

# DINNER MENU

**KUMAMOTO OYSTERS** Half dozen raw oysters, Vietnamese chermoula \$20

**KOMBUJIME SCALLOP CRUDO** Tom kha, pickled patty pan squash, shiso \$16

**HAMACHI CRUDO** Bordeaux radish, nuoc cham, orange supremes, fennel pollen \$16

**BEEF TARTARE BO NE** Rice Cracker, beef fat chili garlic, spring onion, cured yolk \$18

**FILET-O-FISH** Turmeric catfish, smoked dill tartar, iceberg \$12

**CHARRED CABBAGE** Hue style peanut romesco, pineapple, herbs \$16

**CA TIM XAO** Twice cooked eggplant, miso hoisin, puffed rice, basil \$16

**GOI CA** Herb marinated catfish, pomelo, dill, baby gem, coconut \$16

**HALONG MUSSELS** Tomato lemongrass broth, napa, baguette \$18

**GRILLED PRAWN** Thai basil & garlic butter, muoi ot xanh sua dac, lime \$24

**GA CHIEN** Fried chicken, chili maple fish sauce, pickles, fried garlic \$32

**CHERRY BLOSSOM TROUT** Allium Vinaigrette, tomatoes, “petite” greens \$32

**LEMONGRASS PORK BLADE** Scallion pancake, gem lettuce, bouquet garni \$42

**WHOLE BRANZINO** Pan roasted, tiger salad, soy & sesame vinaigrette \$52

## DESSERT OF THE DAY \$12

Culinary Team Kevin Tien, Judy Beltrano, Bradley Marlatt, and Susan Bae

consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illnesses

