

Welcome to Summer Restaurant Week!

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
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
Filipino Pork BBQ Skewer
Fried Garlic Rice
Filipino Shrimp & Pork Lumpia
Garlic Vinegar

Dumpling Of The Day

Dipping Sauce

ENTRÉES

Chicken Pad Thai

Chicken/ Tofu/ Bean Sprouts/ Eggs/ Tamarind Fish Sauce

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.