



SIGNATURE ITEMS

Cast Iron Beef Tataki*	28
Washugyu beef, seared with soy and truffle oil.	
Imperial Roll	14
stir-fried pork, vegetables, and vermicelli noodles rolled in rice paper. flash fried and served with chili sauce.	
1938 Shaking Beef*	30
stir-fried 6oz American Kobe beef, red onions, watercress, and nuoc cham.	
Spicy Garlic Noodles	16
local buttery egg noodles with poached egg, fried garlic, scallions, and togarashi shichimi.	
Green Papaya Mango Salad	16
local green papaya, mango, edamame, baby lettuce, heirloom tomatoes, red onion, bell peppers, and thai mint dressing.	
Singapore Chili Frog Legs	15
fried frog legs in chili butter, garlic, and shallots.	

VEGETABLES

Sesame Tofu Beef Salad	16
local mixed greens, tofu, washugyu beef, cherry tomato, red bell pepper, sesame dressing.	
Local Baby Bok Choy	12
with aromatics, soy, oyster sauce, sesame oil, and chicken liver.	
Mushroom Curry	11
green curry with roasted mixed vegetables, tofu with naan bread. add shrimp +5	
Blistered Shishito Peppers	8
with spicy aioli.	
Vegetarian Imperial Roll	14
stir-fried vegetables and vermicelli noodles rolled in rice paper. flash fried crispy served with chili sauce.	

BEEF & PORK

Surf N’ Turf *	25
caramelized pork ribs, prawns, and pellet mashed potato.	
Pork Belly Bao Buns(3)	14
lemongrass scented pork belly, braised, roasted, fried crispy, atchara, and roasted shallot mayo.	
Caramelized Pork Ribs*	16
braised baby back ribs with caramel sauce.	

SATAY

Chicken Satay*(2)	12
tumeric marinated with peanut sauce.	
Beef Satay*(2)	12
soy lemongrass marinated with peanut sauce.	
Shrimp Satay(2)	12
with peanut sauce.	

POULTRY

Malaysian Fried Chicken Wings	15
Ayam Goreng. crusted five spice chicken wings, finished with spiced vinegar and chili.	
Sweet Chili Chicken	12
8oz crispy chicken tossed with spicy sweet chili sauce.	

SEAFOOD

Hamachi Da Nang Crudo*	20
Hokkaido sushi grade yellowtail with ogo seaweed, pickled red onions, tobiko, ponzu, agi amarillo truffle oil.	
Colonial Crab Cake (3)	19
blue crab meat, Thai basil aioli, baby lettuce, and atchara.	
Crab Lumpia	18
blue crab meat, stir-fried vegetables with sweet chili mango sauce.	
Penang Prawns	20
fried local prawns sautéed in sweet chili sauce, tomato butter, and lemon zest.	
Indo Pan Seared Salmon	29
Big Glory Bay Salmon, pellet mashed potato, heirloom cherry tomatoes, and sweet soy.	
Whole Fish	MP
steamed or fried, chefs preparation.	
Mekong Steamed Black Cod	20
Alaskan black cod with fresh ginger and scallions finished with fermented black beans, cilantro, and sizzling peanut oil.	
Oyster Shooter	10
cucumber, onions, qual egg, smoked trout roe, and ponzu.	

SOUP + SIDES

Krazy Fried Rice	17
wok tossed jasmine rice with porkbelly, garlic, egg, and vegetables. add shrimp +5	
Indochine Mushroom Soup	11
shiitake, oyster, shimeji mushroom, soft tofu, and egg flower with naan bread.	
Jasmine Rice	6
Lemongrass Fries	10
blended with lemongrass, salt, togarashi, and roasted black pepper.	

LE SWEETS

Yuzu Japanese Cheesecake	14
Saigon Sunset	14
Lilikoi tapioca pudding, coconut haupia, mixed berries, and icecream.	
Banana Lumpia	14
topped with house crafted salted caramel and chocolate drizzle served with icecream.	
Affogato	14
Cafe Du Monde coffee, vanilla ice cream, and wafers.	
Yuzu Crème Brûlée	14
served with an assortment of fresh berries.	
Chocolate Soufflé	14
soft centered cake with vanilla icecream, and raspberry sauce.	

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