

Dim Sum

MUSHROOM STEAMED BUN 13

shimeji, shiitake, maitake,
water chestnut (v)

CRISPY MAPO DUMPLING 13

shiitake, tofu, ginger (ve)

MAINE LOBSTER & PRAWN HARGOW 24

squid ink, chili, saffron & lobster aioli

PRAWN & BACON SIU MAI 14

chili, cilantro, soy vinegar

SNOW CRAB RANGOON 15

pickled chili, cilantro, sweet and sour chili sauce

CRISPY PORK BUNS 14

smoked bacon, catskill maple syrup,
chili sauce

BERKSHIRE PORK DUMPLING 14

scallion, mala chili sauce

Appetizers

HEART OF ROMAINE 15

toasted parm bread crumbs,
shredded nori, miso caesar dressing

CHICKPEA SPRING ROLL 13

chive cream sauce (v)

ROASTED BEET SALAD 15

candied hazelnuts, charred beet top raita,
hazelnut ponzu dressing (gf)

LEMONGRASS CHICKEN WINGS 15

chili marinade, kaffir ranch sauce (gf)

BLISTERED SHISHITO PEPPERS 11

whipped everything tofu,
smoked paprika (ve,gf)

STEAMED EDAMAME 9

maldon salt (ve,gf)

GOLDEN CALAMARI 15

cilantro, lime, sweet soy chili sauce

SEARED YELLOWFIN TUNA 23

avocado, persian cucumber,
bonito soy dressing (gf)

SMOKED HAMACHI PASTRAMI 21

cabbage slaw, hot miso mustard, dill (gf)

MAINE SCALLOP CRUDO 25

crispy shallots, coconut vinaigrette,
fuji apple, chive oil (gf)

PRAWN TOAST 16

japanese milk bread, yuzu kosho tartare sauce

Brunch

TOGARASHI FRIED CHICKEN & WAFFLES 31

coconut brown butter syrup, pickles

BLACK ANGUS BAVETTE STEAK & EGGS 36

flavors of Pho, herb salad,
lime, fried farm egg (gf)

SIZZLING RICE POT 26

farm egg, shiitake, mala sauce (v,gf)
soy glazed short rib 12 suppl
fried fluke 10 suppl

HONG KONG WAFFLE 18

macerated berries,
coconut brown butter syrup

RED SAMBAL SHRIMP & COCONUT GRITS 31

fried farm egg, pickled jalapeno (gf)

Signature Dishes

PEKING DUCK 95

Jurgielewicz farm duck, scallion pancakes,
pickles, mixed herbs

SOY GLAZED SHORT RIB 85

grass fed beef, scallion pancakes,
halal style red and white sauce

Sides

OSAKA STYLE TATER TOTS 10

okonomiyaki mayo, pickles,
sriracha ketchup, bonito flakes

JASMINE RICE 6

(ve,gf)

ROASTED CHINESE BROCCOLI 12

crispy shallots & garlic,
soy vinaigrette (ve,gf)

Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (v) vegetarian, (ve) vegan, (gf) gluten free.