



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
1938 Shaking Beef* stir-fried 6oz American Kobe beef, red onions, watercress, and nuoc cham.	30
Spicy Garlic Noodles local buttery egg noodles with poached egg, fried garlic, scallions, and togarashi shichimi.	16
Green Papaya Mango Salad local green papaya, mango, edamame, baby lettuce, heirloom tomatoes, red onion, bell peppers, and thai mint dressing.	16
Singapore Chili Frog Legs fried frog legs in chili butter, garlic, and shallots.	17

VEGETABLES

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

BEEF & PORK

Surf N’ Turf * caramelized pork ribs, prawns, and pellet mashed potato.	25
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.	16

SATAY

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

POULTRY

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

SEAFOOD

Hamachi Da Nang Crudo* Hokkaido sushi grade yellowtail with ogo seaweed, pickled red onions, tobiko, ponzu, agi amarillo truffle oil.	20
Colonial Crab Cake (3) blue crab meat, Thai basil aioli, baby lettuce, and 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, and lemon zest.	20
Indo Pan Seared Salmon Big Glory Bay Salmon, pellet mashed potato, heirloom cherry tomatoes, and sweet soy.	29
Whole Fish steamed or fried, chefs preparation.	MP
Mekong Steamed Black Cod Alaskan black cod with fresh ginger and scallions finished with fermented black beans, cilantro, and sizzling peanut oil.	20
Oyster Shooter cucumber, onions, quail egg, smoked trout roe, and ponzu.	7

SOUP + SIDES

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

LE SWEETS

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

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