



by sang yoon

single origin tea

silver needle fuding white 2011 harvest (fujian) honey, delicate 7

dragon pearl jasmine supreme (fujian) floral, complex 6

dark roast tieguanyin oolong (anxi) toasty, elegant 6

gold thread black (yunnan) malty, rich 6

red blossom tea company san francisco, ca

plates

beausoleil oysters yuzu lemongrass mignonette, kaffir lime 18/33

hawaiian butterfish pickled watermelon radish, daikon, nahm jim, rau ram 10

beef tartare cucumber, chiles, onion, herbs, aromatic rice powder, melinjo 11

shrimp toast rock shrimp, cilantro, chiles, tiny croutons 8

tea leaf salad cabbage, crispy chana dal, marcona almonds, peanuts, sesame, blue prawn 11

green papaya salad cherry tomatoes, long beans, peanuts, crispy shallot, nam pla, lime 9

sweetbreads “orange chicken” style scallion, ginger, pickled celtuce 11

deer island scallops braised kohlrabi, water chestnut relish, lime, tomato x.o. 17

baby monterey squid chiang mai pork sausage, candlenut, mint, rau ram 11

duck popiah cilantro stems, pickled jicama, hoisin chile sauce 7

lamb belly roti canai chana dal, cumin, mint, raita, pickled cauliflower 10

prince edward island black mussels green chile rempah, coconut, tapioca, thai basil, lime 12

yu choy shaoxing wine, garlic, aged ham 7

chinese eggplant fennel raita, tomato sambal, eggplant “fries” 7

chinese black mushrooms maitake, woodear, chanterelles, mustard greens 10

brussels sprouts chile garlic vinaigrette, sesame 7

spicy chicken pops shelton farms’ drumettes, garlic, kecap manis, spicy sichuan salt 10

kurobuta pork ribs spicy chicory coffee bbq sauce 9

whole steamed fish taiwan spinach, black bean ghee, sambal ijo mp

short rib rendang malay spices, red chile lemongrass rempah, coconut cream 17

garlic pork belly do ban jian, rice cakes, cabbage, garlic chives 12

noodles

shanghai matzo ball soup shanton consommé, chicken, schmaltz, orbital carrots, white sesame 10

spicy sour noodle soup pork belly, pickled bamboo shoots, roasted shanton broth, black vinegar 13

chiang mai curry noodles chile, tumeric, lemongrass, chicken, prawn, yu choy, rice noodles 13

dandan noodles kurobuta pork, sesame, preserved mustard greens, sichuan peppercorns, peanuts 13

rice

heirloom black rice lap cheong, onion, roasted garlic, lilly’s farm fried egg 11

x.o. rice jasmine rice, x.o. sauce, long beans, egg 10

bhutanese red rice lamb bacon, maitake mushroom, egg, scallion, chinese celery 9

crispy coconut rice cakes pandan, shallot chile jam 5

steamed organic jasmine rice 3

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no menu modifications or substitutions please

we use peanuts and peanut oil; please notify us of any allergies

general manager: laurie pesce

chef de cuisine: nathan macaulay