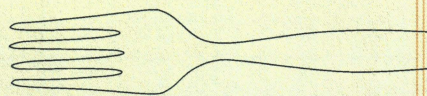


# PLATE

TAPAS GRILL & LOUNGE

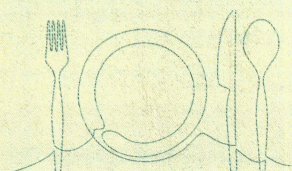


## SMALL PLATES

EXTRA SAUCE \$2  
RICE \$3 <sup>[gfi]</sup>  
GRILLED PORTOBELLO MUSHROOMS \$7  
BLUE CRAB EMPANADA \$6  
VEGGIE SPRING ROLL \$5  
FRENCH FRIES \$5  
CHEESY TATER TOT \$7  
EDAMAME \$5 <sup>[gfi]</sup>  
GRILLED MIX BREAD BOARD \$9  
CHICKEN SATAY \$6 <sup>[gfi]</sup>  
CHICKEN SPRING ROLL \$6  
BEEF JERKY \$7 <sup>[gfi]</sup>  
BEEF SATAY \$7 <sup>[gfi]</sup>  
DUCK EMPANADA \$6  
ROASTED DUCK BUN \$7  
PORK BELLY BUN \$7  
PORK SPRING ROLL \$5  
SPICY SHRIMP DUMPLINGS \$6  
CRISPY CRAB BITES \$8  
MINI CRAB BURGER & FRIES \$12  
GRILLED OCTOPUS \$12 <sup>[gfi]</sup>  
CURRY MUSSELS \$12 <sup>[gfi]</sup>  
ROASTED BACON OYSTER \$12 <sup>[gfi]</sup>  
SPICY PORK DUMPLINGS \$6  
SLIDER SAMPLER \$25  
BBQ BABY BACK \$8  
LAMB LOLLIPOP \$8  
SPICY BBQ WINGS \$7  
CRAB FRIED RICE \$9  
MINI KOBE BURGER & FRIES \$12  
MINI DUCK BURGER & FRIES \$12  
CURRY EMPANADAS \$7

## YAKITORI <sup>[gfi]</sup>

TOFU & VEGGIES \$5 <sup>[v]</sup>  
CHICKEN HEART \$6  
CHICKEN LIVER \$6  
CHICKEN GIZZARD \$6  
BEEF TONGUE \$6  
STEAK \$6  
PORK BELLY \$6  
SHRIMP \$6  
CALAMARI STEAK \$6  
SALMON TORO \$6  
BLUEFIN TUNA \$7  
DUCK \$7



## RAW PLATES

Sashimi 2pc & Nigiri (with rice)

SNOW CRAB \$6	SNAPPER PONZU \$7
KRAB STICK \$5	EEL TERIYAKI \$5
SALMON \$5	SHRIMP \$5
TUNA \$5	TUNA CEVICHE \$8
YELLOWTAIL \$5	CRISPY SALMON \$7
SNAPPER \$5	SALMON CEVICHE \$8
SALMON PONZU \$7	TUNA PONZU \$7
CRISPY TUNA \$7	YELLOWTAIL PONZU \$7

## TACOS

Served raw on a flour tortilla or lettuce wrap with seasonal fruits, lime juice, tobiko, sesame seeds

SALMON \$8 TUNA \$8 SNAPPER \$8

## LAAB TACOS

Spice Level 1-3

Served on a flour tortilla or lettuce wrap with cucumber, mint, cilantro, onion, lime juice

CHICKEN \$6 BEEF \$6 PORK \$6

CRYING TIGER = Grilled Steak (Medium Rare) \$7

## SALAD & SOUP

HOUSE SALAD \$8 <sup>[gfi]</sup>

mixed greens, seasonal fruit, house vinigerette

GINGER SALAD \$8 <sup>[gfi]</sup>

iceberg lettuce, cucumber, cherry tomatoes

CUCUMBER SALAD \$8

cucumber, onion, carrot, house vinigerette, sesame seeds

PLATE TOMATO SOUP \$6

thyme, coconut curry, goat cheese, croutons

MISO SOUP \$4

tofu, seaweed, sesame oil, green onion

EXECUTIVE CHEF

*Sean Thongsiri*

[V] Vegan [gfi] Gluten Free

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness

Parties of 6 or more 20% gratuity added