

First pour & raw



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



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

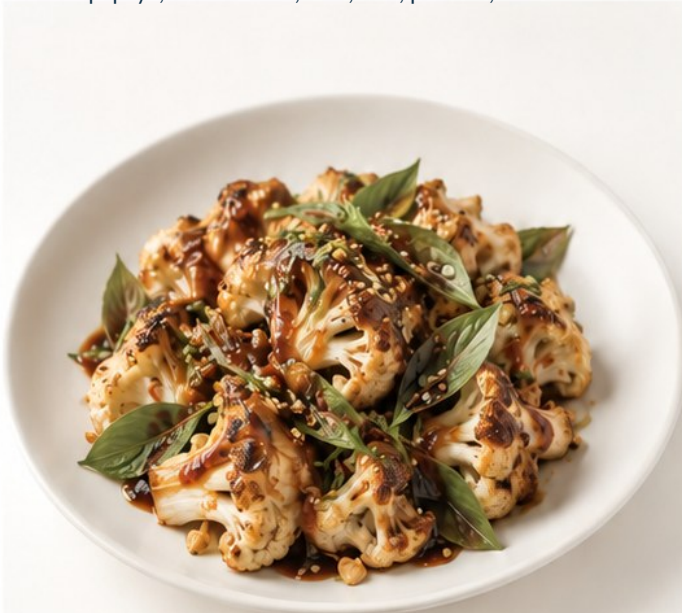
Small plates



Green Papaya & Charred Beet \$16
Green papaya, roasted beet, lime, chili, peanuts, herbs



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

Signatures to share



Coconut Prawn Skewers \$26
Three prawns, coconut-lemongrass glaze, lime, shiso



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

Signature sushi



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



Ember Dragon*

\$29

Shrimp tempura, cucumber; seared salmon, miso glaze, chili threads

Sushi & fire



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



Hamachi Kama

\$29

Grilled yellowtail collar, ginger-daikon, charred lime, ponzu



Miso Duck Skewers

\$26

Two skewers; duck breast, miso-tamarind glaze, scallion, herb salad

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

Chilli crab & accompaniments



Singapore Chilli Crab \$139
Whole Dungeness crab, tomato-chilli sauce, ginger, egg ribbons; four golden mantou buns Approx. 2 lb, shell-on; for two.



Nori Fries \$9
Fine-cut fries, nori salt, yuzu aioli



Sticky Rice & Jaew \$8
Warm Lao-style sticky rice, roasted tomato-chili dip

The chilli crab table

Break the shell, share the golden mantou and savor the sauce. A feast for two.

The cocktail lounge



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

Nightcaps & without spirits



Kyoto Afterglow

\$22

Japanese whisky, toasted sesame, bitters; stirred over ice



Saigon After Dark

\$19

Bourbon, Vietnamese coffee, coffee liqueur; rich and shaken



Jasmine Nocturne

\$12

Jasmine tea, yuzu, cucumber, soda



Mango Ember

\$12

Mango, tamarind, ginger, lime, chili salt

The sweet finish



Pandan Basque Cheesecake

\$14

Burnished pandan cheesecake, coconut cream, lime zest



Vietnamese Coffee Tart

\$14

Dark chocolate, Vietnamese coffee, condensed milk cream



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