

Welcome to Restaurant Week!

January 14th – 19th, 2019

Enjoy Your Choice of One Appetizer/ Entrée/ Dessert for \$35

A surcharge of \$5.00 will apply to the Beef Ribeye

APPETIZERS

BBQ Brisket Bao Buns

Bread & Butter Pickle Relish

Grilled Shiitake Mushroom &

Scallion Bao Buns

Truffle Mushroom Soy Aioli

Panko Fried Shrimp Bao Buns

Jicama Kimchee Slaw /

Yuzu Dynamite Sauce

Pork Belly Bao Buns

Cucumber / Cilantro / Ginger Hoisin

Lamb Pot Stickers

Hot Mustard & Mint Tzatziki /

Pine Nuts / Pomegranate

Chilled Edamame

Okinawa Sea Salt / Honey Powder /

Lemon Oil

Dumpling Of The Day

Dipping Sauce

Shiitake Miso Soup

Scallions / Silken Tofu

"Som Tam" Spicy Thai Green

Papaya Salad

Carrots / Cherry Tomatoes / Cilantro

/ Crushed Peanuts

Chopped Asian Kale &

Vegetable Salad

Gingered Peanut Dressing /

Toasted Almonds

Vegetable Spring Rolls

Chili-Chinese Mustard Aioli

Crisp Shrimp Toast

Sweet & Spicy Sauce

Steamed Pork Dumplings

Spicy Szechuan Oil / Soy / Scallions

ENTRÉES

Roasted Duck & Green Thai Curry

Bamboo Shoots / Cherry Tomatoes / Thai Basil / Steamed Jasmine Rice

Assorted Sushi Platter *

7 Pieces Nigiri Sushi + Tuna Roll

Miso Glazed Salmon

Wakame Seaweed/ Sake Butter

Shrimp & Red Thai Curry

Golden Pineapple/ Steamed Jasmine Rice

Crispy Beef & Noodle Lo Mein

Bok Choy/ Tomatoes/ Black Bean- Garlic Sauce

Filipino Chicken Adobo

Garlic Fried Rice/ Poached Egg

Grilled Korean "Kalbi" Beef Ribeye *

Korean Marinade / Grilled Scallions / Honshimeji Mushrooms

DESSERT

Taiwanese Shaved Snow

Fresh Fruit/ Condensed Milk/ Popping Boba Pearls

"Mai Tai" Creme Brûlée (Must be 21 years of age)

Rum/ Pineapple/ Orange/ Walnut Sesame Biscotti

Chocolate Fudge Brownie

Whipped Cream/ Chilled Matcha Tea Latte

Japanese Mochi Ice Cream

Our Daily Assortment

Please, No Substitutions or Sharing.