



Dinner

starters

Crispy Vietnamese Rice Cake

Shitake, sprout, scallion, lettuce, herbs, nuoc cham sauce. choice of shrimp (\$17) or tofu (\$16)

Squash Blossoms

Pork and prawn, Viet herbs, tempura fried 16

Ginger Lemongrass Grilled Octopus

Fingerling potatoes, cucumber, green tomato nuoc cham, toum 19

Bánh Bao

Steamed buns filled with braised brisket, topped with shallot marmalade and crispy shallots 17

Tuna & Cucumber

Yellowfin tuna from the coast of New jersey and beautiful crunchy cucumbers are tossed in a la minute mortar and pestle dressing of ginger, garlic, lime leaf, lime juice, with a hint of Asian herbs and toasted sesame. 20

Kimchi and Gruyère Rice Fritters

Confit garlic humus, lemon, toasted sesame 14

Market Fresh Oysters

Grilled lightly over charcoal with brown butter cham and crispy shallots 4ea

entrées

Day Boat Scallops

New Bedford, Ma scallops with seared golden crust, Texas corn chowder, la ratte potatoes, celery, zucchini, red peppers, with dill and lemon zest 32

Leek Rigatoni

Spinach brown butter sauce, roast ginger seasoned crab in confit garlic vinaigrette, coriander schmaltz, crispy garlic 25

Shaking Beef

Angus tenderloin, soy vinaigrette, pickled red onion, charred tomatoes, watercress 39

Vietnamese Chicken Curry

Crispy skin chicken ballotine, seasoned rice, roasted beet slaw 28

Sakura Pork Rib

Japanese Sakura pork short rib grilled slow over charcoal, set over roasted honey crisp apples and paired with apple and radish salad 29

Whole Branzino

Grilled branzino with ginger and lemongrass nuoc cham served with celery, scallion and peppers 38

Eggplant curry

Charcoal roasted japanese eggplant, mushrooms, cauliflower, bok choy, taro root, tofu, lime, chili 24

Kimchi and Foie Gras Dumplings

House made kimchi and foie gras dumplings with warm compote of D'anjou pears cooked in pear vinaigrette until caramelized then topped with A5 wagyu ribeye and finished table side with a drop of sizzling and perfumy beef pho tallow 36

salads & seasonal

Stuffed Pepper

Coal roasted & pickled wax peppers, filled with scallion-orange duck, lightly fried in curry spiced dredge, finished with bonito sauce and mint balm oil 16

Watermelon Salad

Comeback creek farm tomatoes, watermelon and gilled cauliflower, dressed in anise & mint vinaigrette 15

Blue Crab Salad

English cucumber, baby bok choy and lime tossed in lime vinaigrette and topped with crab 20

Peach & Grilled Lettuce Salad

Chili whipped ricotta, lemongrass peaches, grilled baby lettuce, marinated cucumbers, mint balm oil, fresh mint balm, dark roasted hazlenuts, finished with charred ginger honey syrup and maldon salt 18

Fried Avocado Salad

Crunchy and refreshing salad of bartlet pears, green mango and jicama is tossed in a lemon nuoc cham and toasted sesame then topped with fried Tx avocado half glazed in spicy honey-cham glaze 14

accompaniments

jasmine rice 3

vermicelli rice noodles 3

garlic noodles 9

grilled mixed mushrooms 10

chili bok choy 8

grilled broccolini 9

dessert

Buttermilk Beignets

Spiced sugar, chocolate ganache, coconut crème 9

Coconut Lemongrass Panna Cotta

Coconut milk, orange marmalade, chocolate peanut crumble 12

BAR



COCKTAILS

Fair Weather Friend 15

Apple infused bourbon, allspice dram, oolong tea, honey, lemon

Le Sang 13

Gin, turmeric, celery, lime

Dua Dua 15

Lime leaf rum, ginger, lime, pineapple, coconut milk

Rootberry 15

Strawberry mint vodka, ginger beer, lime

Hen+Hive 14

Gin, Chili Liqueur, citrus, honey, Thai chili

Wheytini 17

Cassia bark & orange infused mezcal, house made whey, honey, lemon, egg white

5 Spice Old Fashioned 15

Japanese Whiskey, 5 spice, cane syrup, bitters

BEER

Kirin Ichiban - Pilsner 7

Spaten - Premium Lager 6

Kronenbourg - 1664 Lager 6

Oxbow Brewing - Zeit Pils 12

American Solera - Ambient Kolsch 7

Fair State - Big Doinks IPA 6

Untitled Art - Hazy IIPA 14

Stone Brewing - Delicious IPA 7

Fair State - Serious Leisure Guava Lime Sour (16oz) 12

Odell - 90 Shilling, Amber Ale 7

Friends & Allies - Springdale White 6

Neff - Ignition Switch Belgian Pale Ale (GF) 10

Athletic Brewing - Run Wild IPA (NA) 6

Buy a round of beer for the kitchen 12

WINE BY THE GLASS

sparkling

Bonnamy Cremant de Loire Brut Rose 14
Loire, France NV

Comte de Galeran Blanc, Mauzac 13
Limoux, France

white

5oz 12oz Bttl

Corbielleres, Sauvignon Blanc 13 28 59
Touraine, France 2019

Geyerhof, Gruner Veltliner 15 32 64
Kremstal, Austria 2019

Nobleman, Picpoul Blanc 15 33 66
Texas Hill Country, 2020

Rubia 'Oakless', Chardonnay 16 36 72
Napa, California 2019

rose

5oz 12oz Bttl

Philippe et Sylvain Ravier, Gamay 12 26 52
Savoie, France 2021

red

5oz 12oz Bttl

Robert Schatlze, Pinot Noir 15 33 66
Baden, Germany 2017

Domaine de la Guicharde, Mourvedre-Syrah-Grenache 14 34 68
Cote du Rhone, France 2019

I Lauri, Montepulciano 12 26 52
Abruzzo, Italy

Closilo, Cabernet 12 26 52
Western Cape, South Africa 2020

sake

Shirataki Shuzo, Junmai Ginjo (720ml) 15 90
Niigata, Japan

Shirataki Shuzo, Uonuma, Noujun Junmai (300ml) 42
Niigata, Japan