



SMALL PLATES*

- Shishito Peppers** curried pepper salt | 7
- Fries** spice mixture, hot & sweet sauce | 6
- Chili Cheese Toast** hot & sweet sauce | 7
- Chicken Wings** korean red pepper glaze | 10
- Fried Calamari** sweet chili sauce | 9
- Prawn Patia** black mustard seeds, curry leaves, spicy garlic masala | 13 🌶
- Chicken Satay** marinated chicken breast, peanut sauce | 12
- Pork Ribs** fish palm sugar & spur chili BBQ sauce | 12
- Chicken Gua Bao** fried chicken, herbs & pickles, yuzu aioli | 12
- Banh Mi-ni** french bread, sambal aioli, cha lua, herbs & pickles | 11
fried oyster or pork belly
- Fried Rice** | 7
add fried egg +1, add pork belly +3, add shrimp +3
- Salmon Larb** salmon crudo, spices, fish sauce, herbs, baby lettuce | 14
- Wild Mushrooms** kaffir lime leaf, shrimp crackers | 9
taro chips available on request +1
- Crab & Toast** blue crab, crab gravy, pullman toast | 12

NOT SMALL PLATES

- Steak Salad** gochujang marinade, popped tamaki, herbs, shallots, dried chili, cacao | 15 🔥
- Char Kway Teow** flat rice noodles, shrimp, chinese sausage, garlic chives, soy glaze | 12
- Spicy Miso Ramen** pork belly, scallions, nori, poached egg, chili crisp | 16
- Steak Frites** 16oz grass fed angus, gochujang marinade, toasted sesame chimmi, fries,
fish sauce aioli | 32

SOMETHING SWEET?

- Sweet Mantou Bao** sweet dipping sauce | 6

FOOD MENU CREATED BY:
DERIK ALFARO

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

**Please inform your server of any allergies*

20% gratuity will be added for parties of 6 or more



COCKTAILS

7 Long Years* - 16

Sugar, spice and everything nice, that's what Asian margaritas are made of
tequila | green chili | pineapple | lime | sesame



Sambie – 18 F.M.

BBBRRAAAIIINNNSSSS!!!

rums | chai | banana | pineapple | lemon | absinthe | fire



Lucy Liu – 16 F.M.

Beauty with a kick

chili oil washed tequila | lychee | coconut | vanilla | lime



Samurai Pancakes* – 18

Defender of the Golden Shaker

gin | aperol | 'pancake mix' | starfruit | orange | lime | cinnamon



Same Same But Different* – 15

Cocktail soup for the soul

tequila | dill aquavit | turmeric | coconut | mint | fish sauce



Jacket Required – 16

Fashioned just right

japanese whisky | cognac | black sugar umeshu | pandan



Bangkok Bangarang* – 15

Bananas, booze & battle cries

don papa rum | thai tea | banana milk | tamarind



Master Po* (hot/cold) – 15

Patience young grasshopper!

shochu | matcha | coconut | almond | pandan cream | mint



Papa's Pie (hot/cold) – 16

Fall in the Philippines

don papa rum | rye | cognac | 5-spice | ginger | lemon



COCKTAIL MENU CREATED BY:
DAVID MUHS

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WINE

White – 14 / 52

macabeo, spain

Red – 12 / 44

morgan, france

Sparkling – 12 / 44

graham beck brut, south africa

BEER

Asahi – 6

lager, japan

Tiger - 6

lager, singapore

Echigo – 8

stout, japan

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