

[SIGNATURE DISHES]

HAMACHI DA NANG CRUDO*	17
Hokkaido yellowtail, citrus ponzu, smoked trout roe, truffle oil	
CAST IRON BEEF TATAKI*	25
Washugyu beef, garlic shiitake mushroom, soy truffle oil	
IMPERIAL ROLL	16
Flash fried with pork, vermicelli noodles, vegetables, sweet chili sauce (Vegetarian option available!)	
GREEN PAPAYA SALAD	16
Local green papaya, cucumber, avocado, chili pepper, sesame oil, Thai lime dressing	
SINGAPORE CHILI FROG LEGS*	17
Crispy, tossed in Singapore-style chili butter and garlic shallots	
KRAZY FRIED RICE	14
Wok-tossed Jasmine rice with pork belly, garlic, egg, vegetables. Add shrimp +5	
PORK & SHRIMP DUMPLINGS	16
Hand-folded with pork, shrimp, zucchini, carrots, garlic chili oil	
GRILLED OCTOPUS	25
Slow-cooked octopus, smoked paprika kabocha purée, cucumber, cherry tomatoes, lime chili glaze	

[VEGETABLES]

GARLIC & GINGER BOK CHOY	15
Local baby bok choy, garlic, ginger, oyster sauce, sesame oil	
OKRA	14
Wok tossed with a mushroom glaze, onion, garlic, chili pepper flakes	
FRIED OYSTER MUSHROOMS	15
Local Waimānalo farm mushrooms, aioli	
CUCUMBER SALAD	8
Sesame oil, citrus ponzu, chili flakes	

[POULTRY]

MALAYSIAN FRIED CHICKEN WINGS*	16
Finished with chili vinegar	
DUCK TATAKI*	25
Maple Leaf Farms duck, dried scallops, shrimp, crispy garlic, sesame oil, seaweed salad	
SWEET CHILI CHICKEN*	15
Crispy chicken tossed in sweet chili sauce	
THAI BASIL CHICKEN*	16
Mushroom glaze, red bell pepper, green onion, garlic	

[SEAFOOD]

CRAB PASTA	16
Creamy crab sauce, pork rind, green onion, soft-shell crab	
CRAB CAKE*	16
With Thai basil aioli	
CRAB LUMPIA*	16
Stir-fried vegetables, cherry tomato, cucumber, atchara, sweet chili sauce	
WHOLE FISH*	MP
Choice of steamed or fried • Chef's preparation	
OYSTERS ON THE HALF SHELL	34
Half dozen. Kusshi oysters with kimchi mignonette, ponzu black vinegar	
OYSTER SHOOTER*	7
Cucumber, onion, smoked trout roe, ponzu	

[SATAY]

TURMERIC CHICKEN*	13
Served with peanut sauce	
LEMONGRASS WASHUGYU*	14
Served with peanut sauce	
A5 MIYAZAKI WAGYU	26
Kizami wasabi, arugula, apple	
PRAWN SATAY	18
Thai red curry cashew cream, cherry tomato, red pepper, cilantro	

[BEEF & PORK]

GRILLED RIBEYE & SWEET POTATO FRIES	75
20oz USDA Choice ribeye glazed with oyster sauce, sesame oil, ginger, garlic	
WAGYU BONE MARROW*	26
Asian-style chimichurri, French baguette	
PORK BELLY BAO BUNS*	15
Slow-braised, roasted, and crispy-fried pork belly with atchara, roasted shallot mayo	
CARAMELIZED PORK RIBS*	16
Slow-braised, sesame seeds	
CRISPY PIG EAR*	14
With spicy garlic aioli	

[SOUP & SIDES]

INDOCHINE MUSHROOM SOUP	15
Local Waimānalo oyster mushrooms, shiitake, tofu, egg	
MUSSELS & RED CURRY	16
Thai red curry, eggplant, bamboo shoots, local oyster mushrooms, grilled corn	
JASMINE RICE	6
LEMONGRASS FRIES	8

[LE SWEETS]

BÁNH FLAN	14
Served with Vietnamese coffee	
DARK CHOCOLATE FIREBALL	16
Vanilla ice cream with strawberry sauce	
MANGO COCONUT DOME	14
Coconut cream, macapuno, chiffon, and mango glaze by Cake Works, served with ice cream	
BANANA LUMPIA	14
Salted caramel and vanilla ice cream	
NAM HOM DELIGHT	12
Coconut ice cream, pandan coconut meat, condensed milk, and peanuts served in a coconut shell	

PARTIES OF 6 OR MORE ARE SUBJECT TO A 18% SERVICE CHARGE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

[HAPPY HOUR]

DAILY • 4 PM - 6 PM
EXCEPT SELECT HOLIDAYS

\$4

**OFF
CRAFT COCKTAILS
& FLIGHTS**

\$2

**OFF
DRAFT BEERS
& GLASSES OF WINE**



FOOD

OYSTER SHOOTER	3
LEMONGRASS FRIES	8
CHICKEN SATAY	10
BEEF SATAY	10
HAMACHI CRUDO	10
FRIED OYSTER MUSHROOM	10
PORKBELLY BAO BUNS	12
KRAZY FRIED RICE	12
THAI BASIL CHICKEN	12
BONE MARROW	20
CAST IRON BEEF TATAKI	20