



## APPETIZERS

### SHRIMP TEMPURA | \$14.75

Four Battered Shrimp, Light and Crispy

### TUNA TARTARE &

### MARINATED SALMON SASHIMI | \$21.75

Hint of Ginger, Wasabi, Lemon Seasoned Tuna and Soya Marinated Salmon

### GRILLED SOHO OYSTERS | \$16.50

Three Oysters, Butter, Bacon Chips and Lemon

### CALAMARI SALAD | \$13.95

Calamari Skewers with Capers, Olives, Tomatoes, Garlic and Olive Oil

### SCALLOP CARPACCIO | \$19.75

Ponzu Sauce

### SMALL STONE CRAB | \$MKT PRICE

Mustard Sauce, Clarified Butter

## SALADS (SMALL)

### ARUGULA | \$10.50

Topped with Orange, Walnuts, Parmesan Cheese and Mustard Vinaigrette

### WILTED KALE, BACON & POACHED EGG | \$11.75

Caesar Dressing, Croutons

### BEET SALAD | \$10.75

Goat Cheese, Oranges and Artichokes

### CUCUMBER SALAD | \$10.75

Cherry Tomatoes, Red Onions, Sour Cream, Greek Olives and Feta Cheese

## SIDES | \$6.75

### BROCCOLI

### CREAMED SPINACH

### SCALLOPED POTATOES

### STEAMED WHITE RICE

### FRIED RICE

## DUMPLINGS

### GYOZA | \$12.75

Seared Pork and Shrimp Dumplings with Spicy Black Vinegar Scallion Dipping Sauce

### DUCK GU'S | \$12.75

Peking Duck Dumplings with Plum Sesame Sauce

### HAR GOW | \$12.75

Steamed Shrimp Dumplings with a Spicy Soya Sauce

### SIEW MAI | \$12.75

Chicken and Mushroom Dumplings with Hoisin Sauce

### GUI CHAI | \$12.75

Pan Seared Vegetable Chive Dumplings with a Spicy Nam Gim Sauce

## SMALL PLATES

### CATCH OF THE DAY 5 oz | \$21.75

Blackened, Chipotle Coconut Sauce, Sautéed Potato Beans, Mango Salsa

### SEA BASS 5 oz | \$23.75

Wasabi Miso Glazed, Yuzu Pickled Onion, Mashed Potato, Corn

### GRILLED SHRIMP | \$23.00

Two Shrimp, Grilled Ciabatta Bread, Garlic Oil

### BBQ BEEF SHORT RIBS | \$19.75

Homemade Potato Chips

### LAMB CHOP 5 oz | \$28.75

Lyonnais Potatoes, Chimichurri Sauce

### PETIT TENDERLOIN 5 oz | \$32.00

Arugula, Cherry Tomatoes, and Parmesan Cheese

### SWEET & SOUR CHICKEN | \$16.75

Steamed Rice and Bib Lettuce

### UDON MISO GLAZED SALMON 5 oz | \$19.75

Stir Fry Japanese Noodles, Scallions and Garlic Oil