

FIRST FLAVORS

HAMACHI & TUNA SASHIMI, DAIKON-KAIWARE SALAD, STICKY RICE, YUZU PONZU	19
“TINY DUMPLINGS” PORK BELLY, BLACK VINEGAR, CHILI OIL	16
“SALT AND PEPPER” CALAMARI, JALAPEÑO, PICKLED GINGER VINAIGRETTE	16
ORGANIC CHICKEN DUMPLINGS, SZECHUAN CHILI “DAN DAN” SAUCE, PEANUTS	16
CRYSTAL CHIVE DUMPLINGS, SHRIMP, KING CRAB, PORK BELLY, SZECHUAN CHILI	18
STIR-FRIED ORGANIC CHICKEN, LETTUCE CUPS, PINE NUTS, CRISP RICE STICKS	16
MAINE LOBSTER DUMPLINGS WITH XO- COCONUT CURRY, CHIVE, FRESNO PEPPERS	17
CRISP SUCKLING PIG, RHUBARB PURÉE, SWEET BEAN, PICKLED CIPOLLINI ONIONS	15
GRILLED KOREAN BEEF SHORT RIBS, SPICY DAIKON KIM CHEE, GOCHUJANG AIOLI	16
SAUTÉED CRAB CAKES, RED THAI VINAIGRETTE, MANGO-CUCUMBER RELISH	21
“CHINOIS STYLE” CHICKEN SALAD, MUSTARD DRESSING, CANDIED CASHEWS	14
SPICY TUNA TARTARE, SESAME–MISO CONES, SHAVED BONITO, TOBIKO	17
CRISPY MAINE LOBSTER & SHRIMP SPRING ROLLS, HONEY TEN-SPICE SAUCE	16

*PRIVATE DINING AND CATERING AVAILABLE FOR GROUPS OF TEN OR MORE
PLEASE INQUIRE WITH SPECIAL EVENTS COORDINATOR
PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES*

ENTREES

STEAMED WILD KING SALMON “HONG KONG STYLE” BOK CHOY, GINGER, SOY	30
PAN SEARED ALASKAN HALIBUT, THAI SHRIMP, KEFFIR LIME, PINEAPPLE-CHILI SAMBAL	37
“SINGAPORE” STYLE PRAWNS, CHILE, TOMATO, EGG, BAKED BOA BUN	34
CRISPY QUAIL, “GENERAL TSO” SWEET CHILI SOY SAUCE, RICE STICKS, MIZUNA	32
WOK FRIED WHOLE SEA BASS, SHALLOT-CHILI-GINGER DIPPING SAUCE	47
LACQUERED CHINESE DUCKLING, LO-MEIN NOODLES, PLUM WINE SAUCE	35
“SHANGHAI STYLE” MAINE LOBSTER, PICKLED GINGER CURRY, CRISP SPINACH	59
ROASTED CHICKEN, KABOCHA SQUASH, YU CHOI, LAPSONG SAUSAGE FRIED RICE	32
HONEY GLAZED PORK CHOP, BRUSSELS SPROUTS, SHITAKE, APRICOT VANILLA PUREE	36
BRAISED BEEF SHORT RIBS, PEANUT “RENDANG,” KEFFIR LIME, COCONUT RICE	38
BEEF FILET “AU POIVRE,” WOK-FIRED WILD MUSHROOMS, SMOKED SHALLOT SAUCE	51
14OZ GRILLED PRIME BONE OUT NEW YORK STRIP STEAK	63
WOK-FRIED “MALA” CRUSHED POTATOES AND JALAPENOS, CRISPY SHALLOTS, YUZU-KOCHU BEARNAISE	
GRILLED “MONGOLIAN” LAMB CHOPS, HUNAN EGGPLANT, CHILI-MINT VINAIGRETTE	59
32OZ DOUBLE CUT BONE-IN PRIME BEEF RIB CHOP “FOR TWO”	92
YU CHOI, GARLIC CHIVES, WASABI-ARMAGNAC PEPPERCORN SAUCE, “DRUNKEN” NOODLES	

18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

EXECUTIVE CHEF PATTON ROBERTSON

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