

The evening table

Vietnamese, Thai & Lao flavors. Japanese precision. American lounge spirit.

FIRST POUR

Makrut Lime Edamame 9

Warm soybeans, makrut lime butter, toasted chili, sea salt

Lotus & Nori Crisps 10

Lotus-root chips, toasted nori, tamarind-chili dip

RAW & BRIGHT

Hamachi, Nam Jim* 23

Yellowtail crudo, green mango, yuzu nam jim, Thai basil

Tuna Larb on Crisp Rice* 22

Four bites; tuna tartare, lime, toasted rice, mint, shiso

Green Papaya & Charred Beet 16

Green papaya, roasted beet, lime, chili, peanuts, herbs

SMALL PLATES

Lemongrass Karaage 19

Crisp chicken, lemongrass, ginger, chili-lime glaze

Miso-Tamarind Cauliflower 17

Charred florets, white miso, tamarind, Thai basil, sesame

Short Rib Banh Mi 24

Two crisp French rolls; short rib, pickled carrot, daikon, chili mayo

Coconut Prawn Skewers 26

Three prawns, coconut-lemongrass glaze, lime, shiso

SIGNATURES TO SHARE

Black Cod, Coconut Miso 39

Miso-roasted cod, Thai coconut curry, bok choy

Crying Tiger Steak & Fries* 48

10 oz sliced strip steak, tamarind jaew, nori fries

Kabocha & Mushroom Rice 27

Japanese pumpkin, mushrooms, jasmine rice, miso, Thai basil

FOR THE TABLE

Nori Fries 9

Fine-cut fries, nori salt, yuzu aioli

Sticky Rice & Jaew 8

Warm Lao-style sticky rice, roasted tomato-chili dip

Designed for sharing: begin with two small plates and one signature for two guests.

*Raw or undercooked items. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness. Please tell your server about allergies. Prices exclude tax and gratuity.

Sushi & fire

Composed rolls, bright herbs and a little charcoal. Made for the center of the table.

SIGNATURE ROLLS / EIGHT PIECES EACH

SEA & CITRUS

Lobster Moon	34
Butter-poached lobster, avocado, cucumber, yuzu mayo, tobiko	
Hamachi Garden*	28
Yellowtail, cucumber, shiso; yellowtail crown, green mango, nam jim	
Tuna Nocturne*	29
Spicy tuna, avocado; tuna crown, black sesame, ponzu, crisp shallot	

CRISP & UMAMI

Ember Dragon*	29
Shrimp tempura, cucumber; seared salmon, miso glaze, chili threads	
Soft-Shell Saigon	27
Crisp soft-shell crab, pickled carrot, cucumber, herbs, chili mayo	
Jade Lotus	21
Miso mushroom, avocado, cucumber; avocado crown, sesame, shiso	

FROM THE GRILL

Hamachi Kama	29
Grilled yellowtail collar, ginger-daikon, charred lime, ponzu	

FROM THE GRILL

Miso Duck Skewers	26
Two skewers; duck breast, miso-tamarind glaze, scallion, herb salad	

THE KAMA RITUAL

Rich, tender yellowtail collar, grilled until the edges turn crisp. Share it with sticky rice, a bright cocktail or a chilled glass of sake.

Rolls are finished with restraint: fresh herbs, clean acidity and texture over heavy sauces.

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The wok & the coast

Wok-seared noodles. Bright aromatics. A crab feast for the table.

FROM THE WOK

Drunken Noodles 29

Seared duck breast, wide rice noodles, Thai basil, green peppercorn, charred chili, garlic

Andaman Prawn Pad Thai 32

Jumbo prawns, tamarind-glazed rice noodles, egg, roasted peanuts, banana blossom, lime

Singapore Vermicelli 32

Lump crab, prawns, fine rice vermicelli, fragrant curry, egg, scallion

Short Rib Pad See Ew 30

Braised short rib, wide rice noodles, charred gai lan, dark soy, egg, crisp garlic

A SIGNATURE TO SHARE

Singapore Chilli Crab 139

Whole Dungeness crab, tomato-chilli sauce, ginger, egg ribbons; four golden mantou buns

Approximately 2 lb whole crab, shell-on. Designed for two to share.

THE CHILLI CRAB TABLE

Sweet crab, lively chilli and a rich tomato sauce. Break the shell, share the mantou, and savor the last spoonful.

Four distinctive noodle plates, each with its own balance of texture, aroma and heat.

Our noodles are complete plates. Chilli crab is served shell-on with mantou for the sauce.

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The cocktail lounge

Aromatic aperitifs, bright citrus and quietly indulgent nightcaps.

HOUSE COCKTAILS

Lake at Dusk 18

Gin, yuzu, jasmine tea, dry vermouth; bright and floral

Pandan Hour 19

Vodka, pandan, passion fruit, lime; silky and aromatic

Basil & Shiso Heat 18

Blanco tequila, Thai basil, shiso, chili, lime; crisp heat

Tamarind Velvet 18

Aged rum, tamarind, ginger, lime; rich and tangy

Kyoto Afterglow 22

Japanese whisky, toasted sesame, bitters; stirred over ice

Saigon After Dark 19

Bourbon, Vietnamese coffee, coffee liqueur; rich and shaken

WITHOUT SPIRITS

Jasmine Nocturne 12

Jasmine tea, yuzu, cucumber, soda

Mango Ember 12

Mango, tamarind, ginger, lime, chili salt

THE AO POINT OF VIEW

A small, deliberate menu for long evenings by the lake.

Lemongrass, tamarind and fresh herbs meet miso, yuzu and shiso. Lao toasted rice and jaew bring depth; American lounge favorites keep the table familiar.

THE ROOM

White. Midnight navy. Muted gold. Sculptural glassware and low, flattering light.

A focused opening selection: six signature cocktails and two spirit-free serves. Develop a compact sake and wine list alongside the final beverage program.

Concept pricing is proposed and should be finalized against recipe costs, portion yields and supplier quotes.

The sweet finish

Coconut, citrus, sesame and coffee. A final moment to linger.

HOUSE FAVORITES

Pandan Basque Cheesecake 14

Burnished pandan cheesecake, coconut cream, lime zest

Vietnamese Coffee Tart 14

Dark chocolate, Vietnamese coffee, condensed milk cream

SOUTHEAST ASIA & JAPAN

Mango & Coconut Sticky Rice 14

Ripe mango, warm coconut sticky rice, toasted sesame, coconut cream

Black Sesame Cremeux 15

Silky black sesame cream, white chocolate crumble, raspberry, sesame tuile

Yuzu Coconut Panna Cotta 14

Coconut cream panna cotta, yuzu gel, pineapple, toasted coconut

ONE MORE MOMENT

Share something sweet. Pandan and coconut bring warmth; yuzu and mango keep the finish bright.

Desserts are made for a little indulgence, and always welcome at the center of the table.

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