

SESAME ALLERGY | DINNER

** ALL SAUCES MAY BE REPLACED WITH GLUTEN-FREE SOY**

DIM SUM

Edamame Dumplings truffle sauternes-shallot broth

APPETIZERS

Steamed Edamame

Fire Roasted Edamame | without togarashi

Tuna Pizza tuna carpaccio, pickled jalapeño, ponzu sauce | without spicy aioli

Buddakan Style Sashimi citrus-soy, sizzling oil | without sesame oil

Tuna Tartare Spring Rolls crispy shallots, chili, ponzu sauce

Spicy Rock Shrimp Bao Buns pickled slaw

SALADS

Asian Caesar Salad ginger, crispy wonton | substitute plain cashews

Crispy Calamari Salad sweet miso dressing | without calamari

NOODLES & RICE

Shrimp Lo Mein scallions | without x.o. sauce

Pad Thai shrimp, bean sprouts

Korean Beef Fried Rice kimchee, sunny side up egg | without furikake

Lobster Fried Rice saffron, thai basil

Vegetable Rice coconut-curry foam

Crab Rice wok scrambled eggs, cilantro

Chinese Sausage Fried Rice soft poached egg | without ginger-scallion

ENTREES

Miso Black Cod bok choy, shiitake mushrooms, unagi sauce

Pan Seared Sea Bass haricot verts, butternut squash, maitake mushrooms, truffle jus

Wok Cashew Chicken broccoli, squash, snap peas | substitute tamari sauce

Black Pepper Beef wok tossed rib eye, crispy bird's nest

Char Grilled Aged Beef szechuan fries and watercress salad | without togarashi

Wasabi Crusted Filet teriyaki glazed vegetables, potato puree

Lemon Sesame Chicken baby bok choy, jasmine rice | without sesame

SIDES

Wasabi Mashed Potatoes wasabi crème fraîche, chives

Chinese Eggplant pine nuts | substitute tamari sauce

Curried Cauliflower madras curry | substitute plain cashews

Wok Gai Lan garlic, soy