



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
  - organic formosa black #18** (taiwan) honeycomb, silken (served chilled) 4
  - wenshan baozhong oolong spring 2011** (taiwan) floral, melon (served chilled) 5
- red blossom tea company san francisco, ca

### small

- 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 7
- duck confit spring roll** cabbage, wood ear mushroom, herbs 9
- lamb belly roti canai** chana dal, cumin, mint, raita, pickled cauliflower 10
- yu choy** shaoxing wine, garlic, aged ham 7
- chinese eggplant** fennel raita, tomato sambal, eggplant "fries" 7
- chinese black mushrooms** maitake, wood ear, chanterelles, mustard greens 10
- brussels sprouts** chile garlic vinaigrette, sesame 7
- spicy chicken pops** shelton farms' drumettes, garlic, kecap manis, spicy sichuan salt 9
- green papaya salad** cherry tomatoes, long beans, crispy shallot, nam pla, lime 8
- kurobuta pork ribs** spicy chicory coffee bbq sauce 9

### big

- prince edward island black mussels** green chile rempah, coconut, tapioca, thai basil, lime 12
- steamed fish** taiwan spinach, black bean ghee, ginger, herbs 19
- thai beef salad "deconstructed"** gem lettuce, radish, carrot, tomato, herbs, spicy lime vinaigrette 16
- pork belly lettuce cups** cabbage, crispy pig ear, thai chile, lime, mint, aromatic rice powder 16
- chicken rendang** malay spices, red chile lemongrass rempah, coconut cream 15

### noodles

- shanghai matzo ball soup** shanton consommé, chicken, schmaltz, orbital carrots, white sesame 10
- shanghai rice cakes** sword lettuce, pork belly, dou ban jian 9
- spicy sour noodle soup** pork belly, pickled bamboo shoots, roasted shanton broth, black vinegar 13
- chiang mai curry noodles** chile, tumeric, lemongrass, chicken, yu choy, rice noodles 11
- 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