



small plates (4-7 pm) \$6.

panko crusted calamari and sweet chili+basil vinaigrette

grilled beef and garlic+honey vinaigrette

*sesame crusted ahi tuna and hoisin+balsamic vinaigrette

grilled lemongrass chicken and sweet chili+basil vinaigrette

panko crusted calamari, pickled root vegetables and sweet chili+basil sauce

*ahi tuna tempura roll, field mix and curry+miso aioli

char grilled malaysian chicken satay and house made spiced peanut sauce

wok simmered mussel, spicy bean broth and grilled naan

thai inspired red curry vegetarian bowl and grilled naan

chinois style five spiced shrimp, color pepper and field mix

wok fired lamb/chicken wrap and romaine lettuce

goat cheese+crab meat spring roll and pineapple+mango salsa

pan seared pot sticker and ginger+soy vinaigrette

garlic chicken wing and sesame sauce

grilled lemongrass+garlic marinated beef satay and tamarind dipping

vegetable medley tempura and curry+miso aioli

the health dept. would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness. the chef would like to inform you that overcooking fresh seafood ruins the quality of it.