

RESTAURANT WEEK 2025
\$50 per person- 4 Courses

AHI TUNA CRUDO*

handline caught yellowfin tuna, spicy celery seed mustard, fermented mustard greens, jicama, crunchy taro

~or~

ROASTED BABY BEET SALAD

roasted baby beets, silken tofu, peanut-coriander chutney

CRISPY DUCK FRESH ROLLS

duck rolls wrapped in fresh herbs and rice paper

~or~

CRISPY MUSHROOM FRESH ROLLS

shiitake mushroom rolls wrapped in fresh herbs and rice paper

CRUNCHY, CREAMY CHILI-GARLIC PRAWNS

~or~

STICKY RICE DUMPLINGS

maitake mushroom, chives, taro, brown butter-mushroom broth

HOUSE MADE CREAMSICLES

(Choose One)

- Thai iced tea
- Vietnamese coffee
- sour cherry coconut



WE SERVE A GLOBAL CUISINE INSPIRED
BY YEARS OF LIVING, TRAVELING
AND COOKING ABROAD
