

STARTERS TO SHARE

Banana Pesto Hummus / chickpeas, tahini, banana, pesto, olive oil, naan, papadam, fried plantains 12

Lemongrass Mussels / prince edward island mussels, lobster broth, kaffir, ginger, thai basil 11

Veal Wraps / crunchy thai basil, cilantro scallion pancakes, sweet & spicy soy 15

Chipotle Orange Spare Ribs / spicy full rack of natural berkshire pork ribs, orange barbeque sauce 18

Antipasto / organic beef prosciutto, artichoke hearts, aged provolone, spicy olives, naan, arugula, roasted peppers, extra virgin olive oil & balsamic vinegar 23

Thai Pu Pu Grille / lobster spring roll, chipotle orange spare ribs, tempura vegetables, tzatziki lamb kabob, black bean edamame, soy ginger vinaigrette 22

Mie NYu Dim Sum / wasabi & crab gyoza, black bean wonton shrimp, wild mushroom & scallop shumai, pineapple sweet chili, soy ginger vinaigrette, japanese mustard 22

CHEF'S TASTINGS

Lobster Miso Soup / dashi broth, white miso, scallion, spinach, udon noodles 6

Spring Onion Soup / vegetable broth, sake, white soy, cilantro, organic tofu 4

Wakame Salad / seaweed, sesame seeds, kigurage mushrooms, red peppers 4

Vietnamese Bibb Salad / carrot, cucumber, mint, thai chili pepper, yuzu, nam pla, boston bibb, peanuts 4
with grilled calamari 6

Crispy Mini Bok Choy / warm duck bacon, ginger teriyaki vinaigrette, wonton crisps 4

Panko Crusted Japanese Eggplant / smoked heirloom tomato sauce, micro tatsoi 6

White Sesame Scallops / snow peas, bell pepper, scallion, green soba noodles, peanut pesto 9

Red Curry Mussels / prince edward island mussels, coconut red curry 6

Tempura Shrimp & Wasabi Bloody Mary / plum tomato, yuzu, veal demi, vodka, pickled vegetable skewer 5

Smoked Salmon Bruschetta / pastrami rubbed smoked salmon, vermont goat feta, bell pepper, tomato, baguette 6

Fire Cracker Ahi Tuna Tartar / chili pepper, soy, habanero masago, sesame wonton, lemongrass oil 6

Black Pepper Crab / jumbo lump crab, heirloom tomato salsa, ginger ponzu, baby watercress 11

Chorizo Stuffed Medjool Dates / apple wood smoked bacon, smoked pepper harissa sauce 7

Lamb Kabob / natural new zealand lamb, scallion, oregano, garlic, mint walnut pesto, tzatziki, mini pita 6

Foie Gras & Roasted Pear / truffle honey, rosemary, blueberry au jus, mint oil, royale baguette 11

Buddha Duck Steamed Buns / house made kimchi, lime hoisin, sriracha, organic micro greens 7

PROTEINS

Chili & Fried Mint Ahi Tuna / white soy, seasmé, olive oil, lemon, yucca fries, sriracha 25

Thai Red Snapper / real wasabi mashed potatoes, snow pea sesame stir fry, thai citrus basil sauce 26

Chili Infused Crab Cakes / jumbo lump crab, okinawa sweet potatoes, chinese broccoli, tonkatsu hollandaise 25

Miso Pekin Duck Breast / yuzu braised mini bok choy, bamboo fried rice 24

Smoked - Salt Lamb Loin / natural new zealand lamb, wild mushrooms, white asparagus, udon, ginger demi 26

Miso BBQ Hanger Steak / american natural beef, japanese ratatouille, ginger teriyaki 23

Wild Mushroom & Tofu Fried Rice / asparagus, corn, mini bok choy, ginger, mushroom soy, bamboo rice 16

PROTEINS TO SHARE

Parchment Wrapped Bronzino / yukon gold potatoes, baby fennel, preserved lemon, tunisian olives, sea salt 43

Banana Leaf Grilled Rockfish / farm raised rockfish, red chili pepper, cilantro, mini bok choy, pei mussels, calamari, lemongrass lobster broth 45

Wild "Inside-Out" Flounder / line caught flounder, panko, jumbo lump crab, shrimp, black trumpet mushrooms, vermicelli, cilantro, thai basil, lime zest, ginger, red curry sauce 65

Ginger Orange Glazed Lobster / glazed tail, tempura claws, wild mushrooms, dashi broth, green tea soba noodles 75

Green Tea Kobe Beef / snake river farms kobe, edamame bacon succotash, taleggio potato gratin 58

Barbecue Spiced Porterhouse / 32 oz. natural vande-rose farm porterhouse, real wasabi mashed potatoes, spinach 59

SIDES TO SHARE

sauteed spinach 7

grilled asparagus 5

edamame bacon succotash 7

cucumber kimchi 4

real wasabi mashed potatoes 4

bamboo fried rice 6

organic jasmine rice 3