

một hai ba 6047 lewis street, dallas, texas 75206



# BAR

## COCKTAILS

### Fair Weather Friend 15

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

### Le Sang 13

Gin, turmeric, celery, citrus

### 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

### Wheytni 17

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

### 5 Spice Old Fashioned 15

Japanese Whiskey, 5 spice, cane syrup, bitters

## BEER

### Kirin Ichiban - Pilsner 6

### Brauerei Früh am Dom - Früh, Kolsch 8

### Kronenbourg - 1664 Ale 7

### Brauerei Schloss Eggenberg - Hopfenkonig, Pilsner 8

### Champion Brewing - Waterboys IPA 5

### Fair State - BBRR, Blueberry, Blackberry, Raspberry Roselle (16oz) 12

### Neff - Ignition Switch Belgian Pale Ale (GF) 10

### Fair State - Vienna Lager 8

### Stone Brewing - Delicious IPA 7

### Odell - 90 Shilling, Amber Ale 5

### Athletic Brewing - Run Wild IPA (NA) 5

### Buy a round of beer for the kitchen 12

## WINE BY THE GLASS

### sparkling

**Domaine Carrel, Rose Brut Tradition 13**  
Gamay, Savoie, France NV

**Maurice Bonnamy Cremant de Loire Brut 13**  
Chenin Blanc-Chardonnay, Loire, France

### white

5oz 12oz Bttl

**Corbielleres, Sauvignon Blanc 13 28 59**  
Touraine, France 2019

**Chante Cigale, Roussanne-Clairette-Picpoul 17 38 77**  
Chateauneuf-du-Pape, France 2019

**Benoit Gautier, Chenin Blanc 14 30 60**  
Loire, France 2018

**Rubia, Chardonnay 16 34 71**  
Sonoma, California 2017

### rose

5oz 12oz Bttl

**Hans Bausch, Pinot Noir 10 22 44**  
Rheingau, Germany 2016

### red

5oz 12oz Bttl

**Heimann & Fiai, Kadarka 15 33 66**  
Szekszárd, Hungary 2019

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

**Domaine de la Guichard, Syrah-Grenache 12 25 51**  
Rhône, France 2017

**Ashbrook Estate, Cabernet Sauvignon 15 33 66**  
Margaret River, Australia 2017

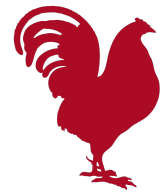
### sake

**Shirataki, Jozen White, Junmai Ginjo (720ml) 10 65**  
Niigata, Japan

**Shirataki, Jozen Jukusei 'Rose', Junmai Ginjo (720ml) 11 70**  
Niigata, Japan

**Uonuma Noujun Junmai (300ml) 35**  
Niigata, Japan

# Dinner



## starters

### Crispy Vietnamese Rice Cake

shitake, sprout, scallion, lettuce, herbs, nuoc cham sauce. choice of shrimp (\$16) or tofu (\$15)

### Shrimp & Pork Imperial Rolls

lettuce & herbs for wrapping, nuoc cham 12

### Ginger Lemongrass Grilled Octopus

fingerling potatoes, cucumber, peppers, 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, kefir lime and lemon 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

### Shaking Beef

angus tenderloin, soy vinaigrette, pickled red onion, charred tomatoes, watercress 40

### 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 then smoked with apple wood, 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, sweet potato, pickled mustard leaves, taro root, tofu, lime, chili 23

### 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

### Oven Roasted Striped Bass

ginger lemongrass congee, brown butter cham, Texas citrus, herbs 28

### Smoked Pork Rib Dumpling

roasted apple curry, apple mignonette, radish 24

## salads & seasonal

### Barbecued beets

House made ricotta with lime leaf and Chinese cinnamon, roasted ginger-honey glaze 14

### Blue crab salad

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

### Green Papaya Salad

carrot, sprout, house beef jerky, herbs 14

### 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 12

### White asparagus

French asparagus poached in fish sauce monte served with spinach brown butter sauce and grilled eggplant pure topped with ginger fried tofu and onion marmalade 28

## accompaniments

jasmine rice 3

vermicelli rice noodles 3

garlic noodles 8

grilled mixed mushrooms 10

chili bok choy 6

grilled broccolini 9

## dessert

### Buttermilk Beignets

Spiced sugar, chocolate ganache, coconut crème 8

### Coconut Lemongrass Panna Cotta

Coconut milk, orange marmalade, chocolate peanut crumble 12

### selection of sorbets and ice creams 4