



## SIGNATURE ITEMS

<b>Cast Iron Beef Tataki*</b> Washugyu beef, seared with soy and truffle oil.	28
<b>Imperial Roll</b> stir-fried pork, vegetables, and vermicelli noodles rolled in rice paper. flash fried and served with chili sauce.	14
<b>Mekong Steamed Black Cod</b> Alaskan black cod steamed with fresh ginger and scallions finished with soy and sizzling sesame oil.	22
<b>Spicy Grass Field Chicken</b> fried and sautéed frog legs in chili tomato garlic butter.	15
<b>Grilled Kobe Steak*</b> 8oz American Kobe beef with aromatic herb butter and umami fries.	40
<b>Spicy Garlic Noodles</b> buttery egg noodles with 7-minute egg, fried garlic, scallions, and togarashi shichimi.	16
<b>Green Papaya Mango Salad</b> local green papaya, mango, heirloom tomatoes, red onion, bell peppers, ginger, cilantro, thai mint dressing	16

## POULTRY

<b>Asian BBQ Chicken</b> bite sized fried chicken with house crafted tangy Asian bbq sauce.	14
<b>Crispy Chicken Chips</b> chicken skin finished with salt and pepper.	12

## SEAFOOD

<b>Hamachi Da Nang Crudo*</b> ogo seaweed, pickled red onions, tobiko and ponzu.	18
<b>Steamed Manila Clams*</b> fresh clams served with ginger, lap cheong sausage, ocean salad, and calamnsi.	19
<b>Colonial Crab Cake (2)</b> blue crab meat, Thai basil aioli, baby lettuce, atchara	19
<b>Crab Lumpia</b> blue crab meat, stir-fried vegetables with sweet chili mango sauce.	18
<b>Penang Prawns</b> fried local prawns sauteed in sweet chili sauce and tomato butter.	20
<b>Indonesian Style King Salmon</b> lime leaf butter, yukon gold potato, edamame, kecap manis.	29

## BEEF & PORK

<b>1938 Shaking Beef*</b> stir-fried 8oz American Kobe beef, red onions, watercress, nuoc cham.	38
<b>Pork Belly Bao Buns(3)</b> lemongrass scented pork belly, braised, roasted, fried crispy, atchara, and roasted shallot mayo.	14
<b>Caramelized Pork Ribs*</b> braised baby back ribs with caramel sauce.	17
<b>Indochine Lamb*</b> orange tamarind demi, atchara, and whipped okinawan sweet potatoes.	29

## SATAY

<b>Chicken Satay*(2)</b> peanut sauce.	10
<b>Porkbelly Satay*(2)</b> asian bbq sauce.	11
<b>Beef Satay*(2)</b> soy lemon.	12
<b>Prawn Satay(2)</b> spicy red curry.	12
<b>Shishito Peppers Satay(2)</b> roasted garlic oil.	10

## VEGETABLES

<b>Wok Fried Chinese Long</b> ✓ with ginger black bean sauce	12
<b>Local Baby Bok Choy</b> ✓ with aromatics, soy, oyster sauce, sesame oil.	12
<b>Mushroom Curry</b> ✓ Indian madras curry with roasted mushroom, butternut squash, eggplant, baby carrots, fried tofu, and okinawan sweet potato with naan bread.	11
<b>Blistered Shishito Peppers</b> ✓ spicy aioli, spicy pepper, fried jalapenos.	10
<b>Vegetarian Imperial Roll</b> ✓ stir-fried vegetables and vermicelli noodles rolled in rice paper. flash fried crispy served with chili sauce.	14
<b>Fried Tofu Bao Buns(3)</b> ✓ seasoned crispy tofu, atchara, and hoisin.	14
<b>Grilled Asparagus</b> ✓ olive oil, myer lemon aioli, fried shallots.	10
<b>Baba Ghanoush</b> ✓ grilled local eggplant, tahini and olive oil with naan bread, asparagus, onions, heirloom tomatoes, curry sauce.	16

## SOUP + SIDES

<b>Krazy Fried Rice</b> wok tossed jasmine rice with pork belly, garlic, egg, vegetables, and gluten free oyster sauce.	17
<b>Indochine Mushroom Soup</b> shiitake, oyster, shimeji mushroom, soft tofu, and egg flower with naan bread.	11
<b>Naan &amp; Curry</b> thai red curry, indian curry, chutney, pickled okra	12
<b>Jasmine or Organic Brown Rice</b>	6
<b>Spicy Lemongrass Fries</b> ✓ blended with lemongrass, salt, togarashi, and roasted black pepper.	9
<b>Sweet Potato Fries</b> hand cut Okinawan sweet potatoes, fried and tossed with spicy salt and pepper.	11

## LE SWEETS

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

\*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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