



SIGNATURE ITEMS

<b>Imperial Roll</b> deep fried rice paper rolls with minced pork and vegetables with sweet and savory sauce	14
<b>Mekong Steamed Black Cod</b> steamed black cod with ginger and scallion served in drizzled soy and hot sesame oil	18
<b>Day Boat Scallops</b> fresh scallops, butter basted medium rare, served with grilled of corn & coconut cream, fukujin zuke and curry oil.	24
<b>Tai Snapper</b> deep fried served with nuoc cham, local tomato relish, and calamansi	70

SEAFOOD

<b>Clay Pot Steamed Clams</b> steamed clams served with Chef's spicy ginger dipping sauce	16
<b>Glass Noodle Shrimp*</b> glass noodle with Chef's calamansi dressing, local vegetables, minced pork and shrimp	12
<b>Nha Trang Ceviche*</b> fresh shrimp, scallops and vegetables in spicy tomato chilli accompanied with house made wonton chips	13
<b>Lobster Lumpia</b> lobster meat blended with stir fried vegetables served with a sweet chili mango sauce	15

POULTRY

<b>Chicken Laap</b> minced chicken and local vegetables tossed in fish and lime sauce, served as a lettuce wrap	11
<b>Jidori Chicken Fry</b> bite sized fried chicken with housemade tangy Asian barbeque sauce	12

<b>Ooh LaLa “Rice Field Chicken”</b> wok seared Californian farm raised buffalo frogs with Thai chili and French garlic butter	18
<b>Krazy Fried Rice</b> wok tossed jasmine rice with marinated pork belly and vegetables. add shrimp +\$3	15
<b>1938 Oyster *</b> fresh North West oysters finished with Calamansi mignonette	15

<b>Colonial Crab Cake</b> our bite sized crab cake made from blue crab, topped with dijon aioli and fresh ginger	14
<b>Shrimp Curry</b> coconut cream curry served with shrimp, broccoli, add cauliflower. garnished with fukujin zuke and fried onions	16
<b>Grilled Local Prawns</b> local Kauai Prawns marinated in calamansi, lemongrass, and garlic. served with head skin on with soy ginger dipping sauce.	13

BEEF

<b>Thai Beef Brochette*</b> ribeye skewered with red bell peppers, white onion, covered in creamy peanut sauce	12
<b>Ribeye &amp; Tripe Salad*</b> sliced tripe and ribeye with jalapenos and bell peppers. tossed in light and refreshing soy sauce dressing	12
<b>Snake River Farms Beef Ribeye Tataki</b> American Kobe beef, torch seared with white soy and truffle oil	21
<b>Roast Bone Marrow</b> bone marrow, flavored with chimchurri and herb garlic butter	18
ADD WHISKY LUGE (JOSEPH MAGNUS BOURBON 1.5oz)	8

VEGETABLES

<b>Morning Glory</b> market vegetables with soy sauce, oyster sauce, and sesame oil	13
<b>Mushroom Curry</b> vegan coconut cream curry with king oyster mushrooms, butternut squash, and fried tofu. with slices of baguette	16
<b>Saigon Fried Tofu Salad</b> accompanied with raw watercress & shishito tossed in housemade chef vinaigrette signature dressing	14

PORK

<b>Porkbelly Open Face Slider</b> pulled pork on french baguette with garlic butter topped with mozzarella cheese and hoisin	13
<b>Lemongrass Pork Ribs*</b> baby back ribs marinated in lemongrass and garlic with 3 spice chef sauce	16
<b>Vietnamese Pork Chop</b> marinated with Chef's signature sauce and grilled, served with housemade Asian barbeque sauce	15

SOUPS + SIDES

<b>Indochine Soup</b> shiitake, oyster and button mushroom with egg flower	13
<b>Jasmine Rice</b> with garlic chips and scallions	5
<b>Jasmine Organic Brown Rice</b> with garlic chips and scallions	6
<b>Spicy Lemongrass Fries</b> shoestring fries tossed in lemongrass and house special chili sauce	11

LE SWEETS

<b>Affogato</b> Cafe Du Monde Coffee, vanilla icecream, wafers	10
<b>Banana Lumpia</b> topped with house made salted caramel and chocolate drizzle with vanilla icecream	12
<b>Ice Cream with Ube Tapioca</b> served with fresh fruits	8

HAPPY HOUR

MONDAY to FRIDAY, 4 to 6 PM

<b>Glass Noodle Shrimp</b>	8	<b>Colonial Crab Cake</b>	11
<b>Jidori Chicken Fry</b>	8	<b>Nha Trang Ceviche</b>	11
<b>Chicken Laap</b>	8	<b>Porkbelly Open Face Slider</b>	11
<b>Spicy Lemongrass Fries</b>	8		
<b>Ginger Old Fashioned</b>	9	<b>Kirin Draft</b>	6
<b>Lychee Martini</b>	9	<b>Red Horse Bottle (Philippines)</b>	6
<b>Thai Margarita</b>	9	<b>House Sparkling Wine</b>	8
<b>Da Nang Mai Tai</b>	9	<b>House Sauvignon Blanc</b>	8
		<b>House Pinot Noir</b>	8
<b>Daily Whisky Pick</b>	9	<b>House Chardonnay</b>	8
		<b>House Rose</b>	8
<b>Aoki Bourbon Flight</b>	20	<b>1942 Don Julio</b>	20

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.