

SHELLFISH ALLERGY | DINNER

DIM SUM

- Edamame Dumplings** truffled sauternes-shallot broth
- Mushroom Potstickers** mushroom mix, pickled lotus root ponzu sauce
- Szechuan Pork Dumplings** chili-soy broth

APPETIZERS

- Steamed Edamame**
- Fire Roasted Edamame**
- Tuna Tartare Spring Roll** crispy shallot, chili ponzu
- Tuna Pizza** tuna carpaccio, spicy aioli, pickled jalapeño, ponzu sauce
- Buddakan Style Sashimi** citrus-soy, sizzling oil
- Spicy Tofu Bao Buns** pickled slaw

SALADS

- Crispy Calamari Salad** sweet miso dressing
- Asian Caesar Salad** spicy cashews

NOODLES & RICE

- Pad Thai** bean sprouts | substitute chicken and tamari sauce
- Lo Mein** mushroom, scallion | substitute chicken and tamari sauce, without x.o.
- Vegetable Rice** coconut-curry foam
- Korean Beef Fried Rice** kimchee, egg sunny side up | without furikake
- Chinese Sausage Fried Rice** soft poached egg | without oyster sauce

ENTREES

- Miso Black Cod** bok choy, shiitake mushrooms, unagi sauce
- Black Pepper Beef** wok tossed rib eye, crispy bird's nest
- Lemon Sesame Chicken** baby bok choy, jasmine rice
- Char Grilled Aged Beef** szechuan fries, watercress salad
- Wasabi Tuna Tataki** ginger somen noodles
- Pan Seared Sea Bass** haricot verts, butternut squash, maitake mushrooms, truffle jus
- Wasabi Crusted Filet** teriyaki glazed vegetables, potato puree
- Grilled Lamb Chops** mongolian barbecue sauce, tiger salad
- Wok Cashew Chicken** broccoli, squash, snap peas | substitute tamari sauce
- Crispy Whole Fish** scallion and ginger salad | without black bean sauce

SIDES

- Wasabi Mashed Potatoes** wasabi crème fraîche, chives
- Chinese Eggplant** pine nuts | without oyster sauce
- Curried Cauliflower** madras curry, spicy cashews
- Wok Gai Lan** garlic, soy | without oyster sauce