



SIGNATURE ITEMS

<b>Cast Iron Beef Tataki*</b>	25
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>	25
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, and sesame dressing.	
<b>Local Baby Bok Choy</b>	12
with aromatics, soy, oyster sauce, and sesame oil.	
<b>Mushroom Curry</b>	11
green curry with roasted mixed vegetables, tofu with naan bread. add shrimp +5	
<b>Blistered Shishito Peppers</b>	12
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>	15
braised baby back ribs with caramel sauce.	
<b>Pork Belly Lechon</b>	16
soy sauce, lime juice, onion, cherry tomato, edamame.	

SATAY

<b>Chicken Satay*(2)</b>	10
tumeric marinated with peanut sauce.	
<b>Beef Satay*(2)</b>	11
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>	18
Hokkaido sushi grade yellowtail with ogo seaweed, pickled red onions, tobiko, ponzu, agi amarillo truffle oil.	
<b>Ahi Poke*</b>	16
Kukui nut ogo, soy sauce, sesame oil, white and green onion, cucumber, edamame, carrots.	
<b>Colonial Crab Cake (3)</b>	19
blue crab meat, Thai basil aioli, baby lettuce, and atchara.	
<b>Crab Lumpia</b>	16
blue crab meat, stir-fried vegetables with sweet chili mango sauce.	
<b>Penang Prawns</b>	18
fried local prawns sautéed in sweet chili sauce, tomato butter, and lemon zest.	
<b>Indo Pan Seared Salmon</b>	25
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>	6
cucumber, onions, quail 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>	8
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.



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