

sushi

shrimp tempura unagi maki
avocado-cucumber 12

spicy tuna maki
yellowfin tuna
dynamite sauce
toasted sesame 10

peeky toe crab maki
creamy crab salad
jalapeno 10

scallop maki
peeky toe crab
shrimp, sea scallop 13

spicy lobster
mini hand rolls
lobster and crispy taro 15

scallop carpaccio
hokkaido scallops
chinese black bean
barrel aged soy 12

hamachi guacamole
hamachi
avocado-lime salsa
barrel aged soy 14

tuna ceviche
yellowfin tuna
green chile and mint
asian pear
coconut-lime dressing 14

sashimi/nigiri

maguro - tuna 7

sake - salmon 7

hotate - scallop 7

kinmedai - snapper 9

hamachi - yellow tail 6

classic miso soup 5

steamed edamame 7

small

k.f.c.
korean fried chicken
sambal, garlic 6

bao buns
pork with black bean 6

shrimp & scallop toast
flash fried spicy shrimp
and scallop
chile vinegar sauce 8

bbq spare ribs
compart family farm pork
hoisin bbq glaze 9

steamed dumplings
shrimp and pork shu mai 8

hacked 5 spice duck
scallion, black plums, chile 8

sesame soft shell
chilled noodles, snow peas,
creamy sesame dressing
chile fried soft shell crab 10

roasted scallops
day boat scallops
coconut vinegar
soy-jaggery glaze 10

curry prawns
grilled prawns
mango-peanut sambal 10

ginger asparagus
fortune farm asparagus salad
ginger-soy vinaigrette
crispy pork 7

garlic-sugar snap peas
wok tossed peas
garlic and scallion
candied ginger 6

stir fried lily bulbs
celery, garlic
green chiles 5

tempura fries
sweet potato tempura
preserved lemon and
lime dipping sauces 7

18 vegetable salad
fortune farm co-op vegetables
sweet soy-rice wine
vinaigrette 8

crispy rock shrimp
spicy chile sauce 12

medium

sesame chicken
crispy chicken breast
sesame caramel sauce 18

brown rice
wild mushroom fried rice
black truffle
tellicherry pepper 16

sizzling suzuki
wok flashed sea bass
julienne ginger and greens
sizzling hot oil 22

shrimp fried rice
stir fried jasmine rice
rock shrimp
conpoy scallop
fried egg
smoked pepper, bacon 16

twice cooked pork
snow peas
spicy pork
fresh green chile
chinese black beans 14

korean bbq
hanger steak
bulgogi style bbq glaze
pickled cabbage
red chile fries 22

japanese ramen noodles
thin noodles
crisp pork belly
pickled onions 15

clay pot mussels
coconut curry
fresh squeezed lime
garlic-cilantro butter 12

as an american chef with a love for simple regional asian cooking, i've created a cafe menu of my favorite dishes. my passion for the freshest ingredients is combined with a commitment to support quality local growers and sustainable farming. it's always fun to pass dishes and share around the table.

thanks for coming and please enjoy.

chef joshua linton

large

japanese "luster" chicken
amish free range chicken
iron seared
teriyaki ginger glaze 29

chinese duck
pulled duck-scallion pancakes
five spice duck breast
mustard greens 36

crispy whole fish
black bean nam pla sauce
stir fried bok choi 29

spicy banchan pork
slow roasted pork
house made kimchi
lettuce leaves 32

prime rib eye
24 oz bone in ribeye
smoked salt and pepper
truffle butter
tempura vegetables 38

cocktails

oh hai thai iced coffee
creamy espresso and mailbu
coconut rum, expertly iced 12

ginger blackberry caipirinha
lablon cachaca, juicy blackberries
& ginger muddled
with mint and lime 12

acai mai tai
veev acai liqueur, filipino
lemon, crushed pineapple
& dark rum 12

lemongrass lemonade
grey goose vodka, lemongrass
syruup, fresh squeezed lemon 12

sake sangria
sparkling sake, plum wine, lychee
fruit, muddled ginger & tangerine 12

aja scorpion bowl
for two, tropical exotic fruit
juices, pyrat rum & amaretto 22