

:: tonight's featured specialty cocktails

- avalon** laird's apple jack, muddled granny smith apples, lemon 8
mare and foal absolut vodka, saint germain, muddled granny smith apples, citrus 8
irish eyes jameson, muddled shiso leaves, lemon, topped with cock and bull ginger beer 8
narikela malibu rum, vanilla, cream, topped with soda 7

:: starters

- butternut squash & coconut milk soup** pickled red delicious apples, maple creme fraiche, cilantro 8
crispy potatoes herb condiment, chili-garlic mayonnaise 8
saucebox local tofu, crunchy vegetables citronette, toasted chili oil, bonito 9
organic white miso soup dungeness crab, soft tofu, shiitake, avocado, chili oil 10
roasted beet salad creamy goat cheese, hazelnut brittle, gogi berry, hearts of romaine 9
grilled beef salad butter lettuce, cherry tomatoes, avocado, herbs, crispy ginger 10
grilled prawns marinated papaya, charred long bean, avocado, chili 10
crunchy rice cracker crusted tuna creamy soy dressing, pickled ginger 14

:: dim sum

- potstickers** pork, water chestnuts, scallions, ginger-soy sauce, sesame seeds 8
tapioca dumplings filled with chicken, peanuts and cilantro, drizzled with garlic oil 8
pork sarong deep-fried noodle wrapped meatballs with tamarind dipping sauce, cucumber salad 8
fresh vietnamese salad rolls mango, tofu, cabbage + two dipping sauces 8
crispy chicken wings seven-spice seasoning, chili-citrus dipping sauce 9
crispy pork & shrimp spring rolls rice noodles, cilantro, chili and apricot mustard dipping sauce 8
pupu platter for two pork sarong, tapioca dumplings, sweet potato spring rolls, korean baby back ribs, and vegetable sushi roll 20

:: entrées

- vegetables in coconut curry** kaffir lime, passionfruit, toasted cashew 17
roasted free range chicken honey-parsnip puree, spiced hazelnuts, watercress salad, ginger, lemon 20
korean style baby back ribs soy, ginger, sesame, black pepper and santaka chiles, housemade kim chee + jasmine rice 22
chili & coconut braised pork shank asian pear & ginger salad, sauteed swiss chard 24
pan-roasted halibut yellow pepper-fennel fondue, coconut-yoghurt emulsion, apple-jalapeno salad 24
wild alaskan sockeye salmon javanese sauce of hot pepper, garlic, lime, palm sugar, sautéed baby spinach, fried leeks + jasmine rice 26
grilled beef tenderloin fire roasted vegetables, ginger & aromatic herb dressing, crispy fingerling potato 26
land and sea a combination of two favorites, korean style baby back ribs and roasted javanese salmon, sautéed spinach, housemade kim chee + jasmine rice 38

no separate checks for parties of six or more

:: beer on draught

sapporo, jp 4/5
bridgeport, ipa, or 5/6
green lakes organic ale, or 5/6
amstel light, ne 5/6
trumer pils, ca 5/6

:: beer in bottles

asahi, 12 oz, jp 5.5
morimoto soba ale, 22 oz, or 9
rogue "white crane" ipa, 12 oz, or 5.5
heineken light 12 oz, de 5.5
chang, 12 oz, th 5.5
tsing tao, 12 oz, ch 5.5
'33' export. 12 oz, vt 5.5
sapporo light 12 oz, jp 5.5
session lager 11 oz, us 3
tecate 12 oz, mx 3
franzkaner hefeweisen, 12 oz, ge 5.5
mirror pond pale ale, 12 oz, or 5.5
newcastle brown ale, 12 oz, uk 5.5
guinness, 12 oz, uk 5.5

:: sake

wanokawa, 'peaceful river' warm 7
momokawa pearl, diamond, ruby or silver 7
setchukanbai junmai ginjyo 7
momokawa organic nigori or junmai 8
ban ryu 9
eiko fuji namazake junmai ginjo 15
g 'joy' genshu 10
murai family sugidama junmai gingo 11
watari bune '55' 12
yuho junmai 12

:: no proof

young coconut juice served in its shell 7
sbx sodas:
lime, passionfruit or lychee 3.5
sbx lemonades:
cucumber, shiso or strawberry 3.5
juice:
orange, grapefruit, pineapple,
cranberry or tomato 3.5
cock 'n bull ginger brew 3.5
pellegrino, sparkling, 500 ml 4.5 or 1l 7
panna, still, 500 ml 3.5 or 1l 7
cafe vita coffee 2.5
hot tea:
china young hyson green, earl grey, oolong,
or mint 2.5
iced tea 2.5
thai iced tea or coffee 3

:: white wine by the glass

'07 pinot gris, o'reilly, wa 6/20
'08 grüner veltliner, berger, au 7/24
'08 chardonnay, chehalem 'inox', or 7/30
'08 riesling, dr. loosen, ge 7/24
'08 sauvignon blanc, dog point, nz 8/36

:: white wine + rose by the bottle

'07 albarino, fillaboa, sp 30
'09 albarino, abacela, sp 40
'09 albarino, odisea 'dream', ca 35
'08 cote de ventoux, 'infine', fr, 27
'08 fume blanc, chimney rock, ca 35
'07 gewurztraminer 'the precious', owen roe, wa 45
'07 gruner veltliner, graf hardegg, veltlinsky, au 27
'06 gruner veltliner, rosenberg, au 34
'08 parellada/chardonnay, can feixes, sp 30
'07 pinot blanc, amity vineyards, or '07 32
'08 pinot gris, elk cove, willamette valley, or 31
'07 pinot gris, j albin, willamette valley, or 33
'07 riesling, amity vineyards, or 34
'07 rose, matello, or 29
'08 verdejo, enebral, es 30
'08 viognier, penner ash, or 51

:: sparkling by the glass and bottle

prosecco, trevisol, brut, it 9/34
pinot noir, cordonu, sp 9/34

:: red wine by the glass

'08 grenache/syrah, 'sinister hand', wa 10/35
'08 barbera, elk cove 'la sirene', or 6/22
'08 pinot noir, owen roe 'sharecropper', wa 10/35
'07 pinot noir, patricia green 'dollar bills only', or 11/37
'06 monastrell, ponsalet, sp 7/24

:: red wine by the bottle

'05 barbera, poderi elia, it 32
'07 barbera, vietti, it 40
'08 sangiovese/cabernet, abbot's table, wa 45
'07 cab franc/gamay, 'tiphaine', fr 28
'05 cotes de rhone, domaine du pesquier, fr 30
'08 malbec, gascon, ar 30
'07 merlot, millbrandt, wa 32
'08 montepulciano, la quercia, it 22
'07 pinot noir, willamette valley vineyards, or 40
'06 pinot noir, amalie roberts, wv, or 58
'07 pinot noir, antica terra, or 90
'06 pinot noir, sanford, ca 60
'07 pinot noir, patricia green, eason vineyards, or 60
'07 pinot noir, matello, 'hommage', or 36
'07 pinot noir, domaine serene, or 65
'08 syrah, ex umbris, wa 45
'08 syrah, jones of washington, wa 32
'08 mourvedre/syrah, syncline, 'subduction', wa 35
'05 tempranillo, cillar de silos, sp **375ml** 34
'08 tempranillo, dacu, sp 23
'07 zinfandel, steele, ca 30

