

SPECIALTY COCKTAILS

TRANQUILITY <i>citrus vodka, lemongrass-infused oolong tea</i>	\$12
FATE <i>elderflower, pineapple, prosecco</i>	\$12
PUNCH <i>bacardi 8, ginger tea, passion fruit, vanilla</i>	\$12
SOLID <i>bourbon, jasmine, honey, cherry</i>	\$12
CHARM <i>passion fruit liqueur, apple, fresh berries, prosecco</i>	\$12
VIRTUE <i>riesling, strawberry, thai basil, aloe vera</i>	\$12
FEVER <i>mezcal, lime, jalapeño, pomegranate</i>	\$13
DREAM <i>bacardi limon, shochu, guava, mint</i>	\$12

WINE BY THE GLASS

SPARKLING

PROSECCO, ANERI <i>Valdobbiadene, Veneto, Italy NV</i>	\$10
ROSÉ, NICOLAS FEUILLATTE <i>Champagne, France NV</i>	\$20
CHAMPAGNE, VEUVE CLICQUOT <i>'Reserve Cuvée', France NV</i>	\$18

WHITE

RIESLING, WEINGUT J.H.&A. STRUB <i>Kabinett, 'Soil to Soul', Rheinhessen, Germany 2010</i>	\$12
CHENIN BLANC, KEN FORRESTER <i>'Petit', Stellenbosch, South Africa 2010</i>	\$10
SAUVIGNON BLANC, KIM CRAWFORD <i>Marlborough, New Zealand 2011</i>	\$11
SANCERRE, CHATEAU DE SANCERRE <i>Loire, France 2010</i>	\$15
FRIULANO, RONCO DELLE BETULLE <i>'Vigna Bocois', Friuli, Italy 2010</i>	\$12
CHARDONNAY, QUPE <i>Santa Maria Valley, California 2009</i>	\$13

ROSE

CORAIL, CHATEAU DE ROQUEFORT <i>Provence, France 2010</i>	\$12
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RED

PINOT NOIR, DELOACH VINEYARDS <i>Central Coast, California 2009</i>	\$13
MERLOT, CASA LAPOSTOLLE <i>Rapel Valley, Chile 2010</i>	\$10
SANGIOVESE, SESTI <i>'Taralula', Tuscany, Italy 2005</i>	\$14
CABERNET SAUVIGNON, LOUIS M. MARTINI <i>Sonoma County, California 2009</i>	\$12
MALBEC, FINCA ABRIL <i>'Rapsodia', Mendoza, Argentina 2008</i>	\$12

A 20% gratuity will be added to all parties of 6 or more

DIM SUM

CANTONESE SPRING ROLLS <i>shrimp, chicken</i>	\$12
EDAMAME DUMPLINGS <i>shallot-sauternes broth</i>	\$12
SZECHUAN PORK DUMPLINGS <i>chili-soy broth</i>	\$12
LOBSTER EGG ROLLS <i>mint, cabbage, sweet chili sauce</i>	\$14
MUSHROOM & SUGAR SNAP SIU MEI <i>shiitake, hon shimeji</i>	\$11
JADE SHRIMP DUMPLINGS <i>pea shoots, water chestnuts</i>	\$14
PORK POTSTICKERS <i>soy vinegar, chili</i>	\$12
HOISIN GLAZED PORK BELLY <i>spicy shallots, cabbage, steamed 'buns'</i>	\$14
SESAME SHRIMP TOAST <i>soy sauce, spicy mustard</i>	\$13
GENERAL TSO'S DUMPLINGS <i>chicken, hot & sour broth</i>	\$12
CARROT DUMPLINGS <i>carrots, shiitake mushrooms, scallion</i>	\$11

APPETIZERS

COLD

TUNA TARTARE SPRING ROLL <i>crispy shallot, ponzu</i>	\$13
CRISPY CALAMARI SALAD <i>green apples, cashews, miso vinaigrette</i>	\$13
PEKING DUCK SALAD <i>frisée, poached egg, sherry vinaigrette</i>	\$15
SPICY YELLOWTAIL YU SHENG <i>smoked chili, pineapple</i>	\$14
BEEF LETTUCE CUPS <i>puffed rice, pickled tomato salad</i>	\$13
DEVILED TUNA TARTARE <i>chili mayonnaise, scallion</i>	\$14

HOT

SCALLION PANCAKES <i>braised beef short rib, green apple</i>	\$12
CHILI ROCK SHRIMP <i>toasted ginger</i>	\$14
WOK HAY FROG LEGS <i>golden chives</i>	\$14
STEAMED SEA BASS ROLL <i>cabbage, ginger, sizzling scallion oil</i>	\$13
BONELESS SPARE RIBS <i>chinese mustard</i>	\$13

BO BO PLATE

\$28

TASTING OF: *tuna spring rolls, sesame shrimp toast, boneless spare ribs, carrot dumplings, cantonese spring roll*

MEAT

BLACK PEPPER BEEF <i>wok tossed rib eye, crispy bird's nest</i>	\$26
SIZZLING SHORT RIB <i>mushroom chow fun, asian pear</i>	\$26
CHARRED FILET OF BEEF <i>wonton crisps, mustard sauce</i>	\$29
MONGOLIAN LAMB CHOPS <i>crystallized ginger crust</i>	\$29
CHAR SIU ROAST PORK <i>spicy bamboo shoots, moo shu pancakes</i>	\$26

FISH

CANTONESE STEAMED SOLE <i>ginger, scallion oil, soy sauce</i>	\$29
GLAZED ALASKAN BLACK COD <i>chili eggplant, black bean relish</i>	\$26
SWEET & CRISPY JUMBO SHRIMP <i>citrus salad, radish</i>	\$25
HOT & SOUR SCALLOPS <i>sweet corn, tofu and black mushrooms</i>	\$25
KUNG PAO MONKFISH <i>chili-szechuan sauce, peanuts</i>	\$24
GARLIC LOBSTER <i>chive blossom, water chestnut</i>	\$35
SHRIMP & LOBSTER CHOW FUN <i>x.o. sauce</i>	\$35
KING CRAB HOT POT <i>scallops, shrimp crackers</i>	\$31
SINGAPORE CHILI KING CRAB <i>cilantro, lime</i>	\$36
WHOLE CRISPY FISH <i>napa cabbage, apple, water chestnuts</i>	\$33

POULTRY

ROAST DUCK NOODLES <i>superior broth, duck wontons</i>	\$22
BROKEN CHILI CHICKEN <i>chinese pepper, thai basil</i>	\$22
SHACHA CHICKEN <i>5-spice barbeque</i>	\$24
WHOLE PEKING DUCK <i>cucumber, scallion, hoisin</i>	\$44

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

NOODLES

- WILD MUSHROOM CHOW FUN \$10
garlic chives
- CHILLED UDON NOODLES \$10
lime sorbet, peanut sauce
- MINCED PORK LO MEIN \$11
pickled cucumbers, thai chili

RICE

- LOBSTER FRIED RICE \$16
crispy scallops, chinese celery
- CHINESE SAUSAGE FRIED RICE \$10
egg sunny side up
- VEGETABLE RICE \$9
coconut curry foam
- DUNGENESS CRAB STICKY RICE \$19
x.o. sauce, chinese broccoli

VEGETABLES

- ASIAN GREEN STIR FRY \$9
pine nuts, garlic chips
- CHARRED ASPARAGUS \$9
black bean foam
- TWICE COOKED LONG BEANS \$8
minced shrimp, soy
- VEGETABLES WITH CRISPY
THOUSAND-LAYER TOFU \$13
steamed buns
- SUGAR SNAP PEAS \$9
wild mushrooms, soy tapioca
- CAULIFLOWER STIR FRY \$8
chili-garlic sauce, pork, mint

TOFU

- MAO POE TOFU \$14
minced pork, red chili
- BLACK BEAN SILKEN TOFU \$12
kobocha squash, shiitake mushroom, shishito pepper
- SPICED TOFU & CASHEWS \$15
eggplant, oven dried pineapple