

APPETIZERS

ND SATAY SAMPLER

Malaysian lamb, Chinese beef, Thai chicken, Indonesian pork, Vietnamese shrimp, green mango, yuzu kosho, black bean powder

SHRIMP TEMPURA

watermelon, radish, pomegranate, sweet miso, white soy ponzu

GINGER AND SCALLION ALASKAN CRAB LEGS

Sriracha garlic dipping (\$15 supplement)

LOBSTER & SHRIMP POTSTICKERS

smoked shoyu, pickled ginger

ND SHIITAKE & TOFU SPRING ROLLS

kimchi, vermicelli noodles, carrots, green onions, fermented red pepper dipping sauce

GF ND THAI BEEF SALAD *

rare-seared beef, cilantro, scallions, cucumbers, fresh mint, toasted peanuts, kaffir lime dressing

ND JEWELS OF THE SEA

shrimp wontons, baby bok choy, lemongrass-sesame broth

TOM KHA KAI

sweet and sour soup, coconut chicken, bean sprouts, chili oil

ND V VEGETARIAN RAMEN NOODLE SOUP

mushroom, quail egg, kombu, tofu, sesame, ginger

ND CHINESE FIVE SPICE BABY BACK RIBS

masago, pineapple, red chili, scallions

GF gluten-free ND non-dairy V vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions. An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.

ENTRÉES

WOK-SEARED LOBSTER

Asian greens, ginger, sweet chili, soy
(\$20 supplement)

CASHEW BARRAMUNDI, RED THAI CURRY

zucchini, thai basil, japanese eggplant,
snow peas

WASABI & SOY CRUSTED BEEF TENDERLOIN *

tempura of onion rings, tom katsu sauce

CRISPY DUCK, GINGER-CHILI GLAZE

drunken udon, grilled scallions,
bean sprouts

THAI BASIL SZECHUAN SHRIMP

chili pepper glaze, Asian spices, straw mushrooms,
sweet bell peppers, scallions, chili sauce

PANANG RED CURRY COCONUT CHICKEN

crispy lotus, wok-seared vegetables,
roasted peanuts

MONGOLIAN BARBECUE LAMB CHOPS *

baby bok choy, toasted sesame seeds,
marin plum sauce

DAN DAN NOODLES

stir-fried tofu, celery, mushrooms,
choy sum, sesame chili sauce

SWEET AND SOUR VEGETABLE TEMPURA

scallion pancake, tamarind glaze

ON THE SIDE




ASIAN EGGPLANT, SPICY COCONUT

STEAMED JASMINE RICE OR BROWN RICE

BOK CHOY, OYSTER SAUCE

SAKE-BRAISED OYSTER & SHIITAKE MUSHROOMS

DUNGENESS CRAB FRIED RICE

 gluten-free  non-dairy  vegetarian

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A charge of \$10 will be added to your check per additional entrée ordered.

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DESSERTS

YUZU CHEESECAKE

honey tuile, white chocolate

MANGO POSSET

coconut macaroon, passion fruit jelly,
mango sorbet

EXOTIC FRUITS

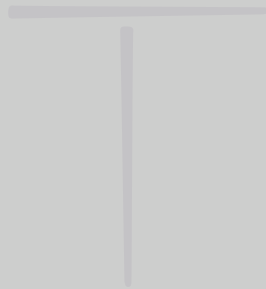
green tea-lemongrass syrup, mandarin sorbet



PASSION FRUIT CLOUD

light egg white soufflé, passion fruit sorbet

SELECTION OF HOUSE-MADE SORBETS

lemon-basil, yuzu, lychee



 gluten-free  non-dairy

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