



Starters	<b>Sweet Potato Fries</b> <i>house banana catsup.</i>	6
	<b>Grilled Edamame</b> <i>smoked alderwood salt.</i>	4
	<b>Brussel Sprouts</b> <i>shichimi pepper brussel chips. bonito flakes.</i>	8
x	<b>Ahi Tuna Poke</b> <i>hook 'n line tuna raw. gyoza chips. shaved red onions. seaweed. daikon sprouts. scallions. sesame seeds.</i>	15
	<b>S&amp;P Calamari</b> <i>5 spice. chilis. scallions. cilantro. sweet &amp; sour sambal.</i>	11
	<b>Lumpia Cigarillos</b> <i>pork. shrimp. water chestnuts. carrots. scallions. shitake. tamarind sweet &amp; sour sauce.</i>	7.5
	<b>5 Spice Noodle Salad</b> <i>grilled mary's chicken. rice noodles. pickled veggies. peanuts. nuoc mam. crispy shallots. red leaf lettuce. fresh herbs.</i>	16
	<b>Red Quinoa &amp; Kale Salad</b> <i>korean pear. grilled fennel. red bells. eggplant. nori. sesame soy vinaigrette. crispy shallots.</i>	9
	<b>Roti Curry</b> <i>roasted cauliflower. singaporean style curry. flatbread. crispy thai basil.</i>	7
	<b>Gambas al Ajillo</b> <i>shrimp. olive oil. garlic. chilis. paprika. grilled bread.</i>	7
Mains	<b>Adobo Wing Lollipops</b> <i>rocky jr chicken. adobo glaze. (please allow 15-20 minutes)</i>	half 9   16 dozen
	<b>Sichuan Lettuce Cups</b> <i>minced chicken. shitake mushrooms, water chestnuts chili pepper. scallions. onions. garlic. sesame oil.</i>	14
	<b>Miso Black Cod</b> <i>california black cod. konbu braised kale. brown rice puffs. lotus chips. sea asparagus. shichimi pepper.</i>	26
	<b>Shaking Beef</b> <i>filet mignon. onions. watercress. tomatoes. lemon pepper sauce.</i>	17
	<b>Salpicao</b> <i>5 oz. filipino cubed beef filet. garlic. leeks. lemon agrumato. onion strings.</i>	15
	<b>Sizzling Sisig</b> <i>pork medley. onions. chilis. garlic.</i>	12
		cage free egg 1
	<b>Korean BBQ Beef</b> <i>11 oz. grilled meyer ranch beef. lettuce wraps. kimchee. bean sprouts. pickled daikon.</i>	21
	<b>Crispy Pork Binagoongan</b> <i>eggplant. long beans. mango. tomatoes. pork belly. shrimp sauce. chicharrones.</i>	13
	<b>Pea Sprout Stir Fry</b> <i>shrimp. sugar snap peas. garlic. crispy shallots.</i>	13
x	<b>Long Life Garlic Noodles</b> <i>fresh egg noodles. garlic. house special sauce. add fresh dungeness crabmeat</i>	11 MP
	<b>Crab 'Butter' Fried Rice</b> <i>crab tomalley. onions. scallions. sesame. add fresh dungeness crabmeat</i>	10 MP
	<b>Kimchee Fried Rice</b> <i>shitake mushrooms. onions. garlic. scallions. sesame.</i>	10
	<b>Death by Pork (upon availability, serves 4-6)</b>	39
	<i>housemade sinigang chicharonnes (pork rinds). spiced vinegar dip. lechon kawali (deep fried pork belly). 'mang tomas' sauce. crispy pata (braised, roasted, and fried pig trotter). garlic soy vinegar dip.</i>	
		add sisig 10
	<b>Steamed Jasmine Rice 2</b> Big Bowl 5	
	<b>Toasted Coconut Rice 3</b> Big Bowl 7	
	<b>Garlic Rice 3</b> Big Bowl 7.5	



Cocktails	<b>The British Embassy</b>		10
	muddled cucumber. pimms no.1. nigori sake. fresh squeezed orange juice.		
	<b>Weng-Weng</b>		9
	vodka. gin. rum. brandy. mango puree. pineapple juice. grenadine & the kitchen sink.		
	<b>Thai Mojito</b>		10
	muddled lemongrass and mint. rum. lime juice. soda water.		
	<b>Cucumber Kiss</b>		10
vodka. muddled cucumber. lime. nigori sake. lychee puree.			
<b>Lychee Go Mango</b>		10	
mango and lychee puree. rum. nigori sake. lime juice.			
<b>Calamansake</b>		9	
muddled ginger. vodka. nigori sake. calamansi syrup. lime juice.			
<b>Thai Me Up</b>		10	
spiced rum. kahlua. thai iced tea. almond milk.			
Wine	<b>Sparkling</b>		
	Zardetto Prosecco <i>Italy</i>		8 gls   32 btl
	Gruet Brut Rosé <i>New Mexico</i>		8 gls   32 btl
	<b>White</b>		
	Charles Smith Kung Fu Girl 2013 Riesling <i>Washington State</i>		8 gls   32 btl
	Morgan Sauvignon Blanc 2012 <i>Monterey</i>		12 gls   49 btl
	Castle Rock Chardonnay 2012 <i>Central Coast</i>		5 gls   25 btl
	Mt. Eden Chardonnay 2011 <i>Eden Valley</i>		11 gls   44 btl
	<b>Red</b>		
	Morgan "12 Clones" Pinot Noir 2012 <i>Santa Lucia</i>		12 gls   49 btl
	Notes Merlot 2010 <i>California</i>		5 gls   25 btl
	Carol Shelton "Wild Thing" Zinfandel 2012 <i>Mendocino County</i>		9 gls   37 btl
	Renard Syrah 2008 <i>Sonoma</i>		11 gls   44 btl
	End Post Cabernet Sauvignon 2012 <i>Paso Robles</i>		8 gls   32 btl
	The Show Malbec 2012 <i>Mendoza, Argentina</i>		8 gls   32 btl
Bedrock Shebang 7 <sup>th</sup> Cuvée Red Wine <i>North Coast</i>		9 gls   35 btl	
Beer	Heineken	Corona	5
	Stella Artois	Amstel Light	
	Lagunitas IPA	Shock Top Belgian White	
	Sierra Nevada Pale Ale	Guinness Draught	5
	21 <sup>st</sup> Amendment Seasonal (upon availability)		
	Blue Moon Seasonal Ale (upon availability)		
	San Miguel Light (upon availability)		
Sake	Eiko Fuji Ban Ryu "Ten Thousand Ways" <i>soft, versatile, easy-going</i>		7 gls   75 btl (1.8 L)
	Chikurin "Karoyaka" Junmai Ginjo <i>chewy and delicious</i>		11 gls   55 btl (720 ml)
	Yuki No Boshu <i>tropical and showy, a northern beauty</i>		10 gls   50 btl (720 ml)
	Sho Chiku Bai Nigori <i>sweet with a clean aftertaste, lightly filtered</i>		7 gls   75 btl (1.5 L)
Refresh	<b>Calamansi Mint Refresher</b>		5 glass (pint)
	muddled mint. calamansi syrup. squeeze of lime. soda.		
	<b>Basil Mango Refresher</b>		
	muddled thai basil. mango puree. squeeze of lime. ginger ale. soda.		
	Fresh Lemonade	Calamansi Juice	3.25 glass
	Mango Juice		
	Sweet Thai Iced Tea with Almond Milk		3 glass
	Mighty Leaf Assorted Tea - Green, Black, Herbal		3.5 glass

\* an 18% gratuity will be added to parties of 6 or more. All menu items subject to change based on seasonal availability.