

## "CHIPS & DIPS"

**Wonton Chips**  
Hot Crab Rangoon Dip Green  
Onions/ Sweet Chili Sauce  
11

**Crisp Pita Chips**  
Wasabi Edamame Hummus  
8

**Pork Crackling Chips**  
Spicy Thai Chili & Cucumber  
Chimichurri  
7

**House Made Shrimp Chips**  
Malaysian Peanut Sauce  
7

## DIM SUM SNACKS & BITES

**Lamb Potstickers**  
Hot Mustard & Mint Tzatziki/Pine  
Nuts/Pomegranate  
11

**Tuna Poke \***  
Nori Seaweed Tempura  
13

**Vegetable Spring Rolls**  
Sriracha Lime Kewpie Mayo  
9

**Bibimbap "Arancini" Fritters**  
Bulgogi/ Kimchee Vegetables/ Egg/  
Gochujang  
8

**Shrimp Toast "Hot Pockets"**  
Sweet & Spicy Sauce  
11

**Szechuan Pork Wontons**  
Spicy Chili Oil  
10

**Balinese Chicken & Lemongrass Satay**  
Malaysian Peanut Sauce/ Spicy Pickled Cucumber Salad  
12

## STEAMED BAO BUNS - Two Per Order

**Pork Belly**  
Cucumber/ Cilantro/ Ginger Hoisin  
10

**Panko Fried Shrimp**  
Jicama Kimchee Slaw/ Yuzu Dynamite Sauce  
10

**Nashville Hot Chicken**  
Bread & Butter Pickle Relish  
9

**Grilled Shiitake Mushroom & Scallion**  
Truffle Mushroom Soy Aioli  
8

# SUSHI/SASHIMI

## **Chirashi Bowl \***

Assorted Sliced Sashimi/ Pickled  
Vegetables/Sushi Rice  
20

## **Tuna Tataki \***

Seared & Sliced/ Wasabi  
Aioli/Sesame Watercress  
17

## **Super Crunch Roll**

Fried Shrimp/ Cucumber/ Crunch  
Flakes/Unagi Dynamite  
10

## **Rainbow Roll \***

Blue Crab/ Avocado & Cucumber/  
Assorted Sashimi  
14

## **Wicked Tuna Roll \***

Kimchee Tuna & Tuna Tartare/  
Cucumber & Green Onion  
15

## **Bellagio Roll \***

Spicy Shrimp/ Tuna & Salmon/  
Avocado & Crunch  
14

## **TenPenh Roll (Tempura Fried) \***

Yellow Tail/Jalapeño & Green  
Onion/Sriracha Dynamite  
12

## **Chesapeake Bay Roll**

Old Bay Blue Crab/Shrimp &  
Avocado/Cilantro Crunch  
15

## **Gilligan's Island Roll**

Tempura Shrimp/ Spicy  
Crab/Mango & Crispy Korean Yam  
14

## **Caterpillar Roll**

Eel & Blue Crab/Cucumber &  
Avocado/Unagi Sauce  
13

## **Vegetable Roll**

Avocado & Cucumber/Pickled  
Radish & Shiitake Mushroom  
6

## **Spicy Tuna Roll \***

Kimchee Spiced Tuna/Cucumber  
7

## **California Roll**

Blue Crab/ Avocado & Cucumber  
7

## **Assorted Sashimi Platter \***

15 Pieces/Fresh Wasabi  
25

## **Assorted Sushi Platter \***

7 Pieces Nigiri Sushi + Tuna Roll  
20

**Ala Carte Nigiri Sushi Available on Request**

\*Consuming Raw or Undercooked Meats, Poultry,  
Seafood or Shellfish May Increase Your Risk of Food Borne Illness,  
Especially If You Have Certain Medical Conditions  
Please Let Your Server Know About All Allergies or Food Restrictions

# SIZZLING HOT STONE "RICE CRISPY" BOWLS

*Short Grain Rice/ Carrot/ Zucchini/ Sesame Spinach/*

*Kimchee/ Poached Egg/ Spicy Gochujang Sauce*

**Korean Smoked Brisket \***

15

**Philippine Chicken Adobo**

14

**Grilled Shiitake Mushrooms**

13

## RICE

**Roasted Pork & Chinese Sausage Fried Rice**

12

**Vegetable Fried Rice**

10

**Steamed Jasmine Rice**

3

## RAMEN

*Fresh Tokyo Wavy Noodles/ Bean Sprouts/ Scallions/*

*Poached Egg/ Nori Furimake*

**Chashu Pork Belly**

Rich Tonkatsu Broth

14

## VEGETABLES

**Grilled Broccoli**

Yuzu & Tahini Yogurt/  
Chinese Plums/ Pine Nuts/  
Pomegranate

8

**Spicy "Mortar & Pestle"**

**Green Papaya Salad**

Crushed Peanuts

9

**Kale & Asian Pear Salad**

Ginger-Sesame Soy Dressing/  
Toasted Almonds

10

**Chinese Green Beans**

Chili-Garlic Black Bean Sauce

8

**Chopped Asian Salad**

Edamame/ Carrots/ Cabbage/  
Cucumbers/ Japanese Steakhouse  
Dressing

10

**Chilled Edamame**

Okinawa Sea Salt/  
Honey Powder/ Lemon Oil

5

**Indonesian**

**Corn Fritters**

Sweet Soy

9

**Roasted Brussels Sprouts**

Spicy Thai Chili Nam Pla

8

## MEAT

**Chili-Garlic "Tuk Tuk" Wings**

Toasted Sesame Seeds/Scallions

13

**Jasmine Tea Smoked & Spice Rubbed Pork Ribs**

Char Siu Peanut Glaze

14

**Grilled Korean "Kalbi" Beef Ribeye \***

Sesame/ Grilled Scallions

23

## FISH

**Okonomiyaki "Japanese Pancake"**

Shrimp & Octopus/ Napa Cabbage/ Scallions/

Katsu Sauce/ Wasabi Kewpie

14

**Shrimp & Red Thai Curry**

Golden Pineapple/ Steamed Jasmine Rice

19

**Miso Glazed Salmon**

Wakame Seaweed/ Sake Butter

20

## SPECIALTIES FOR THE TABLE

**Peking Duck**

Ginger Hoisin/ Scallions/ Cucumber/ Mandarin Pancakes

60

**Sizzling Cumin Lamb Chops**

Dates/ Caramelized Onions/ Fresno Chili

65

**Chinese Style Smoked Lobster**

Stir-fry Vegetables/ Crispy Spinach/ Ginger-Garlic Soy Glaze

M.P.

**Crispy Whole Fish**

Spicy Thai Chili Tamarind Nam Pla/ Pickled Cucumbers

M.P.

**Whole Steamed Fish**

Ginger, Lemongrass/ Cilantro/ Sizzling Soy-Sesame

M.P.

**Chef | Owner Jeff Tunks**

**Executive Chef Miles Vaden**

Our Prices Do Not Reflect Gratuity

We Suggest 20% On Behalf Of Our Service Staff