SMALL PLATES / EVERY PLATE $7-$12

Fresh & golden

VIETNAMESE / THAI / LAO / JAPANESE

Tasting portions made for sharing over cocktails.

BRIGHT & FRESH

Cucumber, Shiso & Green Mango — 8

Petite cucumber salad, green mango, sesame and yuzu-chili dressing.



Hamachi & Citrus* — 12

Three slices of yellowtail, pomelo, shiso and lime-chili dressing.



Tuna Kobachi on Crisp Rice* — 10

Two crisp rice bites; diced tuna, ponzu, sesame, scallion and shiso.



4-piece plating shown

CRISP & GOLDEN

Lotus & Nori Crisps — 7

A small bowl of lotus-root chips, toasted nori and tamarind-chili dip.



Lemongrass Karaage — 9

Three crisp chicken bites, ginger, makrut lime and chili-yuzu mayonnaise.



Crab & Coconut Croquettes — 11

Two golden croquettes, sweet crab, coconut and roasted chili aioli.



Miso Eggplant — 8

A petite portion of roasted eggplant, miso-tamarind, sesame and crisp shallot.



Prices in USD; tax and gratuity additional. Please inform your server of allergies.

*Raw or undercooked seafood or meat may increase your risk of foodborne illness. Images are Illustrative plating concepts.

SMALL PLATES / EVERY PLATE $7-$12

From the fire

VIETNAMESE / THAI / LAO / JAPANESE

Tasting portions made for sharing over cocktails.

FROM THE FIRE

Saigon Chicken Skewers

9

Two petite lemongrass chicken skewers, scallion oil and pickled vegetables.



Miso Mushroom Skewers

8

Two petite mushroom skewers, miso butter and shiso.



Crying Tiger Steak Bites*

12

Two ounces of wood-grilled beef, toasted rice, herbs and tamarind jaew.



Tamarind-Glazed Pork Belly Bites

12

Two small pieces of crisp pork belly with tamarind glaze, green mango, fresh mint and toasted rice.

Order a little. Share everything.
Stay for another.

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SMALL PLATES / EVERY PLATE $7-$12

Signatures & sweet

VIETNAMESE / THAI / LAO / JAPANESE

Tasting portions made for sharing over cocktails.

AO SIGNATURES

Hamachi Kama Lettuce Cups — 12

Two petite lettuce cups, grilled yellowtail collar, ginger-daikon and ponzu.



Black Cod, Coconut Miso — 12

Two ounces of glazed black cod, Thai coconut curry and bok choy.



Golden Tide Crab Rice — 12

A petite bowl of wok-fried jasmine rice, crab, egg and garlic chives.



A LITTLE SWEET

Yuzu Coconut Panna Cotta — 7

Mini coconut panna cotta, yuzu, pineapple and toasted coconut.



Pandan Cheesecake — 7

A petite slice of pandan Basque cheesecake with coconut cream.



Four to six tasting plates for two is a lovely place to begin.

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