

<b>RAW</b>	
CRUDO pandan, jalapeño, pickled onion, and hibiscus. <i>with coconut meat. (gf/v)</i> <i>with tuna. (gf)</i>	\$13 \$16
PICKLE PLATE assorted pickled vegetables and chili popcorn. (gf/v)	\$13
<b>SMALL PLATES</b>	
TOFU BITES crispy tofu, fresh herbs, and sambal sauce. (gf/v)	\$12
SPRING ROLLS mushrooms, cabbage, vermicelli, and vinegar sauce. (gf/v)	\$9
GRILLED LEMONGRASS WINGS sesame seeds, red chilies, cilantro, and sambal sauce. (gf)	\$13
CHARRED OCTOPUS spicy tokyo turnip, celery leaf, and yuzu-ginger romesco sauce. (gf)	\$16
TIGER FRIES yuca, housemade kimchi, avocado, and sambal mayo. (gf/v)	\$12
CHINESE BROCCOLI galangal flower, celery root, fermented black beans, and chili oil. (gf/v)	\$14
SPICY EGGPLANT asian greens, tamarind, and crispy shallots. (gf/v)	\$11
GREEN MANGO SALAD spice roasted cauliflower, crushed peanuts, and cashew-ginger dressing. (gf/v)	\$14
<b>PLATES</b>	
LEMONGRASS CHICKEN SALAD shredded with leafy greens, cashews, crispy shallots, garlic chips, and pickled onions. (gf)	\$18
CELERY ROOT SALAD watermelon radishes, apples, cilantro, popped lentils, sesame-chili oil, and carrot-ginger dressing. (gf, v)	\$17
CRISPY CURRIED TOMATO RICE red curry, mushrooms, and toasted cashews. (gf/v)	\$18
PEANUT STREET NOODLES vegetables, sesame seeds, chilies, cilantro, scallions, and peanut sauce. (v/gf)	\$17
MARKET FISH IN BANANA LEAF marinated in ginger-tumeric curry, steamed in banana leaf, with almonds, peanuts, sesame seeds, fresh herbs, coconut rice. (gf)	\$24
ASK YOUR SERVER TO MAKE ANY DISH VEGAN. CONSUMING SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ASK YOUR SERVER TO MAKE ANY DISH VEGAN. CONSUMING SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.	

