

GLUTEN FREE DINNER MENU

COMMENCE

EDAMAME	5
SPICY EDAMAME	7
MISO SOUP 4	5
With Mushrooms	
WOK FIRED SHISHITO PEPPERS	12
Organic Tamari	

SALADS

BURMESE TEA SALAD	16
Bibb, Romaine, Grape Tomatoes, Crispy Shallots, Puffed Rice, Pickled Beet Strings, Sunflower Seeds, Peanuts, Oolong Tea Dressing	
MISO BEETS	16
Seasonal Roasted Beets, Mache, Shiro Miso Dressing, Honey Almond Cream, Almonds	
ASIAN PEAR SALAD	15
Mesclun, Citrus Segments, Candied Walnuts, Radish, Tofu Vinaigrette	

HOT

STREET CORN	14
Grilled Corn, Sambal Coconut Cream, Toasted Coconut	

NOODLES AND RICE

PAD THAI		
Rice Noodles, Eggs, Carrots, Cabbage, Tamarind Sauce, Scallions, Peanuts		
TOFU 16	CHICKEN 17	SHRIMP 18

MAIN FLAVORS

MISO BRONZED BLACK COD	36
Signature Cod, Hint Of Red Curry	
SEARED SALMON	34
Enoki, Shiitake, Oyster, Spinach, Kombu Miso Broth	
PANANG CHICKEN	20
Coconut Milk Panang Curry, Chilies, Green Beans, Bamboo Shoots, Potatoes, Peanuts, Scallions, Basil, Mint, Cilantro	

ASIAN GRILL

FILET MIGNON 10 OZ	40
PRIME NY STRIP STEAK 10 OZ	36
CHICKEN INASAL	28
Vinegar, Lemongrass, Garlic, Cherry Tomatoes, Red Onion, Achiote Glaze, Chili Lime Sauce, Lemon	

NEW ASIAN CREATIONS

WAGYU CRISPY RICE	18
Pan Fried Sushi Rice Glazed With Tamari And Topped With Wagyu Beef Tartare	
YELLOWTAIL JALAPEÑO	18
Japanese Salsa, Olive Oil, Ponzu	

SIGNATURE SUSHI

GARDEN	12
Basil, Mango, Spring Mix, Asparagus, Cucumber	
SWEET POTATO CATERPILLAR	16
Roasted Sweet Potato, Asian Pear, Avocado, Black Garlic Teriyaki, Roasted Red Pepper Purée	
RAINBOW	22
King Crab, Tuna, Salmon, Walu, Asparagus, Avocado	
SUMMER	18
Tuna, Soy Paper, Basil, Mango, Mizuna, Asparagus, Cucumber, Ponzu	
VEGGIE Q	14
Cucumber, Shiitake, Oshinko, Avocado, Asparagus, Spring Mix, Ponzu	
SUNRISE	22
Spicy Salmon, Lobster, Avocado, Cucumber, Wasabi Aoli, Tobiko	
SPICY "TAIL OF TWO TUNAS"	18
Yellowfin Tuna, Walu, Pickled Jalapeño, Spicy Mayo, Fried Shallots	

*Sashimi And Nigiri Items Are Available On The Regular Menu (Served With Tamari Instead Of Soy.)