

The lunch table

Vietnamese, Thai & Lao flavors. Japanese precision. A brighter midday table.

TO BEGIN

Makrut Lime Edamame · \$9

Warm soybeans, makrut lime butter, chili, sea salt

Tuna Larb on Crisp Rice* · \$22

Four bites; tuna tartare, lime, toasted rice, mint, shiso

Lemongrass Karaage · \$16

Crisp chicken, ginger, chili-lime glaze

Miso-Tamarind Cauliflower · \$15

Charred florets, white miso, tamarind, Thai basil, sesame

FRESH & BRIGHT

Green Papaya & Charred Beet · \$15

Green papaya, roasted beet, peanuts, chili-lime dressing, herbs

Thai Basil Chicken Salad · \$21

Grilled lemongrass chicken, crisp greens, cucumber, mint, lime

Cucumber, Shiso & Green Mango · \$15

Chilled cucumber, green mango, shiso, sesame, yuzu-chili dressing

THE LUNCH BOWL

Lemongrass Chicken · \$19

Grilled chicken, jasmine rice, pickled carrot, cucumber, herb salad, nuoc cham

Salmon, Coconut Miso* · \$25

Miso-glazed salmon, jasmine rice, bok choy, Thai coconut curry

Kabocha & Wild Mushroom · \$18

Roasted pumpkin, mushrooms, jasmine rice, sesame-miso dressing, Thai basil

SANDWICHES & FRIES

Miso Mushroom Bánh Mì · \$18

One crisp French baguette; roasted mushrooms, white miso, cucumber, pickled carrot and daikon, Thai basil, sesame-lime mayo; nori fries

Tamarind Char-Siu Chicken Bánh Mì · \$20

One crisp French baguette; tamarind-glazed grilled chicken, pickled carrot and daikon, cucumber, cilantro, chili-yuzu mayo; nori fries

Karaage & Slaw · \$21

One toasted milk bun; crisp chicken, green papaya slaw, yuzu mayo

Lunch sandwiches include nori fries.

ON THE SIDE

Nori Fries · \$7

Fine-cut fries, nori salt, yuzu aioli

Sticky Rice & Jaew · \$6

Lao-style sticky rice, roasted tomato-chili dip

Miso-Butter Charred Corn · \$10

Sweet corn, white miso butter, toasted coconut, lime and shichimi

Wok-Charred Broccolini · \$12

Garlic, ginger, sesame and tamarind-soy glaze

Crispy Japanese Sweet Potato · \$11

Golden sweet potato, coconut-lime cream, chili crisp and scallion

Garlic & Shiso Jasmine Rice · \$8

Fragrant jasmine rice, crisp garlic, shiso and toasted sesame

SIGNATURE ROLLS

Lobster Moon · \$34

Butter-poached lobster, avocado, cucumber, yuzu mayo, tobiko

Hamachi Garden* · \$28

Yellowtail, cucumber, shiso; yellowtail crown, green mango, nam jim

Tuna Nocturne* · \$29

Spicy tuna, avocado; tuna crown, black sesame, ponzu, crisp shallot

Ember Dragon* · \$29

Shrimp tempura, cucumber; seared salmon, miso glaze, chili threads

Soft-Shell Saigon · \$27

Crisp soft-shell crab, pickled carrot, cucumber, herbs, chili mayo

Jade Lotus · \$21

Miso mushroom, avocado, cucumber; avocado crown, sesame, shiso

FROM THE GRILL

Hamachi Kama · \$29

Grilled yellowtail collar, ginger-daikon, charred lime, ponzu

RICE & THE WOK

Seoul–Saigon Short Rib Bibimbap · \$29

Crisp rice, miso-braised short rib, pickled vegetables, shiitake, fried egg, tamarind-gochujang

Golden Tide Crab Fried Rice · \$34

Lump crab, jasmine rice, egg, garlic chives, tobiko, lime

The sweet finish

Pandan Basque Cheesecake · \$14

Burnished pandan cheesecake, coconut cream, lime zest

Vietnamese Coffee Tart · \$14

Dark chocolate, Vietnamese coffee, condensed milk cream

Mango & Coconut Sticky Rice · \$14

Ripe mango, warm coconut sticky rice, toasted sesame, coconut cream

Black Sesame Cremeux · \$15

Silky black sesame cream, white chocolate crumble, raspberry, sesame tuile

Yuzu Coconut Panna Cotta · \$14

Coconut cream panna cotta, yuzu gel, pineapple, toasted coconut