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Thai Salad    

Local green papaya, sweet and sour sambal-fermented dressing with, mixed greens, fish sauce, and toasted sesame seeds.

Beef Tataki 

Thin slices of top sirloin, truffle ponzu, daikon radish, crispy garlic, and green serrano chili.

Salmon Tartare   

Yuzu kosho dressing, tobiko, served with crispy rice and salmon furikake.

Spicy Tuna   

Tempura rice, scallion, Sriracha.

Korean Kimchi 

Fermented with gochujang chili, soy sauce, garlic, ginger, Asian pear, and kombu seaweed.

**H O T S T A R T E R S
& T E M P U R A**

Crunchy Korean Chicken  

With firecracker sauce and pickled cucumber.

Tempura Shrimp  

With yuzu kosho mayonnaise.

Tempura Vegetables  

Scallion, negi, baby vegetables, eggplant, seasonal mushrooms, pumpkin, avocado, carrot, and tentsuyu sauce.

W O K S T A T I O N

R I C E

Kimchi Fried Rice    

Traditional kimchi, organic egg, carrot, pumpkin, onion, garlic, ginger, and soy sauce.

Traditional Fried Rice    

Organic egg, carrot, pumpkin, onion, garlic, ginger, and soy sauce.

Hot Pot    

Dashi broth, seasonal mixed mushrooms, cream, Parmesan cheese, and black truffle oil.

W O K S T A T I O N

N O O D L E S

Yakisoba  

Duck magret, mixed vegetables, hoisin glaze, and egg noodles.

Udon ramen   

Beef broth, New York strip slices, bok choy, Chinese chicory, wakame, egg, katsuobushi, and ramen base.

Pad Thai   

Tamarind, toasted peanuts, tofu, organic egg, and fermented fish sauce.

Add your choice of shrimp or tofu.



Fish



Tree nuts



Mollusks



Dairy



Organic



Gluten



Crustaceans



Peanuts



Egg



Sesame seeds

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Gochujang Lamb  
Bok choy, jasmine rice, pickled red onion, and gochujang sauce.

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Teriyaki Sake   
Chilean salmon, baby bok choy, jasmine rice, and yuzu teriyaki reduction.

Miso Catch 
Marinated with shiro miso, jasmine rice, and Chinese chicory.

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Nigiri  
Choose between fresh tuna, white fish, salmon, ikura.

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Sashimi  
Choose between fresh tuna, white fish, salmon.

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R O L L S
Tempura Shrimp  
Cucumber, avocado, tobiko, and wasabi mayonnaise.

Spicy Tuna 
Sriracha dressing, cucumber, scallion, and jalapeño chili.

Crispy   
Teriyaki salmon, pickled daikon radish, lime, and sansho pepper aioli.

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Matcha Tea Cake  
Cheese mousse, matcha tea, green tea sponge cake, and raspberry jelly.

Black Sesame Cream   
Baked black sesame cream, caramel, and flambéed banana.

Crema de Yuzu   
Yuzu cream, white chocolate crisp, mango and passion fruit sauce, and pistachio.

