



SIGNATURE ITEMS

Cast Iron Beef Tataki* Washugyu beef, seared with soy and truffle oil.	28
Imperial Roll stir-fried pork, vegetables, and vermicelli noodles rolled in rice paper. flash fried and served with chili sauce.	14
Mekong Steamed Black Cod Alaskan black cod steamed with fresh ginger and scallions finished with sizzling sesame oil.	22
1938 Shaking Beef* stir-fried 6oz American Kobe beef, red onions, watercress, nuoc cham.	34
Spicy Garlic Noodles buttery egg noodles with 7-minute egg, fried garlic, scallions, and togarashi shichimi.	16
Green Papaya Mango Salad local green papaya, mango, baby lettuce, heirloom tomatoes, red onion, bell peppers, thai mint dressing	16
Singapore Chili Grass Field Chicken fried and sautéed frog legs in chili tomato garlic butter.	15

POULTRY

Malaysian Fried Chicken Ayam Goreng. crusted five spice chicken wings, finished with spiced vinegar and chili.	19
Asian BBQ Chicken bite sized fried chicken with house crafted tangy Asian bbq sauce.	14
Crispy Chicken Chips chicken skin finished with salt and pepper.	12

SEAFOOD

Hamachi Da Nang Crudo* ogo seaweed, pickled red onions, tobiko and ponzu.	20
Colonial Crab Cake (2) blue crab meat, Thai basil aioli, baby lettuce, atchara	19
Crab Lumpia blue crab meat, stir-fried vegetables with sweet chili mango sauce.	18
Penang Prawns fried local prawns sautéed in sweet chili sauce, tomato butter, lemon zest.	20
Indo Turmeric Salmon tumeric butter, edamame, tomatoes, sweet soy.	29
Whole Fish steamed or fried. daily preparation.	MP

BEEF & PORK

Grilled Kobe Ribeye* 8oz American Kobe beef with aromatic herb butter and Okinawan sweet potato fries.	40
Pork Belly Bao Buns(3) lemongrass scented pork belly, braised, roasted, fried crispy, atchara, and roasted shallot mayo.	14
Caramelized Pork Ribs* braised baby back ribs with caramel sauce.	17
Signature Lamb Chops(3) orange-tamarind glaze, mashed potato, baby carrots	29

SATAY

Chicken Satay*(2) peanut sauce.	10
Porkbelly Satay*(2) asian bbq sauce.	11
Kobe Beef Satay*(2) soy lemongrass.	12
Prawn Satay(2) spicy red curry.	12

VEGETABLES

Wok Fried Chinese Long Beans ✓ with ginger black bean sauce	12
Local Baby Bok Choy ✓ with aromatics, soy, oyster sauce, sesame oil.	12
Mushroom Curry ✓ green curry with roasted mushroom, butternut squash, eggplant, baby carrots, soft tofu, and okinawan sweet potato with naan bread.	11
Blistered Shishito Peppers ✓ spicy aioli, spicy pepper, fried jalapenos.	10
Vegetarian Imperial Roll ✓ stir-fried vegetables and vermicelli noodles rolled in rice paper. flash fried crispy served with chili sauce.	14
Fried Tofu Bao Buns(3) ✓ seasoned crispy tofu, atchara, and hoisin	14
Burmese Fire Roasted Eggplant ✓ grilled local eggplant puree, heirloom tomatoes, asparagus, curry sauce, house pickles, with naan bread	16

SOUP + SIDES

Krazy Fried Rice wok tossed jasmine rice with pork belly, garlic, egg, and vegetables.	17
Indochine Mushroom Soup shiitake, oyster, shimeji mushroom, soft tofu, and egg flower with naan bread.	11
Jasmine or Organic Brown Rice	6
Spicy Lemongrass Fries blended with lemongrass, salt, togarashi, and roasted black pepper.	9
Sweet Potato Fries ✓ hand cut Okinawan sweet potatoes, fried and tossed with spicy salt and pepper.	11
Grilled Asparagus ✓ olive oil, meyer lemon aioli, fried shallots.	8

LE SWEETS

Banana Lumpia topped with house crafted salted caramel and chocolate drizzle served ala mode.	12
Halo Halo white beans, ube ice cream, fresh coconut, green coconut jelly, condensed milk and ube jam walls.	14
Mango Sago mango with white tapioca pearls.	10
Affogato Cafe Du Monde coffee, vanilla ice cream, and wafers.	10
Ice Cream with Pandan Tapioca served with fresh fruits.	8
Yuzu Crème Brûlée served with an assortment of fresh berries.	12
Chocolate Soufflé soft centered cake with vanilla icecream, raspberry sauce.	16

we are proud to be serve locally made Magnolia icecream~

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





HAPPY HOUR

MONDAY to FRIDAY, 4 to 6 PM &
MONDAY to THURSDAY, 8 PM to Close

from the kitchen.

Spicy Lemongrass Fries	5	Porkbelly Satay	8
Blistered Shishito Peppers	8	Chicken Satay	8
Imperial Roll	8	Beef Satay	9
Vegetarian Imperial Roll	8	Prawn Satay	9
Pork Belly Bao Buns (2)	8	Fried Frog Legs	10
Fried Tofu Bao Buns (2)	8	Papaya Mango Salad	10
Crispy Chicken Skin	8	Caramelized Pork Ribs	12
Asian BBQ Chicken	8		

from the bar.

Ginger Old Fashioned	9	House Sparkling Wine	8
Lychee Martini	9	House Sauvignon Blanc	8
Specialty Cocktail	9	House Pinot Noir	8
(cocktail of the week)		House Chardonnay	8
		House Rose	8
1942 Don Julio	20		
Daily Whisky Pick	9	Kirin Draft	6
Aoki Bourbon Flight	20	Red Horse Bottle (Philippines)	6
		Kona Big Wave	7

SHOT SPECIALS

only available thurs. fri. & saturday from 8pm to close

Titos	6
Jameson	6
Casamigos Blanco	10

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