

**NEW**

## DAILY SUSHI ROLLS

Tuesday-Friday, 11am - 2pm

SPICY TUNA	7
CALIFORNIA ROLL	6
SUSHI ROLL OF THE DAY	MP

## SMALL PLATES

STEAMED EDAMAME	6
<i>Toasted Sesame, Nori, Red &amp; Black Salt</i>	
GARDEN COURT SALAD	10
<i>Hand Sheared Greens, Roasted Squash, Radish, Cucumber, Scallion, Pomegranate Seeds, Toasted Pumpkin Seeds, Miso-Honey Vinaigrette</i>	
DUCK SPRING ROLL	12
<i>Duck Confit, Shiitake &amp; Cabbage Filling, Cranberry-Ginger Dipping Sauce</i>	
SESAME NOODLES	12
<i>Dangmyeon Noodles, Seaweed, Edamame, Kohlrabi, Scallions, Granny Smith Apple, Lime-Sesame Vinaigrette &amp; Togarashi</i>	
SCALLOPS IN COCONUT-KOKUM BROTH	14
<i>Pickled Fennel, Chili Oil</i>	
TRIO OF DIPS & SPREADS	8
<i>Roasted Eggplant &amp; Tahini, Spiced Lentil Daal, Herb &amp; Lemon Labneh, Toasted Naan Bread</i>	
LASOONI GOBI	8
<i>Cauliflower Florets, Spicy Tomato Soy Sauce</i>	
SOUP OF THE DAY	
BOWL	7
CUP	5

## ENTRÉES

KOREAN SSAM WRAPS	20
<i>Black Bean Sauce Marinated Flank Steak, Roasted Pear Hoisin, Shiso, Savoy Cabbage Wrap, Sesame Seed &amp; Korean Pepper, Kimchi</i>	
GAME HEN FESENJAN	22
<i>Roasted Game Hen, Walnut &amp; Pomegranate Sauce, Roasted Tomato &amp; Pearl Couscous</i>	
TAMARIND GLAZED ARTIC CHAR	22
<i>Tamarind, Lime &amp; Lemongrass Glaze, Frisee, Arugula, Granny Smith &amp; Kohlrabi Salad</i>	
PANEER KOFTA	20
<i>Paneer Cheese &amp; Potato Dumplings, Spiced Tomato &amp; Cashew Curry, Saffron Rice Pilaf*</i>	
CURRY CHICKEN SALAD	18
<i>Roasted Peanuts, Garden Court Salad &amp; Toasted Naan*</i>	
GARDEN COURT GRILLED CHEESE	18
<i>Goat Cheese, Mozzarella, Spiced Spinach Spread, Caramelized Onions, Naan Bread, Warm Tomato Dipping Sauce, Garden Court Salad</i>	
MISO BUTTER FISH	23
<i>Miso-Mirin Marinated Filet, Dashi Broth, Mushrooms, Snap Peas, Baby Carrots &amp; Lotus Root</i>	
BENTO BOX	22
<i>Chef's Choice of Main &amp; Sides</i>	

## SIDES

AROMATIC JASMINE RICE	4
TOASTED NAAN BREAD	4
PICKLED SEASONAL VEGETABLES	6

## DESSERTS

JASMINE TEA ÉCLAIR	12
<i>Honey Roasted Apricot, Katchkie Farm Ginger Anglaise</i>	
VEGAN CHOCOLATE PUDDING	12
<i>Raspberry Gelée, Candied Popcorn*</i>	
APPLE CONFIT	12
<i>Oat Maple Crisp, Whipped Crème Fraîche &amp; Ras El Hanout Caramel Glacé, Cinnamon Gelato</i>	
ASSORTED COOKIE PLATE*	8
<i>Chef's Selection</i>	

\*Contains Nuts



Members receive 10% off

# SEASONINGS

**MISO** - A traditional Japanese seasoning paste of fermented rice, barley and/or soybeans with salt and the fungus kojikin which produces beneficial microorganism cultures. High in protein and rich in vitamins and minerals, miso was key to survival in feudal Japan.

**DANGMYEON NOODLES** - A kind of Korean noodle made from sweet potato starch, they are commonly stir-fried in a sugar-soy sauce with beef.

**TOGARASHI** - The word for "pepper" in Japanese and the name for a condiment consisting of ground chili peppers, sesame seeds and dehydrated orange peel.

**KOKUM** - The outer cover fruit of the Garcinia Indica plant after it has been sun dried. It is commonly used in curries to impart a tart flavor and reddish color.

**DAAL** - A broad term that refers to legumes (usually lentils, peas or beans) that are cooked down in spices. It is commonly eaten with rice or bread.

**LABNEH** - A type of strained yogurt common in Middle Eastern Cuisine. It is often flavored with herbs and olive oil.

**SSAM** - Literally meaning "wrapped" - a Korean dish in which leafy vegetables are wrapped around a meat filling and topped with assorted condiments.

**SHISO** - Also known as Perilla, an Asian herb belonging to the mint family. Commonly used in Korean and Japanese cuisine, other varieties are also used throughout Southeast Asia.

**HOISIN SAUCE** - Dipping sauce of Chinese origin. The word hoisin is a Romanization of the Chinese word for seafood. Despite the literal meaning, hoisin sauce does not contain seafood, nor is it typically used with it! Especially popular in Cantonese Cuisine, it is traditionally made using toasted mashed soy beans. Contains soy, wheat and sugar.

**TAMARIND** - A pod-shaped tropical fruit that is commonly used in its dried or in a preserved pulp. It provides a pleasant sourness in cuisines throughout India, Southeast Asia & Latin America. Its name is derived from the Arabic tamr-hindi, literally meaning "date of India."

**LEMONGRASS** - A type of grass with a thick fibrous stalk that is common in Southeast Asia. Consisting of several layers of thick leaves, only the innermost core is used. A common ingredient in Thai and Vietnamese cooking, it imparts a light citrus flavor.

**KOFTA** - A general term in Middle Eastern cuisine to describe meatballs of minced meat (usually beef or lamb) served with a spiced gravy. In India vegetable varieties are popular as well.

**MISO BUTTERFISH** - A dish in Japanese and Hawaii cuisine in which fish is marinated in a miso-based marinade before cooking.

**MIRIN** - A type of Japanese rice wine similar to sake. It's high sugar content provides sweetness in marinades and sauces.

**DASHI** - A Japanese broth made most commonly by steeping Kombu (a type of kelp) and katsuobushi (flakes of dried and fermented fish) in water. It is the base for several Japanese soups including Miso Soup and provides a light citrus flavor. Contains soy, wheat and sugar.

**RAS EL HANOUT** - Spice mix from North Africa. The name is Arabic for "head of the shop" and implies a mixture of the best spices. Sometimes rubbed on meat or stirred into rice.