



SIGNATURE ITEMS

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

VEGETABLES

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

BEEF & PORK

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

SATAY

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

POULTRY

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

SEAFOOD

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

SOUP + SIDES

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

LE SWEETS

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



## HAPPY HOUR

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

### from the kitchen.

Oyster Shooter	8	Chicken Satay	10
Spicy Lemongrass Fries	8	Beef Satay	10
Blistered Shishito Peppers	10	Shrimp Satay	10
Imperial Roll	10	Fried Frog Legs	10
Vegetarian Imperial Roll	10	Green Papaya Mango Salad	10
Porkbelly Bao Buns (3)	10	Caramelized Pork Ribs	12
Sweet Chili Chicken	10	Cast Iron Beef Tataki	20
Hamachi Crudo	15		

### 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		
Titos	10	Kirin Draft	6
Casa Migos Blanco	10	Red Horse Bottle (Philippines)	6
Jameson	10	Kona Big Wave	7
Daily Whisky Pick	9		
Aoki Bourbon Flight	20		

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