

DIM SUM BRUNCH

INSPIRED BY NATIONAL DIM SUM DAY



General Tso Dumplings chicken, hot & sour broth	16
Edamame Dumplings truffled sauternes-shallot broth	16
Lobster Egg Rolls shrimp, thai basil, chili sauce	19
Chicken & Ginger Dumplings sesame dipping sauce	15
Shrimp Dumplings water chestnuts, ginger, scallion	14
Cantonese Spring Rolls shrimp, chicken	15

APPETIZERS

COLD

Buddakan Style Sashimi* citrus-soy, sizzling oil	17
Crispy Calamari Salad sweet miso dressing	16 24
Asian Caesar Salad spicy cashews	14 20
Tuna Pizza tuna carpaccio, spicy aioli, pickled jalapeno, ponzu sauce	18
Tuna Tartare Spring Rolls* crispy shallot, chili ponzu	16

HOT

Spicy Rock Shrimp Bao Buns pickled slaw	17
Fire Roasted Edamame	11
Steamed Edamame	8



SPECIALS

PORK CHOR MUANG Thai peanuts, scallions	18
PRAWN HAR GOW Chinese citrus soy dipping sauce	17
LAMB MOMOS Nepalese/Tibetan spicy chutney	17
PEKING DUCK XIAO LONG BAO Chinese duck consommé	18

DIM SUM SAMPLER two each: edamame, pork chor muang, prawn har gow, lamb momos, and peking duck xiao long bao served with a citrus soy dipping sauce	35
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BRUNCH

Ube Pancakes oolong tea infused maple syrup	18
Pandan Waffles dragon fruit, mango and mandarin salad, jasmine tea infused maple syrup	17
Shrimp Foo Young house made milk bread toast	20
Dungeness Crab Benedict togarashi hollandaise, home fries	20
Steak & Eggs bo luc lac, sunny side eggs, watercress salad home fries	35
Fruit Salad	12

ENTREES

Wok Cashew Chicken plum wine sauce	29
Whole Peking Duck mu shu pancake, cucumber, scallions	60
Char Grilled Aged Beef szechuan fries, watercress salad	39 68
Grilled Lamb Chops mongolian barbecue sauce, tiger salad	50
Lemon Sesame Chicken baby bok choy, jasmine rice	26
Barbecue Pork Tenderloin* chinese broccoli, giant panko onion rings	29
Crispy Whole Fish black bean sauce, scallion and ginger salad	42
Wasabi Tuna Tataki* ginger somen noodles	43

NOODLES & RICE

Shrimp Lo Mein x.o. sauce, scallions	24
Pad Thai shrimp, bean sprouts	27
Lobster Fried Rice saffron, thai basil	25
Vegetable Rice coconut-curry foam	14
Crab Fried Rice wok scrambled eggs, cilantro	20
Chinese Sausage Fried Rice soft poached egg	18

VEGETABLES

Chinese Eggplant garlic sauce, pine nuts	12
Curried Cauliflower spiced cashews, madras curry	12
Wok Gai Lan garlic, soy	12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 10/02/22

HOUSE SAKE

Yaegaki Junmai 8/28 carafe
dry, crisp acidity, medium bodied

WINES BY THE GLASS

SPARKLING

Prosecco, Ca' Furlan, 'Cuvée Beatrice' 13/59
N.V. Veneto, Italy

Brut Rose, Chandon 16/75
N.V. California

WHITE

Moscato D'Asti, Cantine 15/69
'20 Piemonte, Italy

Riesling, Selbach 'Incline' 14/68
'18 Mosel, Germany

Grüner Veltliner, Bauer 13/63
Niederösterreich, Austria

Sauvignon Blanc, Arona 15/69
'21 Marlborough, New Zealand

Chardonnay, Jeanne Marie 14/70
'19, Central Coast, California

Pinot Grigio, Benvolio 14/70
'20 Friuli-Venezia Giulia, Italy

ROSÉ

Grenache, Cote' Mas 13 /63 (1 L)
'20 Languadoc, France

RED

Pinot Noir, Schug 18/84
'20 Sonoma Coast, California

Tempranillo, CVNE 15/68
'17 Rioja, Spain

Cabernet Sauvignon, Parducci 14/63
'19 Mendocino County, California

Shiraz, Penfolds Max's 15/68
'18 Southern Australia

Malbec, La Linda 14/63
'20 Mendoza, Argentina

SPECIALTY COCKTAILS

Enlightenment 15
grey goose vodka, lychee, lemon

The Philosopher 15
cazadores blanco tequila, sesame tincture, cucumber, togarashi-salt rim

Szechuan Sour 15
jim beam black bourbon, yuzu, szechuan peppercorn simple

Of Time and Tide 14
tito's vodka, sake, granny smith apple, lemon

Joy 15
stolichnaya orange vodka, riesling, kiwi

A Tale of Genji 16
earl grey infused monkey shoulder, chocolate, orange

Zen-gria glass 11 | pitcher 41
junmai sake, pinot grigio, ginger brandy, peach

NON-ALCOHOLIC 5.5

Passion Fruit Lemonade
passion fruit, peach, lemon, sugar

BEER

Kirin Light Light Lager, Japan 7

Yuengling Lager, Pennsylvania 5

Sapporo Premium Lager, Japan 7

Yards Philadelphia Pale Ale Pale Ale, Pennsylvania 6

Dogfish Head 60 Min. IPA India Pale Ale, Delaware 7

Dogfish Head Namaste Belgian Ale, Delaware 8

Kaliber Non-Alcoholic Lager, Ireland 6

Hitachino Nest White White Ale, Japan 13

Hitachino Nest Dai Dai IPA, Japan 14

Hitachino Nest White Milk Stout, Japan 13