

Starters

Edamame with Smoked Maldon \$5
[VEGAN, GF]

Spicy Thai Chicken Lettuce Wrap \$8
crisp vegetable relish [GF]

Salads

Chicken +\$6 Tofu +\$5
(All salads are garnished with sesame seeds, fried onions, and scallions)

Vegetable Soba Noodle Salad \$13
carrots, yellow peppers, red peppers, red cabbage, green cabbage, edamame, sugar snap peas, mint, cilantro, sesame seeds, soy ponzu vinaigrette, hoisin sauce, scallion, bamboo shoots, chestnuts, soba noodles [VEGAN, GF, N]

Sesame Chicken Salad \$16
napa cabbage, baby kale, carrots, mango, asian pear, toasted sesame seed vinaigrette [GF]

Sambal Glazed Salmon Salad \$19
lettuce, bean sprouts, carrots, tomatoes, cilantro, mint vinaigrette [GF]

Sandwiches / Wraps

Korean BBQ Pork Sandwich \$15
pickled shallots, pickled carrots, cilantro, sriracha mayo, cucumber, baguette

Shiitake Tofu Wrap \$11
marinated spicy tofu, carrots, shiitake mushrooms, spinach, cilantro aioli [VEGAN]

Spicy Miso Tuna Salad Wrap \$14
slaw, cucumbers, romaine, spicy mayo, whole wheat wrap

Curry Chicken Salad Wrap \$14
sliced apples, golden raisins, arugula, whole wheat wrap

Bowls

Chicken +\$6 Tofu +\$5
(All bowls are garnished with sesame seeds, fried onions, and scallions)

Hanoi Mushroom Noodle Bowl (served cold) \$15
hoisin braised shiitake, oyster, and beech mushrooms; vermicelli noodles, bean sprouts, radish, edamame, carrots, watercress, cilantro mint vinaigrette [VEGAN, GF]

Tamari Glazed Tofu Rice Bowl (served cold) \$14
edamame, forbidden rice, carrot-cabbage slaw, sesame seared bok choy, sesame ginger vinaigrette [VEGAN, GF]

Momofuku Spicy Soy Noodle Bowl (served hot) \$12
soy sauce, chili, sesame oil [V]

Sweet Bites

Apricot Green Tea Cake \$3

Chinese Five Spice Cake \$5

Mochi (3 pcs) \$6
aka, shiro, and matcha [VEGAN, GF]

Tea and Coffee

Tea \$5
Black tea, Green tea, Jasmine tea, Ginger tea

For Five Drip Coffee \$4
+1 Steamed milk

Specialty Latte \$6
Matcha, Chaga, White Chocolate, Milk Chocolate, Caramel, Vanilla, or Pumpkin Spice

Latte \$5

Cappuccino \$5

Prepackaged Drinks

Tropical Breeze Smoothie \$7
mango, strawberry, banana, fat free yogurt, honey

Red Pressed Juice \$7
beet, carrot, ginger

Green Pressed Juice \$7
kale, spinach, romaine, parsley, celery, cucumber, apple

Sanzo Sparkling Water \$5
Alphonso (Mango), Calamansi (Lime), Lychee (Berry)

Open Water Still Canned Water 12oz can \$3

LaCroix Pure Sparkling Water 12oz can \$3

Beer, Seltzer, and Sake

Hitachino Nest White Ale 5.5% ABV, 11.2oz bottle, \$12

Luna Seltzer 355ml can, \$10
Lychee 4.7% ABV
Yuzu 4.7% ABV

Tsingtao Premium Lager 4.7% ABV, 12oz bottle, \$12

Archer Roose 250ml can, \$12
Bubbly, Italy, 10.5% ABV
Malbec, Mendoza, Argentina, 13.5% ABV
Rosé, Luberon, France, 13% ABV
Sauvignon Blanc, Casablanca Valley, Chile, 12.5% ABV

SŌTŌ Junmai Sake 180ml can, \$15

V=Vegetarian, VEGAN, GF=Gluten Free, N=Contains Nuts
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
If you have food allergies, please notify us!

Operated by Great Performances. Great Performances sources as much produce as possible from local farms, including their organic farm, Katchkie Farm, located in upstate New York. We adhere to high sustainability standards and use eco-friendly materials. Disposable containers, cups, lids and utensils are made from renewable, recyclable, and compostable plant-based sources.