



APPETIZER

*Chef's Selection

assorted sashimi & sushi rolls

Banh Trang Summer Rolls

rice paper, red beet, fried tofu, pineapple, mango,
Boston lettuce, coriander, peanut sauce

Vietnamese Pork Spring Roll

sweet and sour fish sauce

Chicken Satay

cucumber, red onions, pineapple,
peanut sauce

SALAD

Sesame-Wakame Salad

Mixed Asian Greens

SOUP

Tom Kha Gai

lemongrass, coconut milk, chicken

Chili Miso Soup

shiro miso, wakame, scallions, silken tofu,
edamame, baby spinach

WINE BY THE BOTTLE

2020 Leo Hillinger Hill 2

Chardonnay/Sauvignon Blanc, Burgenland, Austria \$100

2020 Craggy Range Te Muna Road Vineyard

Pinot Noir, Martinborough, New Zealand \$110

 plant-based

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

MAIN COURSE

*Beef Teriyaki

beef filet, carrots, lotus, asparagus

Malaysian Beef Penaeng

peanut-coconut curry sauce, steamed rice

Chicken Shio Ramen Noodles

Japanese chicken broth, tofu, shitake mushroom, bok choy

Sesame-Crumbled Pork Cutlet

Korean barbeque sauce, pickled vegetables

Salmon Claypot

bok choy, basmati rice

Shrimp Pad Thai

rice noodles, bean sprouts, lime, tamarind, peanuts

*Lobster Pad Thai

rice noodles, bean sprouts, lime, tamarind, peanuts
+premium selection \$45

Thai Vegetable Curry 🍲

green curry sauce, sweet potatoes, aubergine,
fried tofu, mushrooms, basil, cherry tomatoes

SIDE DISH

Steamed Jasmine Rice | Stir Fried Rice

Stir Fried Udon Noodles

Broccoli & Shiitake Mushrooms

DESSERT

Yuzu & Chocolate Cheesecake

Rising Sun Fruit Salad

Bounty Cake

Mango-Caramel Tapioca

Macha Green Tea Ice Cream

