

The lunch table

Vietnamese, Thai & Lao flavors. Japanese precision. A brighter midday table.

TO BEGIN

Makrut Lime Edamame	9
Warm soybeans, makrut lime butter, chili, sea salt	
Tuna Larb on Crisp Rice*	22
Four bites; tuna tartare, lime, toasted rice, mint, shiso	
Lemongrass Karaage	16
Crisp chicken, ginger, chili-lime glaze	
Miso-Tamarind Cauliflower	15
Charred florets, white miso, tamarind, Thai basil, sesame	

FRESH & BRIGHT

Green Papaya & Charred Beet	15
Green papaya, roasted beet, peanuts, chili-lime dressing, herbs	
Thai Basil Chicken Salad	21
Grilled lemongrass chicken, crisp greens, cucumber, mint, lime	

Fresh herbs, lively citrus and balanced spice.
Made for a relaxed lunch by the lake.

THE LUNCH BOWL

Lemongrass Chicken	19
Grilled chicken, jasmine rice, pickled carrot, cucumber, herb salad, nuoc cham	
Salmon, Coconut Miso*	25
Miso-glazed salmon, jasmine rice, bok choy, Thai coconut curry	
Kabocha & Wild Mushroom	18
Roasted pumpkin, mushrooms, jasmine rice, sesame-miso dressing, Thai basil	

SANDWICHES & FRIES

Short Rib Banh Mi	23
One crisp French roll; braised short rib, pickled carrot, daikon, chili mayo	
Karaage & Slaw	21
One toasted milk bun; crisp chicken, green papaya slaw, yuzu mayo	

ON THE SIDE

Nori Fries	7
Fine-cut fries, nori salt, yuzu aioli	
Sticky Rice & Jaew	6
Lao-style sticky rice, roasted tomato-chili dip	

All lunch bowls are complete plates. Lunch sandwiches include nori fries.

*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 & something sweet

Composed rolls, a signature from the grill, and a little indulgence.

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

SWEET FINISH

Pandan Basque Cheesecake 14

Burnished pandan cheesecake, coconut cream, lime zest

Vietnamese Coffee Tart 14

Dark chocolate, Vietnamese coffee, condensed milk cream

MAKE IT A SUSHI LUNCH

Add miso soup and a cucumber-sesame salad to any signature roll for \$6.

Full-size signature rolls. Lunch additions and menu prices are proposed.

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