

DINNER

VEGGIES & SALAD

PICKLE PLATE

seasonal pickle variety, kitchen's choice \$6

CANDIED SHRIMP & KOHLRABI SALAD

chicken, peanuts, oranges, lime, fish sauce, fresh herbs \$12

GRILLED LEEKS

with sahmjang butter and chopped almonds \$12

BRUSSELS SPROUTS

wok fried with lamb pancetta and maple brown butter \$11

GAI LAN

wok fried and tossed with oyster sauce \$12

OYSTER MUSHROOMS

pan seared with thyme and miso butter \$11

ROLLED & STEAMED

KIMCHI & OAXACA EMPANADAS

masa shell served with chimichurri crème-fraiche \$8

IMPERIAL ROLLS

crispy rolls stuffed with force meat of the day, bean sprouts, basil, mint, nuoc cham \$9

STEAMED DUMPLINGS

stuffed with pork, ginger and green onion \$7

BREAD

potato & onion bread, leek-curry butter, soft baked egg \$7

SOUPS & NOODLES

MUSSEL HOT POT

pei mussels, korean chile, tofu, egg \$22

BOAT NOODLES

beef shank broth, chicken, prik phon rua, pickled serrano peppers \$16

CHICKEN

EVERYTHING WINGS

crispy wings glazed with soy, jaggery and dried chilis, tossed with sesame, poppy seed, fried shallots and served with tzatziki \$11

MEAT

BONE-IN PORK CHOP

double cut, sahmjang, smashed potatoes, roasted apples \$32

SHORT RIB

marinated and grilled, tamale pave, jalapeño yogurt, radish \$19

GENERAL TSO'S LAMB SWEETBREADS

peanuts, orange marmalade, soy, chili \$12

LAMB BELLY RIBS

chickpeas, dill pickles, gremolata \$21

PORK JOWL

chili marinated and grilled, sesame leaf, tofu \$16

STUFFED CABBAGE

napa kimchi stuffed with pork butt and sticky rice, pan seared \$19

BONE-IN RIB EYE

organic, pasture raised, corn finished beef from painted hills farm; rice ries, herb & pickle salad, house worchestershire MP

SEAFOOD & FISH

CRISPY SHRIMP

wild caught, gulf shrimp, lemongrass, onion, tamarind malt vinegar \$16

BLACK COD

steamed, miso-bruleed, furikake rice, sesame leaves \$28

CALAMARI BOKUM

wok fried with korean chili paste, breakfast potatoes \$13

HAMACHI COLLAR

pan fried, on the bone, crispy skin \$24

MENTAIKO UDON

udon noodles, spicy marinated cod roe, kimchi, seaweed \$19

WHOLE FISH

whole silk snapper fried in coconut fat, dirty rice of plantains & nam prik pao, sesame leaf, tamarind broth, house sambal MP