

Snacks

oysters, sriracha-lemon granita \$1.95 each
japanese **hamachi sashimi**, avocado puree, lychee, pickled thai chilies, fermented black garlic oil \$13.88
roti canai, curry & raita dips \$6.88
“**sui gow**” **chicken dumplings**, chili oil, black vinegar & peanuts \$8.88
betelnut **chicken wings**, creamy sambal & sriracha-lime sauces \$9.88
char su pork spring rolls, wood ear mushrooms, peanut sauce & “nuoc cham” \$10.75
coconut-curry braised **lamb belly sliders**, silver dollar buns, pickled cabbage \$10.88 for two

Salads

arugula, napa cabbage, pomegranates, honey-crisp apple, yuzu vinaigrette \$8.98
roasted **baby beets**, heart of palm, upland cress, miso vinaigrette, coriander crumble \$9.88
kale, asian pears, cucumbers, avocado, lime-mustard dressing \$9.88
green papaya, shrimp, grapefruit, herbs, spiced peanuts & “nuoc cham” \$9.95

Skewers

monterey **squid**, bird’s eye chili-lime sauce, mizuna \$11.25
atlantic salmon with bata-miso glaze, Japanese eggplant \$12.25
chicken satay with malaysian peanut sauce \$10.25
korean bbq with **flank steak**, shishito peppers \$14.88

Classics

crispy cauliflower with tribal salt & jalapeño \$8.50
szechuan **green beans** \$8.88
chili crusted calamari \$11.95
firecracker **shrimp**, five-spice with creamy sambal dip \$12.25
cecilia’s **minced chicken** with black mushrooms, lup cheong & **lettuce cups** \$12.88
glazed **pork short ribs** with garlic & thai basil \$8.95

Grill

alaskan halibut grilled in banana leaf with ginger, kaffir lime, lemongrass & togarashi butter \$20.75
saigon **day boat scallops**, black sesame, kaffir-lime peanut brittle, chili & cilantro \$21.95
five chili chicken, ginger, garlic, szechuan, jalapeno, fresno, white peppers & chili sambal \$17.88
smoked vietnamese **lemongrass pork**, green curry **white corn**, **avocado**, pickled cabbage \$18.88
black angus **ny strip steak**, edamame puree, crispy butterball potatoes, truffle teriyaki \$19.95

Soups, Noodles & Rice

penang “**char kway teow**” rice noodles, **shrimp, clams, pork belly**, garlic chives, chili soy \$14.88
curry “**laksa**” with **chicken, prawns, tofu**, mint & basil \$11.95
red curry **hot pot**, peking duck, kabosha squash, confit shallots, thai basil \$16.95
five-spice **wild boar**, lo mein egg noodles, chives, szechuan pepper \$13.75
beef brisket ramen, honshemiji **mushrooms**, sweet **white corn**, pickled **radish** & soft soy-vinegar egg \$14.88
taipei **shrimp fried rice** \$6.50
steamed jasmine rice \$2.20