



## DINNER

### RAW BAR

- OYSTERS yuzu mignonette 2.50  
KING CRAB miso mustard sauce 28  
WILD SALMON CRUDO  
fermented chile, cilantro, nasturtium  
crunchy grains 20  
TUNA SASHIMI green papaya  
kaffir lime vinaigrette 22  
CRAB SUMMER ROLL green sambal 18  
ROYAL RED SHRIMP  
coconut milk, lime, thai basil, crispy rice 18

### MARKET TABLE

- HOUSE KIMCHI 6  
RADISHES miso butter, salt 7  
SCARLET TURNIPS bottarga, white miso 8  
HEIRLOOM TOMATO CARPACCIO 8  
SMASHED CUCUMBERS  
shichimi togarashi, nori 8  
CHILLED "GREEN" SOUP curried yogurt 12  
BABY BEETS whipped cashew, sprouts 10

### APPETIZERS

- STEAMED LEEK & MUSHROOM DUMPLINGS vinegar sauce 18  
CRISPY GREEN CABBAGE SALAD cucumber, onion, bean sprouts, herbs  
crushed peanuts, spicy ginger vinaigrette 12  
BEEF CARPACCIO heart of palm, kohlrabi, peanuts, burnt lime vin 19  
CRUDITÈS goat cheese-garlic dip, rye toast 16  
LOBSTER STUFFED ZUCCHINI BLOSSOMS preserved lemon dressing 20  
VENISON TARTARE jicama, chinese hot mustard, herbs, bhel puri 18  
PAN FRIED PORK & KIMCHI DUMPLINGS papaya mustard 18  
BUTTER LETTUCE SALAD kumquat, watermelon radish, lemongrass vinaigrette 12

### ENTRÉES

- STEAMED WHOLE LOCAL SNAPPER shiitake, ginger broth 50  
GRILLED SPICE-CRUSTED CHICKEN bok choy, kumquat-lemongrass dressing 25  
TURMERIC-RUBBED COBIA rice noodle salad, herbs, peanuts, nam pla 22  
GRASS-FED BEEF DOUBLE CHEESEBURGER  
umami onions, american cheese, togarashi fries 24  
WOK-CHARRED WILD SALMON sprouts, pumpkin seeds, soy vinaigrette 22  
GRILLED RIB EYE black sticky rice, green sambal, chile-fried long beans 50  
KOREAN STYLE PORK tenderloin with bib lettuce 32  
RED CURRY NOODLES tofu, sugar snap peas, mung bean sprouts, herbs 20

### SIDES

- WOK FRIED LONG BEANS 10  
chile paste, fried shallots  
CALABAZA 9  
fish sauce caramel, cilantro  
CAULIFLOWER nam pla 10  
TOGARASHI FRIES 8  
STIR-FRIED THAI EGGPLANT CURRY 10  
BLACK STICKY RICE 6