

WINTER RESTAURANT WEEK 2026

DINNER MENU \$40

1st COURSE STARTER

RED CHILI WONTONS

Pork & shrimp wontons, garlic, chili-oil, scallions, soy vinaigrette

HOISIN RIBS

Chef's BBQ sauce, soy, tri-colored peppers

CRISPY SHRIMP BAO

Tempura shrimp, sriracha mayo, chili oil, cucumber, scallions, sesame (3 per order)

ROASTED MUSHROOM SALAD

Shiitake mushrooms, bean sprouts, harissa, black vinegar, confit garlic, scallions (V/GF/C)

2nd COURSE ENTREE

CHAR SIU CHICKEN RICE

Hong Kong Style BBQ Chicken, red soy, egg, seasonal Chinese greens, ginger chimichurri

1970'S GARLIC NOODLES

Egg noodles, shiitake, spinach, garlic butter, parmesan, chef's soy sauce
(choice of fried chicken, sautéed shrimp, fried tofu)

MISOZUKE SALMON RICE

Honey glazed miso salmon, wasabi seaweed rice seasoning, mixed greens salad (GF/C)

BLACK PEPPER DUCK

Duck breast with Szechuan chili paste, Chef's soy, fresh basil, sweet peppers

3rd COURSE DESSERT

MATCHA CRÈME BRÛLÉE (GF)

CHOCOLATE CHEESECAKE