






## Raw

- Yellowfin Tuna Kinilaw** *gf* 15  
coconut, hearts of palm, jack fruit, cilantro
- Hamachi Crudo** *gf* 16  
yellowtail, jalapenos, nuoc mam
- Saba and Beets** *gf* 15  
norwegian mackerel, french carrots, kalamansi, honey, wasabi, tamari
- Scallop and Pears** *gf* 16  
shiso, asian pears, pine nut
- Toro Tataki** *gf* 38  
fatty tuna, smoked tamari, wasabi
- Crudo Tostada** 18  
jamon, yellowtail, avocado, chili yuzu
- Foie Gras Torchon** 20  
wild mushrooms, shiso, pickled pears, mustard seeds

## Vegetables

- Mushroom Salad**  *gf* 11  
thai chili vinaigrette, peanuts, cilantro
- Crudite of Fall Vegetables**  *gf* 9  
korean green peppers, oyster mushrooms, baby carrots, radish, tofu peanut sauce
- Gising Gising**  *gf* 8  
water spinach, coconut, shrimp paste
- Chinatown Market Veg**  11  
kalabasa, bittermelon, shitake, okra, napa cabbage, soy bean sauce
- Eggplant**  8  
japanese and thai eggplants, ginger garlic soy

## Perfect Bite

*Individual serving*

- Shikiburi Hamachi** 4.5  
yellowtail, ponzu, wasabi stem, myoga
- Blood Orange Masu** 5  
ikura, blood orange buttermilk, heirloom tomato
- Tuna Arepa** 3.5  
corn cake, radish, fish sauce
- Madai** 5  
japanese seabream, sudachi, wasabi, shiso, asian pears
- Cured Ikura** 4  
fermented salmon roe, avocado
- Scallop Nam Chim** 4  
diver scallops, radish, nam chim

- Shrimp & Betel Leaf** 3.5  
tempura, citrus, miang kham, peanuts

- Ensaymada** 4.44  
brioche, jamon, brie, manchego

- Foie Gras** 10  
coconut jam, kalamansi jelly, pandesal

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


## Eat with your Hands

- Pandesal** 3  
salted french butter, coconut jam
- Chili Crab and Fried Bao** 17  
crab fat, chili oil, tomatoes, galangal, rau ram, cilantro
- Red Romaine Hearts** *gf* 12  
cured pork, red curry, crispy rice, peanuts

## Hot

- Cornish Hen** *gf* 20  
black glutinous rice, garlic ginger oil, chili sauce
- Pork Belly / Lechon** *gf* 22  
sarsa de lechon, nam chim, atchara, kimchi
- Bistek** 38  
american A5, cippolini, yuzu kosho soy

## Rice and Noodle

- Tom Yam Noodles** 13  
pork demi, cracklings, peanuts
- Boat Noodles** 14  
brisket, pork blood vinaigrette, tripe, liver
- Pad Lao** 15  
*vegan option available*  7  
*vegan option + egg* 12  
caramelized rice noodles, omelet, pork, blood tofu

## Dessert Bites


*Individual serving*

- Turon** 3  
banana cream, feuille de brick, coconut jam
- Warm Brownie** 4  
miso chantilly, prune

## Desserts

- Bing's Bibingka** *gf* 5  
sweet coconut bread, salted duck egg
- Chamomile Quince** 8  
Chamomile, quince, hibiscus, chinese celery
- Green Banana Sorbet**  *gf* 8  
cashew, hibiscus, tostones
- Kalamansi Tart** 8  
kalamansi, coconut, toasted meringue

*gf* indicates the item is gluten free, please inquire with the server about more options

 indicates item is or can be made vegan on our menu.

18% gratuity included for parties of 6 or more\*