

## APPETIZERS

### SATAY SAMPLER

Malaysian lamb, Chinese beef, Thai chicken, Indonesian pork, Vietnamese shrimp, green mango, yuzu kosho, black bean powder

### SHRIMP TEMPURA

watermelon, radish, pomegranate, sweet miso, white soy ponzu

### CHINESE FIVE SPICE BABY BACK RIBS

masago, pineapple, red chili, scallions

### THAI CITRUS SCALLOPS \*

cilantro, palm sugar, shallots

### CRISPY DUCK WITH STEAMED BAO BUN

cucumber, carrot, daikon, hoisin sauce

### LOBSTER & SHRIMP GYOZA

smoked shoyu, pickled ginger

### SHIITAKE & TOFU SPRING ROLLS

kimchi, vermicelli noodles, carrots, green onions, fermented red pepper dipping sauce

### CHICKEN LOLLIPOPS

chicken wings, honey, sesame, tamarind

### THAI BEEF SALAD \*

rare-seared beef, cilantro, scallions, cucumbers, fresh mint, toasted peanuts, kaffir lime dressing

### ANDY MATSUDA'S TEMPURA FIG & ARUGULA SALAD

apple vinegar dressing

### JEWELS OF THE SEA



shrimp wontons, baby bok choy, lemongrass-sesame broth

### TOM KHAKAI

sweet and sour soup, coconut chicken, bean sprouts, chili oil

### VEGETARIAN RAMEN NOODLE SOUP

mushroom, quail egg, kombu, tofu, sesame, ginger

 gluten-free  non-dairy  vegetarian

\* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

## ENTRÉES

**GF ND** CAMELIZED  
HAMACHI CLAY POT \*

coconut juice, green onions, tamarind, tamari, chili

**ND** WOK-SEARED LOBSTER & SHRIMP

asian greens, ginger, sweet chili, soy

CASHEW BARRAMUNDI,  
RED THAI CURRY

japanese eggplant, zucchini, thai basil,  
snow peas

WASABI & SOY CRUSTED  
BEEF TENDERLOIN \*

tempura of onion rings, tom katsu sauce

**ND** ROASTED PORK BELLY CHAR SIU

pickled radish, yu choy, fermented black beans

**ND** CRISPY DUCK, GINGER-CHILI GLAZE

drunken udon, grilled scallions,  
bean sprouts

**GF ND** FIRE PRAWNS, THAI-CHILI JAM

shishito peppers, shimeji mushrooms,  
asparagus

**GF** PANANG RED CURRY  
COCONUT CHICKEN

crispy lotus, wok-seared vegetables,  
roasted peanuts

**ND** MONGOLIAN BARBECUE  
LAMB CHOPS \*

baby bok choy, toasted sesame seeds,  
marin plum sauce

**GF V** BRAISED EGGPLANT MASSAMAN

sweet potatoes, green beans,  
peppers, coconut, peanuts

**ND V** DAN DAN NOODLES

stir-fried tofu, celery, mushrooms,  
choy sum, sesame chili sauce

**V** SWEET AND SOUR  
VEGETABLE TEMPURA

scallion pancake, tamarind glaze

## ON THE SIDE

**V** ASIAN EGGPLANT, SPICY COCONUT

**GF V** STEAMED JASMINE  
RICE OR BROWN RICE

**V** BOK CHOY, OYSTER SAUCE

**V** SAKE-BRAISED OYSTER &  
SHIITAKE MUSHROOMS

DUNGENESS CRAB FRIED RICE

**GF** gluten-free   **ND** non-dairy   **V** vegetarian

A charge of \$10 will be added to your check per additional entrée ordered.

\* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

## DESSERTS

### YUZU CHEESECAKE

honey tuile, white chocolate

### MANGO POSSET

coconut macaroon, passion fruit jelly,  
mango sorbet

### EXOTIC FRUITS

green tea-lemongrass syrup, mandarin sorbet

### MATCHA CAKE

chocolate-ginger mousse,  
toasted sesame nougatine

### FORTUNE COOKIE

vanilla gelato, candied ginger

### SELECTION OF HOUSE-MADE SORBETS

lemon-basil, yuzu, lychee