

SPECIALTY COCKTAILS

TRANQUILITY <i>citrus vodka, lemongrass-infused oolong tea</i>	\$12
FATE <i>elderflower, pineapple, prosecco</i>	\$12
SOLID <i>bourbon, orange, ginger</i>	\$12
LUSH <i>sake, lychee, gin, rosemary</i>	\$12
CHARM <i>passion fruit liqueur, apple, fresh berries, prosecco</i>	\$12
FEVER <i>mezcal, lime, jalapeño, pomegranate</i>	\$13
SMASH <i>bacardi light, strawberry, ginger, mint</i>	\$12

WINE BY THE GLASS

SPARKLING

PROSECCO, NINO FRANCO <i>'Rustico', Italy NV</i>	\$9
ROSÉ, DEMOISELLE <i>Champagne, France NV</i>	\$20
CHAMPAGNE, VEUVE CLICQUOT <i>'Yellow Label', France NV</i>	\$17

WHITE

RIESLING, LEITZ <i>Kabinett, Rheingau, Germany 2008</i>	\$12
ALBARINO, MARTIN CÓDAX <i>Rias Baixas, Spain 2008</i>	\$11
PETIT CHENIN, KEN FORRESTER <i>Stellenbosch, South Africa 2009</i>	\$10
SAUVIGNON BLANC, DRYLANDS <i>Marlborough, New Zealand 2008</i>	\$11
SANCERRE, CHATEAU DE SANCERRE <i>Loire, France 2008</i>	\$15
CHARDONNAY, SONOMA CUTRER <i>Sonoma, California 2007</i>	\$14

ROSE

CORAIL, CHATEAU DE ROQUEFORT <i>Provence, France 2009</i>	\$9
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RED

PINOT NOIR, DELOACH VINEYARDS <i>Central Coast, California 2008</i>	\$13
MERLOT, CASA LAPOSTOLLE <i>Rapel Valley, Chile 2007</i>	\$10
CHIANTI CLASSICO, BANFI <i>Riserva, Montalcino, Italy 2006</i>	\$14
CABERNET SAUVIGNON, LOUIS M. MARTINI <i>Sonoma County, California 2007</i>	\$12
BLEND, BACCA ROSSA <i>Maurigi, Sicily 2008</i>	\$11
MALBEC, FINCA ABRIL <i>'Rapsodia', Mendoza, Argentina 2006</i>	\$12

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

DIM SUM

TARO PUFF LOLLIPOPS <i>minced pork, sweet & sour sauce</i>	\$12
CANTONESE SPRING ROLLS <i>shrimp, chicken</i>	\$12
EDAMAME DUMPLINGS <i>shallot-sauternes broth</i>	\$12
ANCIENT CAPITOL DUMPLINGS <i>chili-soy broth</i>	\$12
LOBSTER EGG ROLLS <i>mint, cabbage, sweet chili sauce</i>	\$14
JADE SHRIMP DUMPLINGS <i>pea shoots, water chestnuts</i>	\$12
PORK POTSTICKERS <i>soy vinegar, chili</i>	\$10
HOISIN GLAZED PORK BELLY <i>spicy shallots, cabbage, steamed 'buns'</i>	\$12
SESAME SHRIMP TOAST <i>chili toban djan</i>	\$13
GENERAL TSO'S DUMPLINGS <i>chicken, hot & sour broth</i>	\$11
VEGETABLE DUMPLINGS <i>carrots, shiitake mushroom</i>	\$11

APPETIZERS

COLD

TUNA TARTARE SPRING ROLL <i>crispy shallot, ponzu</i>	\$12
SHAKEN CHILI BEEF TARTARE <i>tapioca, shaved shallots</i>	\$13
DEVILED TUNA TARTARE <i>chili mayonnaise, scallion</i>	\$14
HEIRLOOM TOMATO SALAD <i>water chestnut, grilled scallion vinaigrette</i>	\$11
CRISPY CALAMARI SALAD <i>green apples, cashews, miso vinaigrette</i>	\$13
PEKING DUCK SALAD <i>frisée, poached egg, sherry vinaigrette</i>	\$14
SPICY YELLOWTAIL YU SHENG <i>smoked chili, pineapple</i>	\$14
BEEF LETTUCE CUPS <i>puffed rice, pickled tomato salad</i>	\$13

HOT

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

BO BO PLATE \$28

TASTING OF:

*lobster eggroll, spare ribs, cantonese spring roll,
tuna skewer, sesame shrimp toast*

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>	\$27
CHAR SIU ROAST PORK <i>spicy bamboo shoots, moo shu pancakes</i>	\$25

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
VELVET TURBOT <i>ginger glazed vegetables</i>	\$29
HOT & SOUR SCALLOPS <i>sweet corn, tofu and black mushrooms</i>	\$25
KUNG PAO MONKFISH <i>chili-szechuan sauce, peanuts</i>	\$24
CANTONESE BLACK BEAN LOBSTER <i>two pound lobster, wok charred corn</i>	\$45
SHRIMP & LOBSTER CHOW FUN <i>x.o. sauce</i>	\$35
KING CRAB HOT POT <i>scallops, shrimp crackers</i>	\$31
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
WHOLE PEKING DUCK <i>cucumber, scallion, hoisin</i>	\$44

NOODLES

WILD MUSHROOM CHOW FUN <i>garlic chives</i>	\$10
CHILLED UDON NOODLES <i>lime sorbet, peanut sauce</i>	\$10
MINCED PORK LO MEIN <i>pickled cucumbers, thai chili</i>	\$11
SPICY CRAB & SHAN TONG NOODLES <i>jumbo lump crab, spicy szechuan sauce</i>	\$15

RICE

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

VEGETABLES

ASIAN GREEN STIR FRY <i>pine nuts, garlic chips</i>	\$7
CHARRED ASPARAGUS <i>black bean foam</i>	\$7
TWICE COOKED LONG BEANS <i>minced shrimp, soy</i>	\$8
GINGER GLAZED BABY CARROTS <i>pearl onions, pea shoots</i>	\$8
SUGAR SNAP PEAS <i>wild mushrooms, soy tapioca</i>	\$8
CAULIFLOWER STIR FRY <i>chili-garlic sauce, pork, mint</i>	\$7

TOFU

MAO POE TOFU <i>minced pork, red chili</i>	\$14
WOK-TOSSED TOFU AND BROCCOLI <i>baby vegetables, roasted garlic sauce</i>	\$12
SPICED TOFU AND CASHEWS <i>eggplant, oven dried pineapple</i>	\$15