

appetizers

Edamame

steamed edamame, smoked sea salt | 4

Toasted Flatbread

toasted flat bread, olive oil | 4

Blackeye Pea Hummus

tahini, roasted garlic, zahtar spice, marinated olives, crispy pita
| small | 8 | large | 16

Mie N Yu Seasonal House Salad

spring baby greens, chick peas, artichokes, cucumbers, carrots,
golden raisins, persian “ranch” dressing, crispy shallots | 8

Wasabi Caesar

grilled hearts of romaine, shaved parmesan,
wasabi-caesar dressing, rice cracker croutons, angry spice | 9

Crab Hushpuppies

southern corn batter, lump crab, scallions,
saffron-lime remoulade | 11

Crispy Calamari & Pickles

calamari, dill pickle chips, kimchi aioli | 10

Tamarind BBQ Scallops

grilled sea scallops, chilled rice noodle & wakame salad,
tamarind bbq glaze | 12

Firecracker Tuna

sashimi grade tuna tartare, wakame salad, miso-chili vinaigrette,
asian rice cracker crust, sriracha | 11

Lettuce Wraps

choice of chicken or tofu
spicy-sweet soy sauce, scallions, chili peppers | 10

Bulgogi Steak & Cheese Spring Rolls

korean style bbq beef, caramelized onions, jack cheese,
hot kiwi mustard | 12

Sword of Lamb

ground lamb, berbere spice, caramelized onions,
olive sauce | 10

mie n yu
silk road inspired american cuisine
executive chef r.l. boyd

**Consuming raw or uncooked eggs, meats, poultry and seafood products
may increase your risk of food-borne illness.

main courses

Wasabi Caesar Entree Salad

select one: w/thai chicken | 18 | w/crispy calamari | 19

BIG Bulgogi Sandwich

10 oz korean bbq beef, toasted onion brioche roll, dill pickle, butter lettuce, kimchi aioli, angry spiced truffle fries, tamarind ketchup | 18

Sweet Chili Crab Cake

6 oz jumbo lump crab cake, sweet chili, wilted greens, tomato-ginger confit, yuzu butter sauce | 28

Pan-Seared Sea Scallops

yukon pearls, green apple, roasted cauliflower, green curry, blood orange vinaigrette, vanilla, lotus root chips | 28

Daily Fresh Catch

fresh fish of the day, grilled ala plancha, crabby fried bamboo rice, lump crab, edamame, fried egg, spring veggies, spicy carrot-ginger sauce, crispy carrot | *market price*

Fish n' Grits

grilled atlantic salmon, creamy carolina geechee grits, blistered corn, garlic rapini, szechwan peppercorn glaze, sweet corn-sake sauce, tonkatsu, scallions | 26

Chicken "Rica Rica"

airline chicken breast, red chili marinade, aromatic rice, grilled baby bok choy | 23

Duck, Duck...Duck

moroccan tea-cured breast, 48 hour confit, split red lentils, brunoise vegetables, ginger-peach tea chutney, spicy harissa duck broth | 29

Afghan Lamb Chops

afghan marinade, grilled new zealand lamb, golden quinoa "risotto" with goat cheese & baby spinach, artichokes, maple-pomegranate lamb reduction, crispy basil | 32

맛있다 (delicious) Steak

kalbi marinade, garlic rapini, kimchi fried fingerlings, ssamjang steak sauce, crispy garlic
select one: 6 oz filet | 32 or 12 oz ny strip | 42
add a crabcake | +12 | add BBQ scallop skewer | +10

Market Fried Rice

short grain "nishiki" rice, seasonal market veggies, sesame-ginger sweet soy, sunny side egg, crispy garlic, scallions | 16
w/crispy tofu | +5 | w/shredded chicken | +6 | w/bulgogi bbq beef | +8

sides

wilted spring greens
grilled garlic rapini
kimchi fried fingerlings
golden quinoa "risotto" with goat cheese & baby spinach
7 each