V = Vegetarian GF = Gluten Free S = Spicy (…) = modification need to be

Vg = Vegan M = MSG N = Nuts noted on ticket

**HOT & COLD**

Oven Roasted Butternut Squash Soup – V

* Butternut squash, curry concentrate, coconut milk
* Boiled with soybeans and heavy cream
* Plated in shallow bowl with cream drizzle

Allergy Alert - N

Seafood Tom Yum – GF (Spicy)

* Tom yum paste (contains shrimp), lemongrass, galangal, lime juice
* Boiled with enoki mushroom, tomatos & 2 pc. ea: shrimp, mussels, clams
* Plated in shallow bowl with cilantro garnish

Allergy Alert - M

Blonde Miso Soup

* Miso base – ‘*Shiromiso’* (white) has lower ratio of soybeans to rice & barley, less fermentation time vs. red miso, gives it mild, sweet flavor. Ubiquitous miso soup base, most common type
* Base is boiled with water, kombu (kelp) and hondashi (fish stock from Japan)
* We reheat w/ wakame (small seaweed), scallion, diced tofu and enoki & button mushroom

(Almost GF, may contain traces of barley)

Korean Seafood Tofu Bowl - GF, M

* Shrimp, clams, mussels, one egg, Kim Chi and Enoki Mushrooms
* House Made Kim Chi

Allergy Alert - M

Thai Green Papaya Salad – GF, N, (Vg – no sauce, could sub cilantro lime)

* Julienned: green papaya (unripe), carrot, red bell pepper, mango (unripe)& cuke
* Pinch of dried chili, ground peanuts, sauce (tamarind, fish sauce, chili)
* Plated in shallow bowl w/ peanuts on top

Allergy Alert - N

Seaweed Salad – GF, Vg

* Seaweed salad (seaweed, sesame, sesame oil, mushroom, trace wheat & soy)
* House made mango salsa (mango, red onion, blk. sesame, cilantro, sweet chili sauce

Allergy Alert - Mango

Thai Charred Beef Salad - GF

* Papaya salad with added grilled skirt steak marinated in tamarind and garlic

Seared Tuna Salald

* Mesclun spring mix with Yuzu dressing (soy sauce (wheat) & meat protein)
* 7 rolled slices of tuna seared with salt/pep
* Plated with salad in middle, pieces of tuna around sides

New Style Yellowtail Sashimi – S

* 5 pc. Thin sliced yellowtail (hamachi), lightly torched
* Yuzu dressing (soy sauce (wheat) & meat protein) & Chili oil
* Ginger & Chive julienne on each pc
* Round plate, fish in star pattern w/ scallion garnish

**NOODLES**

Miso or Shoyu Ramen – M, S

* Ramen base (lots of MSG) boiled with water.
* Miso = fermented soy & barley; rounder, earthier flavor.
* Shoyu = soy sauce and sake; salty, alcoholic flavor
* Ramen noodles, halved soft boiled egg, 3 slices ea. of red & white Japanese fish cake (*kamaboko*), roasted corn kernels, 3 slices of roast pork belly (*Chāshū)*, Enoki mushroom, halved crab stick (*kanikama*)
* Served in a bowl topped with leeks, roasted seaweed strips (*nori*), Japanese 7 spice seasoning (*togaroshi)* and chili oil drizzle

Kung Pao Angel Hair – (Vg - no chicken, sub tofu)

* Sautéed: garlic, shallot, bok choy, halved cherry tomatoes, green beans, snow peas
* Add fried chicken julienne, blanched angel hair, chive, scallion and sauce (soy, wine, garlic, ginger)
* Plated in shallow bowl with crispy potato and scallion garnish

Chicken Mee Goreng – N, (V - no chix, Vg no chix/egg)

* Stir fried: egg, fried tofu, Chinese creuller, bean sprouts, halved cherry tomatoes, carrot, scallion, chicken julienne, garlic & shallot
* Add blanched lo mein noodles, sauce (garlic, soy, sugar, chili, tamarind), soy & sake
* Plated in shallow bowl w/ lime wedge, crushed peanuts and scallion garnish

Chicken Pad Thai – N, (GF - no soy), (V – no chix, no sauce, Vg no chix/egg)

* Stir fried: garlic, shallot, basil, onion, carrot, bean sprout, scallion, fried tofu, chicken julienne and egg
* Add blanched rice noodles & sauce (tamarind, fish sauce, lemongrass), chili flake, soy
* Plated on large round w/ lime wedge, crushed peanuts and scallion garnish

**DUMPLINGS, WRAPS & etc**

Edamame – GF, Vg

* Steamed in water, kosher salt

Spicy Edamame – GF, V, S

* Edamame steamed then baked with spicy mayo (mayonnaise, sri racha, spices, sesame oil), togaroshi (contains sesame), parmesan cheese

Roti Canai – S, M

* 2 pc. Roti (Indian pan fried flatbread)
* Small cup chicken curry (contains boneless thigh meat, curry pastes, potato)
* Plated on long rectangle with roti wrapped in inverted cones, bowl of curry on end

Chicken Lettuce wraps – (GF – no sauce)

* 3 pc. Butter lettuce leaf
* Saute veg mixture (red & white onion, mango, celery, carrot) add ground chicken, add angel hair sauce and small amount of oyster sauce
* Spoon hot mixture onto lettuce leaves

Vegetable Spring Rolls – Vg

* 3 pc. Fried, plated on long rectangle on lettuce leaf, pyramid stacked
* Small ramekin of sweet chili sauce

Tako Yaki - M

* 4 pc. Tempura fried octopus (*tako,* fully cooked) balls
* Plated on long rectangle over dollop of Japanese mayo (*QP*), topped with eel sauce (soy, sugar, HFCS) and dried smoked bonito fish shavings (*katsuoboshi*)
* Garnished with *beni shoga* (pickled shaved ginger dyed bright red)

Vietnamese Summer Roll - GF, Vg

* 6 pc. Contains: red & yellow bell pepper, jicama (a starchy root vegetable), cuke, carrot, avocado, cilantro mint and basil. Wrapped in a rice paper wrapper
* Served with housemade cilantro lime dressing

Pork/Vegetable Gyoza - M

* 6 pc. Pork and chicken gyoza
* Steamed then pan fried
* Served with housemade ginger soy sauce
* **Contains shrimp? Not sure**

Shrimp Shumai - M

* 6 pc. Steamed
* Plated in small bowl with housemade ginger soy sauce
* Topped with red tobiko

Ginger Duck Roll

* 6 pc. Warm ginger duck mixture, avocado, spicy mayo, cuke and mesclun mix
* Wrapped in one toasted roti, split in half
* Plated on long rectangle with balsamic drizzle, topped with dots of spicy mayo

**RICE**

Ginger Crab Fried Rice - M

* Stir fried lump crab, leeks, fresh ginger and rice
* Seasoned with chicken powder, salt & pepper
* Topped with sunny side up egg
* Plated on lg round plate with splash of sesame soy sauce

Thai Chicken Fried Rice

* Stir fried egg, chicken julienne, finely diced red & white onion, celery, carrot, green bean, red and yellow bell pepper, scallion and rice
* Seasoned with tom yum paste, sugar, chicken powder and soy sauce
* Served in sm. melamine bowl

Japanese Chicken Fried Rice

* Stir fried egg, chicken julienne, finely diced red & white onion, celery, carrot, green bean, red and yellow bell pepper, scallion and rice
* Seasoned with hondashi (fish stock), soy sauce, sake, butter
* Served in Sm. Melamine bowl

**SMALL PLATES**

Japanese Meat Ball

* 2 skewers of 3 balls each.
* Ground beef seasoned with kaffir lime
* Steamed then grilled with ginger soy glaze
* Plated on parallelogram with mesclun garnish, sauced with eel sauce, wasabi mayo and sprinkled with katsuoboshi

Slow-Cooked Baby Back Rib

* 3 pc. Pork ribs marinated in Sapporo and cilantro then slow roasted
* Deep fried to reheat, then tossed in sweet chili sauce with basil and clove
* Plated on lg. rectangle with balsamic drizzle and small mound of cuke julienne
* Topped with crispy potato and scallion garnish

Spicy Tuna stuffed Jalapeno

* 3 pc. (4 if very small)
* Halved jalapeno, cream cheese, spicy tuna mix (contains tobiko, leek, tuna, spicy mayo, sri racha)
* Tempura battered and fried
* Plated on gyoza plate, topped with eel sauce and furikake

Spicy Tuna Dumplings

* 5 pc. Spicy tuna mix in wonton wrapper, fried
* Plated on parallelogram, dab of guacamole for each, topped with mango salsa and sweet chili clove sauce

Tori No Kara-Age

* 5 pc. Boneless chicken thigh marinated in egg and spices
* Dredged in corn starch and deep fried (“Crispy” is a good selling euphemism for fried)
* Plated on parallelogram atop remoulade containing mayo, chopped egg and pickles

Seabass

* 4 oz seared Chilean seabass atop black sticky rice (cooked with coconut milk) with blanched and sautéed bok choy, string beans and snow peas.
* Orange miso sauce contains, orange, lemon & lime zest and fresh juice

7 Spice Salmon

* 4 oz salmon fillet crusted with Japanese togarashi and pan roasted
* Atop blanched and sautéed bok choy, string beans and snow peas and a small portion of rice
* Plate is covered with massaman curry sauce

Squid

* Jumbo squid flame broiled Hokkaido style with ginger teriyaki sauce

Popcorn shrimp

* 15 pc small shrimp tempura fried, coated with spicy mayo & sesame seeds
* Plated in a coffee cup with lettuce and chive garnish

**ON THE SIDE**

Eggplant/ Tofu (Vg – no oyster)

* Blanched in fryer, blanched in water then sautéed with shallot, garlic, basil, red & yellow bell pepper
* Angel hair sauce and a dash of oyster sauce

Green Beans (Vg - no oyster)

* Blanched in fryer, water, sautéed with shallot, garlic, sugar and a bit of oyster sauce

**PLATES – all descriptions apply to full order**

Teriyaki - (Vg – veg), M

All get covered in sauce topped with potato crisp & scallion and served with rice

Chicken – 1 full breast, split, grilled and cut into slices. Atop bok choy and beans (same as above)

Salmon – 4 oz salmon, pan roasted, atop bok choy and beans

Shrimp – 6 pc. Shrimp, same as above

Veg- bok choy, onion, green beans, snow peas, button mushrooms, broccoli, red & yellow pepper

Japanese Style Curry – (V – croquettes), S, M

Sweet, but spicy thick curry from Japan, sauce contains carrot and potato chunks

All options are breaded in egg & panko and fried crispy

* Chicken –2 split breast
* Salmon – 4 oz
* Steak – 2 x 4oz steak
* Croquettes – 2 housemade corn and Yukon potato patties, breaded & fried

Sesame Chicken

* Chicken thigh chunks, marinated and dredged in corn starch, fried crispy
* Sautéed with square cut onion, red & yellow pepper and broccoli
* Housemade sweet & sour sauce, sesame seeds
* Comes with rice

Beef Rendang – N, S, M

* Beef rendang curry (chunks of steak, lemongrass, anise, cinnamon, other spices)
* Split boiled egg, cucumber slices, crushed peanuts, rice