



### First Course

**Goat Cheese Raviolis** *Seven Dollars*  
Goat cheese and garlic chive, fresh tomato sauce

**\*Spicy Tuna Tartar** *Fifteen Dollars*  
Mango salsa, quail egg and Lemon-soy

**Pepsi Shrimp** *Seven Dollars*  
Pepsi-cola battered, Asian cucumber salad and crispy soba noodles

**Crab Cake** *Twelve Dollars*  
Baby arugala salad and lemon aioli

**Fried Baby Calamari** *Eight Dollars*  
Sweet chili sauce and cilantro oil, fried wonton tortilla

**Chicken Pot-Stickers** *Seven Dollars*  
Ginger-soy vinaigrette and English cucumber salad

**Spicy Cumin Beef Lettuce Wrap** *Ten Dollars*  
Beef tenderloin, crispy potato and iceberg lettuce

**Baked Japanese Eggplant** *Seven Dollars*  
Roasted tomato with basil and Mozzarella

**Soup of the Day** *Three Dollars*



### Salads

Add Protein: Chicken \$4 Steak \$10 Salmon \$7 Shrimp \$5 Tofu \$3

**Iceberg Wedge** *Six Dollars*  
Iceberg lettuce, candied bacon, onion, mango, tomato, Bleu d'Auvergne,  
buttermilk blue cheese dressing

**Caesar Salad** *Five Dollars*  
Heart of romaine, garlic crouton, Parmigiano-Reggiano

**Butter Lettuce** *Eight Dollars*  
Cauliflower tempura, candied walnut, feta cheese, sweet onion dressing

**Spinach Salad** *Six Dollars*  
Baby spinach, strawberries, cucumber, goat cheese, strawberry vinaigrette

**Vietnamese Salad Bowl** *Six Dollars*  
Spring lettuces, fresh mint, bean sprout, daikon, chicken spring rolls, rice noodle,  
spicy lemon & herbs dressing



### Noodle & Rice

**Chicken and Bacon Fried Rice**  
Eggs, Peas, carrots, bean sprouts and short grain rice  
*Ten Dollars*

**Sichuan Spicy Pork Ramen Noodle Soup**  
Five-spiced pork belly, soft-boiled egg, fresh ramen noodle and spicy pork bone broth  
*Twelve Dollars*

**Teriyaki Chicken Noodle Soup**  
Lettuce, fresh ramen noodle and soy broth  
*Ten Dollars*

**Pho-Vietnamese Beef Noodle Soup**  
Braised beef petite lion, onion, fresh herbs, rice noodle and beef broth  
*Twelve Dollars*

**Shrimp Curry Noodle Soup**  
Grilled shrimp, oyster mushroom, bean sprouts and rice noodle, spicy coconut curry broth  
*Twelve Dollars*

**Shrimp Risotto**  
Sautéed shrimp, tomato, mango and Parmigiano-Reggiano  
*Twelve Dollars*



### Main Course

**\*Grilled Strip Steak**  
Sautéed mushroom, asparagus and caramelized onion, sweet potato fries  
*Twenty-Six Dollars*

**\*Grilled Beef Tenderloin**  
Spice rubbed beef tenderloin with sautéed mushroom and basil potato mousseline  
*Thirty Dollars*

**\*Surf and Turf**  
Grilled beef tenderloin with seared sea scallop, Romano cheese battered shrimp,  
sautéed vegetables and sweet potato fries  
*Thirty-Eight Dollars*

**\*Five-spiced Roast Duck**  
Spicy Japanese eggplant and mashed sweet potato & roasted chestnut  
*Twenty-Two Dollars*

**Honey-Sesame Glazed Chicken**  
Dark meat chicken, Steamed broccoli and short grain rice  
*Fourteen Dollars*

**Stuffed Chicken**  
Bacon wrapped chicken breast, stuffed with mushroom, spinach and mozzarella, roasted tomato  
sauce and bacon fried rice  
*Eighteen Dollars*

**Teriyaki Chicken with Green Bean**  
Stir-fried with onion and jalapenos pepper, short grain rice  
*Sixteen Dollars*

**Chicken Trio**  
Chicken Cheese Cake: white meat chicken with mozzarella, Asian pesto and roasted tomato;  
Stuffed Chicken: Bacon wrapped chicken breast, stuffed with mushroom, spinach and mozzarella;  
Fried Chicken: drumstick and mashed potato  
*Eighteen Dollars*

**Bar-B-Q Ribs**  
Hawaiian citrus B.B.Q sauce, steamed broccoli and short grain rice  
*Sixteen Dollars*

**Romano Shrimp**  
Romano cheese battered Black Tiger shrimp with spicy mayo, sautéed baby spinach and sweet  
potato fries  
*Eighteen Dollars*

**Sichuan Firecracker Shrimp**  
Wok tossed popcorn shrimp with ginger, garlic and spicy sweet and sour sauce,  
sautéed vegetables and short grain rice  
*Eighteen Dollars*

**\*Sautéed Sea Scallops**  
Oyster mushrooms, tomato cream sauce and crabmeat risotto, steamed baby bok choy  
*Twenty-Two Dollars*

**Bouillabaisse (south-East Asia style)**  
Wok simmered crab legs, baby clams, mussels, shrimp, scallops and filet of fish in a spicy coconut-  
curry broth, oyster mushrooms, bean sprouts, baby bok choy and rice pasta.  
*Twenty-Six Dollars*

**\*Asian Salmon Duo**  
Teriyaki glazed salmon with sautéed vegetables and Japanese short grain rice; Roasted salmon  
with Thai spicy pesto, coconut curry sauce and potato puree  
*Twenty Dollars*

**Seared Tuna (Rare) with Sea Scallop**  
Ginger soy and wasabi mayo, tri-colors cauliflower and mango-tomato risotto  
*Twenty-Eight Dollars*

\*Cooked to order. NOTICE - Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of food borne illness.

ALLERGY WARNING - If you have a food allergy, please notify your server  
and he or she will try to accommodate you.