

SNACK & SHARE

KIMCHI BAOS GF chick'n fried mushrooms, gochujang	12
COASTAL CRUNCH ROLLS GF 🥜 spicy hearts of palm, avocado, peanut sauce	15
SUMMER ROLLS GF 🥜 cilantro, thai basil, pickled carrots, papaya, tofu, peanut sauce, nuoc cham	11
CRISPY RICE GF spicy ahi watermelon, avocado	14
BANG BANG BROCCOLI GF 🥜 sweet chili, peanut sauce	16
SMOKY HARISSA CAULIFLOWER GF bbq mushroom bacon, creamy tahini sauce	16
ZUCCHINI CHIPS GF tzatziki sauce, chili bomba	14
CRISPY GYOZA cabbage, carrot, cilantro, mushroom, chili soy	15
STEAMED EDAMAME DUMPLINGS chili oil, black vinegar	15
1,000 LAYER CRISPY POTATOES GF caviar, sour cream, chives	13
CHICK'N FRIED MUSHROOMS GF nuoc cham	16
AVOCADO BEETROOT TARTARE GF 🥜 pine nuts, citrus soy, sesame, cilantro, taro chips	17
WATERMELON & TOFU FETA GF castelvetrano olives, baby cucumbers, preserved lemon, basil	15
JAPANESE SWEET POTATO GF torched miso, kimchi, cilantro, thai basil	14

SUSHI

NIGIRI 2 PIECES

UNAGI EGGPLANT GF miso truffle	7
AHI WATERMELON GF ginger, citrus soy	7

MAKI ROLLS

SPICY TUNA ahi watermelon, avocado, toasted coconut	15
RAINBOW ROLL GF ahi watermelon, avocado, crispy mushrooms, slaw, tempura bits	18
RED DRAGON GF carrot salmon, pickled watermelon, avocado, masago, spicy mayo	17
DRAGON GF tempura broccoli, spinach gomaе, avocado, unagi	16
FIRECRACKER GF sweet potato, avocado, potato straws, unagi, gochujang mayo, chili salt	17
VOLCANO GF heart of palm crab, avocado, sesame, gochujang mayo	18
BAKED CRAB GF hearts of palm, spicy mayo, truffle ponzu	17
TORCHED & PRESSED GF avocado, miso truffle glaze	17

GF gluten friendly 🥜 contains nuts

SALADS

CAESAR GF romaine, mushroom bacon, nooch, sesame, pumpkin seeds	15
PACIFIC PAD THAI green papaya, kelp noodles, bbq shiitake mushroom, crispy shallots	19
WAFU CRUNCH cabbage, avocado, sesame ginger dressing, crispy wontons	17
POKE BOWL GF ahi watermelon, carrot salmon, chick'n fried mushrooms, pickled cucumber, mushroom bacon, gomaе, avocado, spicy mayo, unagi	20

WOK & NOODLES

TRUFFLE FRIED RICE GF mushroom bacon, peas, egg	22
BRISKET KIMCHI FRIED RICE peppers, cilantro, furikake, crispy shallots	23
BEEF & BROCCOLI GF wok seared shiitake 'steak', tofu, scallion, sesame	25
DRUNKEN CHICK'N hon shimeji mushrooms, ginger, hearts of palm, sugar snap peas	25
PERI PERI KEBABS GF marinated tofu, mushroom, peppers, onions, chickpeas, tahini sauce	25
SINGAPORE NOODLES GF curry, cabbage, peppers, cilantro, thai basil, lime	23
DAN DAN NOODLES szechuan kamut, coconut milk, sesame, cilantro	23
UDON NOODLES truffle mushroom cream	24
KOREAN CHICK'N SANDWICH choice of tater tots or caesar kimchi, gochujang mayo, unagi, slaw, cilantro	23
PEPPER STEAK LETTUCE WRAPS peppers, onions, thai basil, hoisin, nuoc cham, crispy noodles	27

SIDES

WOK FRIED BOK CHOY GF sesame ponzu	8
GENERAL D'S CAULIFLOWER GF peppers, pineapple, sesame, sweet chili	12
BLISTERED SUGAR SNAP PEAS hoisin, creamy tahini sauce	10
CHILLED GREEN BEANS wasabi mayo, unagi sauce, crispy shallots	10

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET (18g protein)	9
CRISPY OR BLACKENED TOFU (12g protein) GF	5
AVOCADO (2g protein) GF	4
STEAK (12g protein)	9

Service Charge: An 18% service charge will be added to parties of 6 or more guests.

Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen, so cross-contact may occur. Please tell your server about allergies. To keep every dish true to its bold flavor, we kindly decline modifications.