, pomegranate-yuzu essence 22

Hamachi Jalapeño Crudo Hamachi sashimi, jalapeño, ponzu 18

Fiji Shrimp Ceviche Shrimp, tropical herbs (GF) 19

Crispy Papaya Tempura Salad Green papaya, carrots, cashews, shrimp, citrus chili dressing (N) 18

Herb Salad Mixed greens, almonds, Thai herbs, yuzu dressing (GF/V/N) *(add tuna +6 | chicken +5 | tofu +5)* 16

Soft Shell Crab & Green Apple Salad Crispy soft-shell, green apple, cashews, lime dressing (N) 24

HOT

Seared Japanese Scallops Japanese scallops , zesty lemon-herb chili sauce (GF) 21

Fried Calamari Calamari, Kochujang 21

Roti with Panang Curry Panang curry, Thai roti (VE) 14

Teriyaki Tempura Tofu & Vegetables Tofu mixed vegetables, tempura, teriyaki sauce (VE) 18

Chicken Satay (4 pcs) Chicken skewers, peanut sauce (GF/N) 17

Ribeye Skewers Ribeye, peanut sauce (GF/N) 22

Kimchi Fried Rice Rice, kimchi, egg (GF) 19

Soft Shell Crab Curry Soft-shell crab, yellow curry, yakisoba noodles 27

Grilled Chicken with Sticky Rice Grilled chicken, sticky rice, spicy Thai dip. 23

Garlic Noodles with Grilled Chicken Garlic noodles, grilled chicken 23

Garlic Noodles with Grilled Salmon Teriyaki Garlic noodles, grilled salmon, teriyaki glaze 28

Wagyu Burger Australian Wagyu, American cheese, caramelized onion aioli, sesame milk bun 23

Fried Whole Branzino with Basil Sauce Whole branzino, basil chili sauce, served with jasmine rice 43

Hong Kong Fried Rice Jasmine rice, Chinese pork sausage, green beans, carrots, fried egg 19

Crying Tiger Grilled Australian grass-fed ribeye, spicy Thai dip 32

SIDES

Fries with Curry Ketchup & Curry Aioli Crispy fries served with our signature curry dips 10

Garlic Green Beans Crunchy green beans coated with garlic (VE) 13

Edamame Lightly salted, perfectly steamed (GF/VE) 8

Broccolini Charred broccolini tossed with sesame oil and garlic (GF/VE) 13

Tempura Green Bean Fries Served with chipotle aioli (V) 12

Miso Soup White miso, soft tofu, wakame seaweed 8

SWEET

Deconstructed Mango Sticky Rice Mango, coconut rice, butterfly pea cream, golden pearls (GF/VE) 16

Matcha Donut Donut, matcha glaze, vanilla bean ice cream, strawberry coulis 15

Homemade Lychee Sorbet Lychee , rose, raspberry 9

Homemade Butterfly Pea Lemon Sorbet Lemon, mint, butterfly pea 9

12.1.25

V = vegetarian | VE = vegan | GF =gluten free | N = nuts

COCKTAILS

Take me to Cabo *Altos Reposado, Goji Berry, Ube, Lavender, Dandelion* 17

Green Is In *Roku Gin, Pandan, Dry Vermouth, Coconut, Spirulina* 18

Queen of the Night *Vida Mezcal, Hibiscus, Cherry, Coconut Blossom* 18

Patience *Copalli Rum, Aloe, Citrus* 17

Where Is Everybody? *Codigo Rosa Tequila, Yuzu, Red Pepper, Maple* 20

Just The Two Of Us *Haku Vodka, Sake, Yellow Pepper* 20

Hard To Get *Haku Vodka, Roku Gin Lime leaf Gin, Mint, Habanero, Passion Fruit* 17

Her Espresso Martini *Altos Reposado, Banana, Espresso* 18

Pearl *Haku Vodka, Lychee, yuzu, sea salt* 18

SPIRIT FREE

Botanical Julep Pathfinder Amaro, Mint, Lemon 16

Sunrise Lyres Spritz, Italian Orange Aperitif, NA sparkling wine 16

Athletic Run Wild IPA 8
Suntory 0.00% Beer 8
Phony Negroni 14

BEER

DRAFT

Singha Lager *Thailand, ABV 5%* 8
Delirium Tremens *Belgium Pale Ale, ABV 8.5%* 13
ST. Bernardus Tokyo Wit *Belgium, ABV 6%* 10
Isekado Hazy IPA *Japan, ABV 6.5%* 10

BOTTLED & CANNED BEER

Leo Pale Lager *Thailand, ABV 5%* 7
Wednesday Cat, White Ale *Japan ABV 5%* 9

WINE

WHITE

Sancerre – *Loire Valley, France* 22 | 88
Trefethen Chardonnay – *Napa Valley* 18 | 72
Pieropan Soave – *Veneto, Italy* 16 | 64
Campagnola Pinot Grigio – *Delle Venezie* 14 | 56

RED

Böen Pinot Noir – *California* 16 | 64
Martis Cabernet Sauvignon – *Alexander Valley* 22 | 88
Orin Swift "Abstract" – *Grenache, Syrah, Petite Sirah* 20 | 80
Orin Swift "8 Years" *Zinfandel, Petite Sirah, Syrah* 96

ROSE/SPARKLING

Château Sainte Marguerite Rosé – *Provence* 16 | 64
Zonin Prosecco – *Veneto, Italy* 15 | 60

SAKE

Tenshi Nigori "Love"(3 oz) *Creamy, lightly sweet* 10

Tenshi Junmai Ginjo "Beauty" (3 oz) *Smooth, floral crisp* 10

COFFEE & TEA

espresso 4
americano 5
cappucino 6
hot tea *chamomile, fresh mint, jasmine 5*

NON ALCOHOLIC

coke/diet coke 4
iced tea/lemonade 4
saratoga still water (28 oz) 10
saratoga sparkling water (28 oz) 10

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