

DINNER MENU

Rolls / Raw Bar / Salad

Lobster Macadamia Roll - Maine lobster, avocado, mango, cucumber, cilantro, roasted macadamia nuts, soy paper, Sriracha aioli	17
Stone Crab California Roll - Fresh Stone Crab, cucumbers, avocado, red leaf lettuce, cilantro, sriracha aioli	16
Spicy Tuna Roll - Ahi, ponzu, avocado, daikon, cucumber, jalapeno, fried shallots, Sriracha, Nori wrap	15
Crispy Spring Rolls - Grilled chicken breast, garlic chive, jalapeno, sweet n sour dipping sauce	8
Singapore Bamboo Roll - Marinated bamboo, carrot, jicama, cilantro, thai basil, peanut hoisin sauce	8
Saigon Summer Roll - House poached wild gulf shrimp, vermicelli rice noodles, grilled asparagus, Asian herbs, peanut hoisin sauce	9
Cured Sashimi - Yellow tail, Ahi tuna and Salmon cured in sake, edamame, wasabi aioli, togarashi, sweet soy	14
Ahi Poké - Ahi, Asian avocado mix, white truffle oil, tobiko, taro chips	14
Cambodian Cucumber Salad - Persian cucumber, garlic roasted baby heirloom tomato lime, crab paste dressing	7
Mango Stone Crab Salad - Stone Crab, rice noodles, green papaya, mango, rainbow carrot, roasted peanuts, Nouc Cham dressing	13
Seared Ahi Salad - Sesame coriander rub, walnuts, tomatoes, quinoa, rainbow carrots, wasabi dressing	15

Small Plates

Lobster Tail Tacos (3) - Lobster, Thai basil, cilantro, cucumber, red & green cabbage, Fresno peppers, cayenne honey aioli	15
Crab Wontons (5) - Stone crab, cream cheese, red & green bell pepper, green onion, sweet chili plum sauce	9
Pork Dumplings (5) - Handmade fresh daily, pork, napa cabbage, green onion, steamed or pan seared	9
Braised BBQ Pork Buns (3) - Soy, ginger, marinated pulled pork, pickled red onion, cucumber	8
Korean Galbi Tacos (3) - Grilled soy and sesame marinated prime flat iron, gochujang aioli, pickled vegetables, corn tortillas	9
Kobe Banh Mi Sliders - Vietnamese seasoned Snake River Farms Kobe beef, sweet baked mini buns, pickled carrots, daikon, spicy aioli	12
Black Bean Kobe Sliders (3) - House seasoned kobe beef, Chinese black bean sauce, sautéed shiitake mushrooms, caramelized onions	12
Mixed Herb Calamari - Tossed with Thai basil and cilantro, kaffir lime aioli, blue ginger cocktail sauce	9
Wok Fired Mussels - Steamed regional mussels, crushed lemongrass, bell peppers, spicy Thai basil coconut curry	12
Filet Mignon Satays (3) - Korean marinated beef, spicy chili paste dipping sauce, mixed greens, ginger sesame dressing	11
Lettuce Wraps - Shiitake mushrooms, caramelized onions, red & green bell pepper, cashews, iceberg lettuce with Chicken II / Shrimp	13

Vegetables / Noodles / Broth

You may add the following protein to any dish of your choice:

Organic tofu 3 / Wild gulf shrimp 6 / Lobster tail [3oz.] 10 or [8oz.] 24 / Grilled chicken breast 4 / Grilled prime beef 5

Sambal String Beans - String beans stir fry in garlic, soy, sesame oil and chili paste	8
Sichuan Japanese Eggplant - House sambal, Sichuan peppercorn, bell peppers	8
Baby Bok Choy - Garlic, white wine, white pepper	8
Vegetable Thai Green Curry - Green beans, broccoli, snow peas, bok choy, carrot, choice of rice	12
Bangkok Spicy Udon - Prawns and grilled chicken, green and red bell peppers, rainbow carrot, red and yellow onion, Thai basil	16
Wild Mushroom Garlic Noodle - King, shemiji, shiitake mushrooms, tomato, bean sprouts, pea sprouts, Thai basil	12
Pad Thai - Rice noodles, egg, green onion, carrot, bean sprouts, cilantro, tamarind puree, roasted peanuts	10
Chow Mein - Seasonal vegetables, house soy sauce, egg noodles	10
Filet Mignon Pho - Thin sliced filet, aromatic beef broth, rice noodles, herbs	12
Pho Ga (Vietnamese Soup) - Thin sliced chicken breast, aromatic chicken broth, rice noodles, scallion, white onion, herbs	11
Wonton Soup - Chicken and shrimp wontons, bok choy, water chestnuts, Napa cabbage, spinach, sesame oil	12

Sea / Land

Kung Pao Prawns or Scallops - Summer squash, water chestnuts, red & green bell peppers, peanuts, green onion, choice of rice	23
Lemon Pepper Scallops - Wok fired scallops, black pepper, lemon, soy, garlic, green onion, sautéed spinach, Fresno chilies	24
Candied Walnut Prawns - Crispy wok fired prawns, honey and soy, house candied walnuts, choice of rice	19
Chinese Black Bean Sea Bass - Chilean Sea Bass, steamed Bok Choy, Fresno chilies, house black bean sauce, lemongrass rice	33
Thai Basil Banana Leaf Sea Bass - Chilean Bass in banana leaf, sautéed green beans, lemongrass rice, Thai basil green curry	33
Mahi Mahi "Hot Fish" - Wok fired, sweet and spicy sauce, bok choy, carrots, snow peas, choice of rice	24
Hibachi Grilled White Miso Black Cod - Roasted sweet yam, sautéed enoki mushrooms, seasonal vegetable, misoyaki sauce	33
Seafood Red Curry Stew - Scallops, P.E.I. mussels, wild gulf shrimp, salmon, white fish, red coconut curry, choice of rice	25
Shiro Miso Salmon - Broiled miso marinated Atlantic salmon, baby greens, ponzu, sesame miso dressing	18
Prawn Fried Rice - Wild prawns, edamame, carrot, bean sprouts, shiitake mushrooms, jasmine rice	11
Thai Crab Fried Rice - Lump crab, basil, cilantro, asparagus, green onion, tomato, jalapeno, Thai peppers, cucumber, Chinese sausage	14
Mongolian Beef - Snow peas, carrot, scallion, asparagus, wok fired, soy glaze, choice of rice	22
Peking Pork Wraps - Shredded pork tenderloin, wild mushroom, egg, asparagus, jicama, rainbow carrot	15
Wok Thai Chicken - Sliced grilled chicken breast, potato, edamame, baby spinach, tomato in panang curry, choice of rice	16
Filet Mignon Shaking Beef - 8 oz. of filet, ginger scallion sauce, baby spinach endive salad, baby heirloom tomatoes, choice of rice	29
Slow cooked 5 spice Baby Back Ribs - Dry rubbed star anise, cinnamon, katsu bbq sauce, pickled vegetable slaw half 14 / full rack 28	

Rice sides may be to added to any dish: Coconut Pandan Rice 2 / Jasmine Rice 2 / Organic Brown Rice 2

Please kindly inform your server of any allergies or dietary restrictions, as not all ingredients are listed.