

Dinner



starters

Crispy Vietnamese Rice Cake

shitake, sprout, scallion, lettuce, herbs, nuoc cham sauce. choice of shrimp (\$15) or tofu (\$14)

Shrimp & Pork Imperial Rolls

lettuce & herbs for wrapping, nuoc cham 12

Ginger Lemongrass Grilled Octopus

fingerling potatoes, cucumber, peppers, green tomato nuoc cham, toum 19

Bánh Bao

steamed buns filled with braised brisket, topped with shallot marmalade and crispy shallots 17

Tuna & Cucumber

yellowfin tuna from the coast of New jersey and beautiful crunchy cucumbers are tossed in a la minute mortar and pestle dressing of ginger, garlic, kefir lime and lemon juice with a hint of Asian herbs and toasted sesame 18

Kimchi and Gruyère Rice Fritters

confit garlic humus, lemon, toasted sesame 14

Market Fresh Oysters

grilled lightly over charcoal with brown butter cham and kimchi furikake 4ea

entrées

Shaking Beef

angus tenderloin, soy vinaigrette, pickled red onion, charred tomatoes, watercress 40

Vietnamese Chicken Curry

crispy skin chicken ballotine, seasoned rice, roasted beet slaw 26

Sakura Pork Rib

Japanese Sakura pork short rib grilled slow over charcoal then smoked with apple wood, set over roasted honey crisp apples and paired with apple and radish salad 29

Whole Branzino

grilled branzino with ginger and lemongrass nuoc cham served with celery, scallion and peppers 36

Eggplant curry

charcoal roasted japanese eggplant, mushrooms, cauliflower, bok choy, sweet potato, pickled mustard leaves, taro root, tofu, lime, chili 21

Kimchi and Foie Gras Dumplings

house made kimchi and foie gras dumplings with warm compote of D'anjou pears cooked in pear vinaigrette until caramelized then topped with A5 wagyu ribeye and finished table side with a drop of sizzling and perfumy beef pho tallow 31

Oven Roasted Striped Bass

ginger lemongrass congee, brown butter cham, Texas citrus, herbs 28

salads & seasonal

Green Papaya Salad

carrot, sprout, house beef jerky, herbs 14

Fried Avocado Salad

crunchy and refreshing salad of bartlet pears, green mango and jicama is tossed in a lemon nuoc cham and toasted sesame then topped with fried Tx avocado half glazed in spicy honey-cham glaze 12

Salmon Jerky Salad

lettuce, cucumber, baby choy, Thai basil and mint tossed in jasmine rice vinaigrette topped with house made salmon jerky and crispy shallots 16

accompaniments

jasmine rice 3

vermicelli rice noodles 3

garlic noodles 8

chili bok choy 6

mixed seasonal vegetables 8

dessert

Buttermilk Beignets

Spiced sugar, chocolate ganache, coconut crème 8

Pineapple Upside Down Cake

Grilled pineapple, spiced caramel, condensed coconut cream 10

Tahitian Melon Squash Panna Cotta

Coconut milk, orange marmalade, chocolate crumble 12

selection of sorbets and ice creams 4



BAR

COCKTAILS

Le Sang 12

Gin, turmeric, celery, citrus

Perilla Guerilla 14

Cucumber Vodka, sake, perilla, grapefruit cordial

Southern Buddhist 14

Hibiscus infused Gin, citrus, lemoncello

Hen+Hive 14

Gin, Chili Liqueur, citrus, honey, Thai chili

Belgrade 14

Cassia bark & orange infused mezcal, orange cordial, cherry liqueur

Hanoi Hitter 15

Cognac, rye, falernum, citrus, ginger beer, scotch

5 Spice Old Fashioned 15

Japanese Whiskey, 5 spice, cane syrup, bitters

BEER

Kiuchi Brewery - Hitachino Nest Pirika, Yuzu Sancho Pepper Ale 10

Lao Brewery - Beer Lao Lager 6

Kirin Ichiban - Pilsner 6

Spaten - Munich Helles Lager 7

Fair State Coop - Roselle, Hibiscus Sour 7

Firestone Walker - 805, Ale 6

Champion Brewing - Vision Quest Hazy IPA 6

Stone Brewing - Delicious IPA 7

Jester King - Cherry Grisette (750ml) 30

Odell - 90 Shilling, Amber Ale 5

Athletic Brewing (NA) - Run Wild IPA 5

Buy a round of beer for the kitchen 12

WINE BY THE GLASS

sparkling

Comte de Galeran, Mauzac 12

Blanquette de Limoux, France

Domaine Carrel, Rose Brut Tradition 12

Gamay, Savoie, France NV

white

5oz 12oz Bttl

Sattlerhof, Sauvignon Blanc 12 26 55

Sudsteiermark, Austria 2018

Toreta, Posip 13 28 56

Dalmatia, Croatia 2020

Geyerhof, Gruner Veltliner 14 32 64

Kremstal, Austria 2019

Formaglini, Chardonnay 16 34 71

Willamette Valley, Oregon 2017

rose

5oz 12oz Bttl

Rosiere, Gamay 12 26 55

Savoie, France 2020

red

5oz 12oz Bttl

Heimann & Fiai, Kadarka 15 33 66

Szekszard, Hungary 2019

Robert Schatzle, Pinot Noir 12 26 55

Baden, Germany 2017

Domaine de la Guichard, Syrah-Grenache

10 22 45

Rhone, France 2017

Cerons, Cabernet Sauvignon 14 32 64

Bordeaux, France 2018

sake

Glass Bttl

Shirataki, Jozen White, Junmai Ginjo 10 65

Niigata, Japan (Full Bottle)

Shirataki, Jozen Jukusei 'Rose', Junmai Ginjo 11 43

Kiigata, Japan (Half Bottle)