

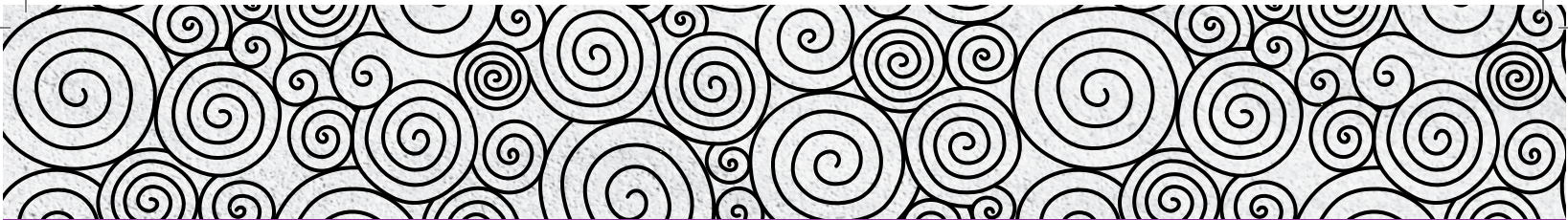
SHARED PLATES

POTSTICKERS Dumplings filled with ground pork, napa cabbage, scallions, and fresh ginger, served with a soy dipping sauce (steamed, deep fried, or pan fried)	\$11.50
LUMPIA Chicken, carrot, onion, and garlic, rolled in a thin wrapper and fried, served with sweet chili sauce	\$11.25
WALNUT PRAWNS Crispy fried shrimp coated in a sweet citrus glaze, garnished with candied walnuts and sesame seeds	\$15.75
TEMPURA VEGETABLES Tempura battered green beans, shitake mushrooms, zucchini, sweet potatoes, and scallions, served with a spicy sriracha aioli	\$10.00
LETTUCE CUPS Beef bulgogi with crispy won-ton strips, lettuce, pickled vegetables, and spicy gochujang sauce	\$14.25
SHRIMP RANGOON DIP Warm shrimp and cream cheese dip with jalapeño, scallions, and cilantro, topped with togarashi panko, and served with won-ton chips	\$13.50
VIETNAMESE CHICKEN WINGS Breaded and fried chicken wings tossed in a sweet and savory glaze, garnished with fried garlic, and scallions	\$13.75
CHAR SIU PORK Chilled BBQ roast pork served with spicy mustard sauce and sesame seeds	\$12.50

SOUPS & SALADS

SOUPS (add a side salad \$3.50)	
HOT AND SOUR (cup/bowl) Roasted chicken broth with tofu, bamboo shoots, mushroom, and egg	\$5.00/\$8.00
EGG FLOWER SOUP (cup/bowl)	\$5.00/\$8.00
*SHOYU RAMEN (bowl) Soy based broth with Japanese egg noodles, shiitake mushrooms, bok choy, bean sprouts, soft-cooked egg, sesame seeds, and your choice of steak, chicken breast, shrimp, tofu, or BBQ pork	\$15.75
BEEF HOT POT (bowl) Kimchi broth with braised beef short rib, fried potatoes, mushrooms, udon noodles, and cabbage, served with marinated tofu salad	\$18.50
☯ TOM KHA (bowl) Thai red curry coconut soup with lemongrass, chili, zucchini, bok choy, mushroom and your choice of steak, chicken breast, shrimp, tofu, or BBQ pork	\$17.25
BEEF PHO (bowl) Aromatic beef broth with thin rice noodles, bean sprouts, Thai basil, jalapeño, sriracha, hoisin sauce, lime, and your choice of steak, chicken breast, shrimp, tofu, or BBQ pork	\$16.25
SALADS (add a cup of soup \$3.50)	
SIDE SALAD Baby greens, cabbage, carrot, and your choice of dressing	\$5.00
MANDARIN SALAD Baby greens dressed in a sweet and spicy dressing, topped with crispy noodles, mandarin oranges, and toasted almonds, and your choice of fried katsu chicken, grilled teriyaki chicken, or crispy fried shrimp	\$15.75
*POKE BOWL Seasoned sticky rice with marinated diced ahi tuna, baby greens, cucumber, edamame, avocado, and spicy mayo	\$22.00
☯ JADE SALAD Baby greens dressed in a creamy yuzu-soy dressing and topped with pineapple, cucumber, avocado, Fresno peppers, and your choice of fried katsu chicken, grilled teriyaki chicken, or crispy fried shrimp	\$15.75
CASHEW SALAD Baby greens, honey-ginger vinaigrette, cabbage, carrot, cucumber, mango, cashews, crispy won-ton strips, and your choice of fried katsu chicken, grilled teriyaki chicken, or crispy fried shrimp	\$16.50

*Consuming raw or undercooked meat, seafood, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Some items may contain a major food allergen; milk, egg, wheat, soy, peanuts, tree nuts, fish, shellfish, or sesame. 20% gratuity added to parties of 8 or more for our service staff.



RICE & NOODLES

RICE (add a side salad or cup of soup \$3.50)	
KATSUDON Steamed jasmine rice topped with katsu chicken breast, egg, onion, dashi, and scallions	\$17.50
*BIBIMBAP Crispy jasmine rice baked in a stone pot with beef bulgogi, kimchi, zucchini, bean sprouts, carrot, marinated mushrooms, spinach, spicy gochujang sauce, scallions, sesame seeds, and a fried egg	\$19.00
GF FRIED RICE Wok fried jasmine rice with egg, peas, carrot, scallions, soy sauce, sesame oil, and your choice of steak, chicken breast, shrimp, tofu, BBQ pork, or house special	\$16.00
*LOCO MOCO Char-grilled hamburger patty over steamed jasmine rice with fried Spam, shiitake mushrooms and soy gravy, fried egg, and scallions	\$18.25
WOK FRIED NOODLES (add a side salad or cup of soup \$3.50)	
SINGAPORE NOODLES Vermicelli rice noodles in a light curry sauce with shrimp, BBQ pork, bell pepper, scallions, carrot, and onion	\$17.50
CHOW MEIN Chinese egg noodles in a light soy sauce with cabbage, scallions, bok choy, carrot, celery, and your choice of steak, chicken breast, shrimp, tofu, BBQ pork, or house special	\$16.75
PAD THAI Rice noodles in a savory sauce with egg, bean sprouts, scallions, peanuts, Thai basil, lime, and your choice of steak, chicken breast, shrimp, tofu, BBQ pork, or house special	\$17.25
UDON STIR-FRY Japanese udon noodles in a sweet soy sauce with mushrooms, spinach, onion, zucchini, scallions, sesame seeds, and your choice of steak, chicken breast, shrimp, tofu, BBQ pork, or house special	\$18.25

ENTRÉES

All entrées are served with steamed jasmine rice. Add a side salad or cup of soup \$3.50

CHICKEN KATSU Panko breaded chicken breast served with shredded cabbage, katsu sauce, and lemon	\$17.00
MONGOLIAN BEEF Steak with onion, scallions, red chilis, and garlic in a savory hoisin glaze, served on a bed of crispy rice noodles	\$18.00
Spicy SALT AND PEPPER PORK CHOPS Marinated and fried pork chops, stir-fried with garlic, scallions, and jalapeño	\$15.75
KALBI SHORT RIBS Marinated and char-grilled beef short rib with a green apple glaze, sesame seeds, kimchi, and scallions	\$25.50
Spicy KUNG PAO SHRIMP Crispy fried shrimp tossed in a savory brown sauce with bell pepper, onion, dry chili, and peanuts	\$21.00
GENERAL TSO'S CHICKEN Chicken glazed in a sweet and spicy sauce, served with steamed broccoli	\$16.00
Spicy KOREAN FRIED CHICKEN Marinated and fried chicken thigh, coated in a spicy and sweet gochujang glaze	\$17.25
BEEF BULGOGI Marinated beef cooked with onion and scallions, served with kimchi and gochujang sauce	\$17.50
GF TERIYAKI CHICKEN Marinated and grilled chicken thigh with teriyaki glaze, pickled vegetables, scallions, and sesame seeds	\$16.25
BEEF AND BROCCOLI Steak stir-fried with broccoli, carrot, straw mushrooms, ginger, and garlic	\$18.00
SWEET AND SOUR CHICKEN Fried chicken in a sweet and sour glaze with bell peppers, onion, and pineapple	\$15.75