

STARTERS

VINTAGE FARMS BEEF YAKITORI 12

mirin | black bean garlic | mizuna greens

ROASTED SHISHITO PEPPERS 9

spicy ponzu | shaved bonito flakes *

CURRY DUSTED CALAMARI 13

thai lime vinaigrette | chuka salad | grapes *

FIRE ROASTED FANNY BAY OYSTERS 9

braised leeks | lemongrass butter sauce | tobiko

HOUSE MADE CHICKEN POTSTICKERS 12

cilantro mint pesto | ponzu dipping

TRUFFLED NORI FRIES 8

parmesan | furikaki | roasted garlic aioli | wasabi mayo

STEAMED THAI BASIL CLAMS 13

thai basil | kurubota bacon | lemongrass tomato | wine | grilled ciabatta

eating raw or undercooked fish, shellfish and meats may increase your risk of foodborne illness

SOUP

UDON NOODLE MISO SOUP 9

organic maitake mushrooms | scallions | tofu shrimp 4 chicken 2

HOT AND SOUR TOMATILLO SOUP 9

natural chicken | wokked tofu | crème fraiche | crisp wontons *

GREENS

CHAR-SIU DUCK SALAD 18

drake family farms farm goat cheese | candied pecans | pomegranate vinaigrette *

GRILLED GINGER PRAWN SALAD 19

sake marinade | tatsoi | edamame | daikon sprouts | roasted local peppers | miso ginger dressing *

JAPENGO GREENS 9

locally sourced greens | daikon sprouts | enoki mushrooms | gobo | palm sugar vinaigrette | edamame

KONA SPICED SEARED AHI SALAD 22

suzie's farm greens | edamame | tomatoes | pickled onions | temecula honey yuzu vinaigrette

WOK

CASHEW AND ORGANIC CHICKEN STIR FRY 23

suzie's farm vegetables | bean sprouts | mirin | garlic | fermented black bean | steamed brown rice *

JAPENGO FRIED RICE 21

shrimp | char-siu chicken | egg | locally sourced vegetables *

SHRIMP AND SCALLOPS 26

udon noodles | shitake mushroom | thai basil | mint | carrots | peanut ginger sauce *

BBQ GLAZED TOFU 19

green tea soba noodles | jalapenos | shitake mushroom | organic peppers | pea tendrils | sweet chili-sesame

VIETNAMESE PORK 24

harusame noodles | jalapeno | asparagus | mint | grilled eggplant | portobella mushroom | hoisin

***vegetarian version available**

“food. thoughtfully sourced. carefully served”

MAINS

SEARED DIVER SCALLOP 33

jemiji mushroom | asparagus-potato hash | summer squash | corn | plum wine syrup *

MISO BUTTERFISH 32

truffle broth | jemiji mushrooms | shrimp dumplings | bok choy | gobo root

CHAR-SIU ROASTED DUCK 28

local market vegetables | kurobuta bacon | housemade plum sauce | bao buns

GRILLED ORGANIC SCOTTISH SALMON 30

wilted local rainbow chard | furikaki dusted organic potatoes | local squash | lemongrass butter

GRILLED FILET MIGNON AND SAKE PRAWNS 46

natural beef | wasabi butter | choy sum | popcorn shoots | shoyu demi | organic garlic mash

KONA SPICED SEARED AHI 36

forbidden black rice risotto | wokked pea tendrils | yuzu beurre blanc

BRAISED SHORT RIBS 30

wasabi mashed potatoes | bok choy | maui onion | suzie's farm carrots