

SIGNATURE ITEMS		SEAFOOD		SATAY		SOUP + SIDES
Cast Iron Beef Tataki* Washugyu beef, seared with soy and truffle oil.	28	Hamachi Da Nang Crudo* ogo seaweed, pickled red onions, tobiko and ponzu.	20	Chicken Satay*(2) peanut sauce.	10	Krazy Fried Rice work tossed jasmine rice with pork belly, garlic, egg, and vegetables.
stir-fried pork, vegetables, and vermicelli noodles rolle	14 d	Colonial Crab Cake (2) blue crab meat, Thai basil aioli, baby lettuce, atchara	19	Porkbelly Satay*(2) asian bbq sauce.	11	Indochine Mushroom Soup shiitake, oyster, shimeji mushroom, soft tofu, and egg flower with naan bread.
in rice paper. flash fried and served with chili sauce. Mekong Steamed Black Cod Alaskan black cod steamed with fresh ginger and	22	Crab Lumpia blue crab meat, stir-fried vegetables with sweet chili	18	Kobe Ribeye Satay*(2) soy lemongrass.	12	Jasmine or Organic Brown Rice 6
scallions finished with sizzling sesame oil.		mango sauce. Penang Prawns	20	Prawn Satay(2) spicy red curry.	12	Spicy Lemongrass Fries blended with lemongrass, salt, togarashi, and roasted black pepper.
1938 Shaking Beef* stir-fried 6oz American Kobe beef, red onions, watercr nuoc cham.	34 ress,	fried local prawns sautéed in sweet chili sauce, tomat butter, lemon zest.	0	Shishito Peppers Satay(2) roasted garlic oil	8	Sweet Potato Fries \(\sqrt{\text{hand cut Okinawan sweet potatoes, fried and tossed with spicy salt and pepper.}} \) 11
Spicy Garlic Noodles	16	Indo Turmeric Salmon tumeric butter, edamame, tomatoes, sweet soy.	29	VECET ADI ES		Grilled Asparagus V olive oil, meyer lemon aioli, fried shallots.
buttery egg noodles with 7-minute egg, fried garlic, scallions, and togarashi shichimi.		Whole Fish steamed or fried daily preparation.	MP	VEGETABLES		
Green Papaya Mango Salad local green papaya, mango, baby lettuce, heirloom tomatoes, red onion, bell peppers, thai mint dressing	16	Securiou of moai daily proportions.		Wok Fried Chinese Long Beans V with ginger black bean sauce	12 12	LE SWEETS
	15			Local Baby Bok Choy V with aromatics, soy, oyster sauce, sesame oil.	11	Banana Lumpia topped with house crafted salted caramel and chocolate drizzle served ala mode. 12
rried and sauteed frog legs in crilli tomato gariic butte	er.	BEEF & PORK		Mushroom Curry V	11	14
POULTRY		Grilled Kobe Ribeye* 80z American Kobe beef with aromatic herb butter a	40 ind	green curry with roasted mushroom, butternut squash, eggplant, baby carrots, soft tofu, and okinawan sweet potato with naan bread.	10	Halo Halo white beans, ube ice cream, fresh coconut, green coconut jelly, condensed milk and ube jam walls.
	 14	Okinawan sweet potato fries. Pork Belly Bao Buns(3) lemongrass scented pork belly, braised, roasted, fried crispy, atchara, and roasted shallot mayo.	14	Blistered Shishito Peppers V spicy aioli, spicy pepper, fried jalapenos.	14	Mango Sago 10 mango with white tapioca pearls.
bite sized fried chicken with house crafted tangy Asia bbq sauce.	ın		17	Vegetarian Imperial Roll V stir-fried vegetables and vermicelli noodles rolled in rice paper. flash fried crispy served with chili saud		Affogato 10 Cafe Du Monde coffee, vanilla ice cream, and wafers.
Crispy Chicken Chips chicken skin finished with salt and pepper.	12	Caramelized Pork Ribs* braised baby back ribs with caramel sauce.	Τ,	Fried Tofu Bao Buns(3) V seasoned crispy tofu, atchara, and hoisin	14	Ice Cream with Pandan Tapioca 8 served with fresh fruits.
				Burmese Fire Roasted Eggplant V grilled local eggplant, onions, heirloom tomatoes,	16	Yuzu Crème Brûlée served with an assortment of fresh berries.
				grilled local eggplant, onions, heirloom tomatoes, curry sauce, pickles, with naan bread		Chocolate Lava Cake soft centered cake with vanilla iceceream, raspberry sauce
						we are proud to be serve locally made Magnolia icecream~



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 BBO 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
8		Kona Big Wave	7

SHOT SPECIALS

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

Titos	6
Jameson	6
Casamigos Blanco	10

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

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INDOCHINE

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from the kitchen.

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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		

Ginger Old Fashioned Lychee Martini Specialty Cocktail (cocktail of the week)	9 9 9	House Sparkling Wine House Sauvignon Blanc House Pinot Noir House Chardonnay House Rose	8 8 8 8
1942 Don Julio	20	Kirin Draft	6
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