

## 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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