

APPETIZERS

Rim Appetizer Platter	\$22
<i>Crispy Vegetable Spring Rolls, Pot Stickers, Crab Rangoons, Tempura Shrimp, Trio of Dipping Sauces</i>	
Lobster Roll	\$19
<i>Rice Paper, Vermicelli, Carrots, Mint & Basil, Sweet & Sour Relish, GFA</i>	
Shrimp Roll	\$16
<i>Rice Paper, Vermicelli, Carrots, Mint & Basil, Sweet & Sour Relish, GFA</i>	
Thai Vegetable Rice Paper Roll	\$12
<i>Peanut Sauce, V</i>	
Crispy Vegetable Spring Rolls	\$12
<i>Fried with Sweet Thai Chili, VG</i>	
Pork Pot Stickers	\$14
<i>Soy Ginger Sauce</i>	
Salt & Pepper Tofu (VG)	\$12
Tempura Shrimp & Vegetables	\$15
<i>Ponzu Dipping Sauce</i>	

Chicken Satay	\$15
<i>Thai Peanut Sauce, GF</i>	
Jumbo Crab Rangoon	\$16
<i>Filled with Wild Caught Crab Meat, Sweet & Sour Relish, House Mustard</i>	
Crispy Fried Coconut Prawns	\$16
<i>Honey Walnut Dipping Sauce</i>	
Baked Mussels	\$13
<i>Dynamite Sauce, GF</i>	
Edamame	\$8
<i>Garlic, Sea Salt or Spicy, GF, V</i>	
Taro Root Chips and Broken Avocado	\$12
<i>Green Onion, Tobiko, Roasted Garlic, Pickled Shallot</i>	
Ahi Tuna Poke "Tacos"	\$18
<i>Crispy Won Ton shell, Whipped Avocado, Spicy Mayo, Micro Cilantro</i>	
Petite Brioche Lobster Roll	\$18
<i>Lobster Salad, Yuzu Mayo, Tarragon, Celery, Frisee</i>	

SALADS & SOUPS

Miso Caesar Salad	\$15
<i>Little Gem Lettuce, Furikake, Parmesan Miso Dressing, GF</i>	
5 Spiced Crispy Pork Belly and Watermelon Salad	\$18
<i>Field Greens, Radish, Chive, Plum Dressing, GF</i>	
Seared Ahi Salad	\$18
<i>Sesame Crusted Ahi Tuna, Mixed Greens, Snow Peas, Wonton Crisps, Bean Sprouts, Watermelon Radish, Ginger & Wasabi Drizzle, GFA</i>	

Wakame	\$9
<i>With Sweet & Spicy Cucumber Salad, GF, VG</i>	
Wonton Soup	\$15
<i>Pork and Shrimp Wontons with Vegetables in a Light Broth</i>	
Hot and Sour Soup	\$13
<i>Tofu, Black Fungus, Bamboo Shoots, GF</i>	
Miso Soup	\$10
<i>Tofu and Green Onion, GF, V</i>	

POULTRY

Roasted Peking Duck	\$26
<i>Crispy Duck with Hoisin, Green Onion, Steam Buns</i>	
Chicken with Spicy Garlic Sauce	\$18
<i>With Asian Mixed Vegetables, GFA</i>	
Stir Fried Chicken with Snow Peas & Mushrooms	\$18
<i>In White Sauce, GFA</i>	
Mongolian Chicken	\$19
<i>Onion, Chillies, Rice Stick Noodles, GFA</i>	

Sweet & Sour Chicken	\$18
<i>Bell Pepper, Onion, Pineapple</i>	
Generals Chicken	\$18
<i>With Chillies in Sweet Spicy Sauce</i>	
Kung Pao Chicken	\$18
<i>Red and Green Bell Peppers, Onion, Peanuts, GFA</i>	
Sesame Chicken	\$18
<i>Batter Fried with Sesame</i>	

BEEF & PORK

Mongolian Beef	\$22
<i>Sliced Tenderloin, Onion, Chillies, Rice Stick Noodles, GFA</i>	
Orange Beef	\$20
<i>Crispy Beef with Orange Sauce</i>	
Beef with Broccoli	\$21
<i>Tender Beef with Wok Tossed Broccoli, GFA</i>	
Beef & Asparagus	\$20
<i>Tender Beef with Black Bean Sauce, GFA</i>	
Korean Style Short Ribs	\$27
<i>Marinated BBQ Short Ribs Served with Kimchi</i>	

Garlic Ginger Beef	\$20
<i>With Scallions and Vegetables, GFA</i>	
Sweet & Sour Pork	\$20
<i>Tender Fried Pork with Peach</i>	
Pork Curry	\$24
<i>Green Coconut Curry, Bell Peppers, Green Beans, Eggplant, Thai Basil</i>	
Char Sui BBQ Pork	\$19
<i>BBQ Pork Glazed with Honey BBQ Sauce</i>	
Crispy Pork Belly Adobo	\$22
<i>Scallions, Garlic, Szechuan Peppercorns</i>	

V - Vegan

VG - Vegetarian

GF - Gluten Free

GFA - Gluten Free Available

An 18% suggested gratuity will be added to parties of 6 or more.

KOREAN TACOS

- Bulgogi Beef** \$22
Spicy BBQ sauce, Grilled White and Green Onion
- Pork Belly** \$19
Korean Sweet & Spicy Sauce, Cilantro Onion Slaw

- Honey Spiced Shrimp** \$22
Cilantro Onion Slaw, Gochujang Crema

SEAFOOD

- Soy Glazed Sea Bass** \$37
Wok Vegetables, Jasmine Rice, GFA
- Wok Fried Lemon and Honey Glazed Scallops** \$30
- Kung Pao Shrimp** \$28
Stir Fried Shrimp, Red and Green Bell Peppers, Onion, Peanuts, GFA
- Honey Glazed Walnut Prawns** \$28
Tempura Prawns, Honey Sauce, Candied Walnuts

- Shrimp in Lobster Sauce** \$30
Jumbo Prawns with English Peas, GFA
- Salt & Pepper Shrimp** \$28
- Sweet & Sour Fried Prawns** \$26
Bell Pepper, Onion, Pineapple
- Shrimp Curry** \$28
Green Coconut Curry, Bell Peppers, Green Beans, Eggplant, Thai Basil

RICE & NOODLES

- Rim Fried Rice** \$22
Traditional Fried Rice with Shrimp, Chicken, Pork, Egg Peas and Carrots, GFA
- Fried Rice with Dried Scallop** \$21
With Egg White and Green Onion, GFA
- Young Chow Fried Rice** \$19
Shrimp and BBQ Pork, GFA
- Pad Thai** \$22
Tofu, Egg, Peanuts, Rice Noodles, Lime, Bean Sprouts
Shrimp \$24 | Chicken \$23 | Pork \$23 | Combination \$26
- Combination Chow Fun** \$22
Stir Fried Chicken, Beef and Shrimp with Wide Noodles, Scallions and Bean Sprouts

- Beef Chow Fun** \$20
Stir Fried Wide Noodles with Beef, Green Onion and Bean Sprouts
- Specialty Chow Mein** \$22
Egg Noodles Tossed with Chicken, Beef, Shrimp and Vegetables
- Seafood Chow Mein** \$23
Shrimp, Scallops Egg Noodles and Vegetables
- Chicken Chow Mein** \$19
Egg Noodles Tossed with Chicken, and Vegetables

VEGETABLES

- Braised Tofu** \$15
With Boc Choy and Shitake Mushrooms, GFA, V
- Buddha's Delight** \$17
Assortment of Fresh Vegetables and Mushrooms, Tofu
Wok Tossed, GFA, V
- Garlic Green Beans** \$13
Stir Fried in Garlic Sauce, GFA, V

- Szechuan Style Eggplant** \$15
Lightly Fried in Spicy Sauce, VG
- Tofu Curry** \$20
Green Coconut Curry, Bell Peppers, Green Beans, Eggplant, Thai Basil

SIDES

- Steamed Rice** \$5
- Fried Rice** \$6
- Wok Vegetables** \$6

DESSERT

- Mochi Ice Cream** \$10
Trio of Mochi with Strawberry Compote and Whipped Cream, GFA
- Molten Chocolate Cake** \$10
Mandarin Grand Mariner Sauce, Vanilla Bean Ice Cream

- Lychee Cheesecake** \$10
White Peach Coulis, Raspberries and Candied Almonds
- Green Tea Ice Cream** \$10
House Made Almond Cookie



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