

## 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

## 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

## Mains

- SIZZLING RICE POT 26**  
shiitake, preserved olive leaves,  
mala sauce (ve,gf)  
*soy glazed short rib 12 suppl | fried fluke 10 suppl*
- BLACK ANGUS BAVETTE 38**  
flavors of pho, herb salad, lime (gf)
- TOGARASHI SPICED FRIED CHICKEN 33**  
scallion biscuit,  
spicy maple sauce, pickles
- GRILLED PORK TOMAHAWK 69**  
brussel sprout,  
tamarind brown butter dressing
- SEARED MAINE SCALLOPS 39**  
curried sweet pea mash,  
snow pea salad, curry kombu sauce (gf)
- MARYLAND FLUKE 34**  
grilled maitake, kale,  
roasted dashi sauce (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.