



Dinner Menu

Plates are small and meant to be shared.
We recommend 3 to 4 savory dishes per person

We proudly use organic and sustainable ingredients from local farms and fisheries whenever possible.

To Start

- Local Oysters* – 3.28 each / 16.80 half dozen
lemongrass mignonette
- Fried Goat Cheese – 8.88
mint, chili, rice vinegar

Cold

- Asian Slaw – 7.88
shaved cabbage, snow peas, carrot, fried shallots, peanuts
- Radish Salad – 8.88
yuzu brown butter dressing, parmesan, radish greens
- Maine Water Buffalo Burrata – 12.88
crushed tomato, umeboshi vinegar, nori, puffed rice, shiso
- Beef Tartare* – 13.88
chili koji miso, kimchi, pickled young ginger, shrimp chips

Dim Sum

- Steamed Shao Mai – 7.88
pork, shrimp, water chestnut, shiitake mushroom
- House Dumplings – 8.88
changes daily
- Grandma Tang's Roast Pork Buns – 7.88
brown bean paste, hoisin, scallions
- Daikon Cakes – 7.88
shiitake, Iberico X.O., ginger, soy

Hot

- Tempura Soft Shell Crab – 15.88
Chiang Mai curry, house pickles, Thai herbs
- Lotus Leaf Wrapped Halibut – 16.88
imperial jus, local lotus root, shiitake, mei cai greens
- Smoked Pork Short Ribs – 10.88
coriander, fennel, garlic, galangal, puti vinegar glaze
- Double Soy Marinated Hanger Steak* – 16.88
mayu, kale rabe, malt vinegar
- Sautéed Hakurei Turnips – 10.88
Iberico X.O., silken tofu, turnip greens
- Wok Sautéed Pea Shoots – 12.88
dried scallop, ginger, garlic, chili, shaoxing
- Steamed White Rice – 2.18