



RESTAURANT WEEK

\$45 Dinner

FIRST

(choose 1)

Cucumber Salad (v.)

Chilee oil, lime vinaigrette, sesame crunch, and scallions.

Green Salad (v.)

Napa Cabage, Peppers, Pickled Veggies, pepitas, mint, basil, cilantro, sesame crunch, fried tofu, fish sauce vinaigrette.

Larb Gai

Lettuce cups with seasoned beef, pickled vegetables, cilantro, mint, basil, and sesame chile sauce.

Second

(choose 1)

Togarashi Tofu (v.)

Crispy marinated tofu, seasoned with Togarashi salt, served with a side of herbed aioli.

Popcorn Chicken

Chicken thigh pieces marinated in a soy sauce marinade, fried in potato starch and served with a side of yuzu kosho aioli.

Lumpian Gulay (v.)

Vegetarian wheat rolls stuffed with mushrooms, bean sprouts, cabbage, carrots and soy dressing.

Third

(choose 1)

Dan Dan Noodles

Thin egg noodles, seasoned beef, and scallions tossed in a spicy sesame sauce, topped with sesame crunch and chili oil | Make it vegetarian with BBQ jackfruit instead of beef.

Shrimp Curry

Garlic Rice, galangal, lemongrass, coconut milk, Chinese broccoli, Thai chili, house curry blend.

Duck Fried Rice

Jasmine rice, oyster sauce, tamari glaze, fish sauce, yu Choi, peppers, fried egg.

Bibimbap (v.)

Garlic rice- fried egg- herbed aioli- bbq jackfruit - seasonal veggies - house pickles.

Fourth

(choose 1)

Matcha Bignets

Fillo dough, miso caramel, matcha sugar.

Ube French Toast

Milk bread, ube, calamansi glaze, orchid sugar.