

RAW BAR

priced à la carte

—

half dozen oysters: marin miyagi (ca), kusshi (wa), beausoilel (nb) 24

spicy ahi tuna tartare, cucumber, french breakfast radish, sesame, lemongrass ponzu, rice cracker 20

japanese hon hamachi, crispy shallots, lime, thai basil 24

APPETIZERS

—

slanted door spring rolls, gulf shrimp, pork, mint, shallot mayonnaise, peanut sauce

vegetarian spring rolls, tofu, shiitake, cabbage, mint, peanut sauce

crispy imperial rolls, gulf shrimp, pork shoulder, vermicelli noodles, roasted peanut

crispy vegetarian imperial rolls, taro root, cabbage, vermicelli noodle, roasted peanut

pan seared rock cod spring roll, scallion, shiso, ginger-thai chili fish sauce

barbecued berkwood farms pork spareribs, scallion, cilantro, honey-hoisin sauce

daikon rice cakes, shiitake mushroom, shallot, sweet chili soy

manila clams, bacon broth, chilis, ginger, green onion (additional \$2 per person) \$2/person

grapefruit & jicama, red cabbage, pickled carrot, candied pecan

green papaya, pickled carrot, rau ram, crispy shallot, roasted peanut

ENTRÉES

—

grass-fed verde farm shaking beef, cubed filet mignon, mixed farmers greens, red onion, lime sauce
(additional \$3 per person)

grilled grass-fed anderson ranch lamb rack, purple potato, grilled spring onion, broccoli di cicco (additional \$5
per person)

organic chicken claypot, caramel sauce, thai chili, fresh ginger

stir fried organic chicken, cashews, walnuts, chinese date, raisins, cilantro

cellophane noodles, green onion, dungeness crab, sesame

caramelized wild gulf shrimp, garlic, yellow onion, caramel chili sauce

hodo soy beanery yuba noodles, hodo beanery "yuba noodles", roasted chili, sweet peppers, mushroom

hodo soy beanery organic tofu, pressed tofu, shiitake mushroom, sweet roasted chili sauce, lemongrass,

seared dayboat scallops, asparagus, pea tendrils, cilantro, thai basil (additional \$3 per person)

seared ahi tuna, turmeric, dill, toasted almonds, scallion oil (additional \$3 per person)

VEGETABLES

—

joyful farm baby bok choy, shiitake mushroom

star route baby broccoli di cicco ginger, rice wine

Add \$3 per person for each additional appetizer or vegetable

Add \$6 per person for each additional entree