

DIM SUM

- SHRIMP DUMPLINGS 14
black vinegar-Soy Dipping Sauce
- PORK SIU MAI 14
black vinegar-Soy Dipping Sauce

DAILY SUSHI ROLLS

- SPICY TUNA ROLL 9
*Pickled Ginger, Wasabi***
- CALIFORNIA ROLL 8
Pickled Ginger, Wasabi
- SPECIAL ROLL OF THE DAY MP
*Pickled Ginger, Wasabi***

SMALL PLATES

- STEAMED EDAMAME 8
*furikake salt
vegan*
- GARDEN COURT SALAD 14
*hand-sheared greens, scallions, radish
goat cheese, spiced pecans, new york
apples, sesame ginger vinaigrette*
vegetarian*
- CHICKEN SATAY 13
*chili-peanut sauce, napa cabbage slaw**
- AHI TUNA TARTAR 17
*Hearts of Palm, Fennel, Baby Mizuna, Yuzu***
- CRAB CAKE 16
*chili mayo, Katchkie Farm pepper & napa
cabbage slaw, daikon sprouts*
- KABOCHA SQUASH TEMPURA 14.5
*dashi broth
vegan option available*
- Masoor Dal 13
*Indian spiced red lentils, toasted naan
vegan*
- SOUP OF THE DAY
BOWL 10
CUP 7

ENTRÉES

- PAD THAI 18
*rice noodles, stir fried vegetables
smoked tofu
vegetarian
shrimp 23*
- MISO CHICKEN RAMEN 19
*ramen noodles with poached chicken
breast & thigh, miso chicken broth, shiitake,
baby bok choy, scallion, soft-boiled farm egg***
- CURRY CHICKEN SALAD 18
*toasted naan, garden court salad,
roasted peanuts**
- LEMONGRASS CHICKEN 25
*lemongrass marinated chicken breast
brussel sprouts, roasted fall squash*
- CHICKPEA MASALA 19
*spiced chickpeas, jasmine rice
toasted naan
vegetarian*
- GINGER CITRUS SALMON 26
roasted fall vegetables, jasmine rice
- BENTO BOX MP
seasonal vegetables, jasmine rice

SIDES

- AROMATIC JASMINE RICE 6
vegan
- TOASTED NAAN 6
vegetarian
- STEAMED FALL VEGETABLES 10

DESSERTS

- COTTON SOFT JAPANESE CHEESECAKE 12
apricot coulis
- BANANA CHOCOLATE SEA SALT TART 12
chocolate mousseline croustillant
- JASMINE CRÈME BRULEE 12
matcha madelelnes, concord grape gelee
- ASSORTED COOKIES & PETIT FOURS 10
daily selections
- ICE CREAM & SORBET 10
daily selections

*Contains Nuts

**These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Members receive 10% off

Map of EASTERN CUISINE

IRAN/ TURKEY POMEGRANATE

Native to Iran and northeast Turkey, pomegranates have been cultivated throughout the Middle East, South Asia, and Mediterranean region for several millenia. Pomegranate seeds are used as a spice known as *anardana*, most notably in Indian and Pakistani cuisine. Dried whole seeds can often be obtained in ethnic Indian subcontinent markets. These seeds are separated from the flesh, dried for 10-15 days and used as an acidic agent for chutney and curry preparation.

CHINA CHINESE CHIVES

Chinese chives or garlic chives have flat dark green leaves with white flowers. Their taste is stronger than chives, a vegetable related to onion. The Chinese name for the species is variously adapted and transliterated as *cuchay*, *jiucui*, *kucui*, *kuchay*, or *kutsay* in Southeast Asian countries such as Indonesia, Malaysia and the Philippines.

MIDDLE EASTERN LABNEH

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

INDIA/SOUTHEAST ASIA TAMARIND

A pod-shaped tropical fruit that is commonly used in dry form or a preserved pulp. It provides a pleasant sourness in cuisines throughout India, Southeast Asia and Latin America. It's name is derived from the Arabic *tamir-hindi*, literally meaning "date of India."

CHINA BLACK VINEGAR

A vinegar made from rice and sorghum popularized in the southern region of China. Also used as a tonic to lower blood pressure and cholesterol it has a deep caramel flavor similar to worcestershire sauce and with the tang of balsamic vinegar.

KOREA KOCHUJANG

Also known as Gochujang, it is a Korean condiment made from fermented red chili, glutinous rice, soybeans and salt. Ours also features agave nectar and rice vinegar.

JAPAN 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. Contains soy, wheat and sugar.

JAPAN FURIKAKE

A dry seasoning, usually consisting of seaweed, sesame seeds, sugar and salt. It is most often sprinkled on top of rice. Our version also includes black lava and pink salt.

SOUTHEAST ASIA THAI BASIL

A type of basil native to Southeast Asia. Its flavor, described as anise and licorice-like, is slightly spicy.

JAPAN 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. We use White Miso, which has been fermented with rice and has a light, sweeter flavor and Red Miso, which has been fermented for a longer period of time with barley and has a deeper, richer flavor.

CHINA 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.

EAST ASIA YUZU

A citrusfruit and plant originating in East Asia. It is believed to be a hybrid of sour madarin and ichang papeda. Its flavor is tart, resembling a grapefruit, with overtones of mandarin orange. It is rarely eaten as fruit, though in the Japanese cuisine its aromatic zest (outer rind) is used to garnish some dishes, and its juice is commonly used as a seasoning.

INDONESIA/ MALAYSIA SATAY

Seasoned skewered and grilled meat, served with a sauce. Satay may consist of diced or sliced chicken, goat mutton, beef, pork, fish, other meats, or tofu; the more authentic version uses skewers from the midrib of the coconut palm frond, although bamboo skewers are often used. These are grilled or barbecued over a wood or charcoal fire, then served with various spicy seasonings. In Malaysia, satay is a popular dish especially during celebrations and can be found throughout the country. In Southern Philippines, it is known as *satti*.

THAILAND/VIETNAM 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 Thailand and Vietnamese cooking, it imparts a light citrus flavor.

CHINA/INDONESIA THAI BASIL

A spicy noodle soup popularized by Chinese migrants who settled in Penang, Malacca, Indonesia and Singapore. Key ingredients include coconut milk, galangal, pandan leaves, tamarind juice, lemongrass, shrimp paste, chilies and lime juice. Our version is vegetarian featuring a house spice blend.

