

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 | sweet grapes *

FIRE ROASTED FANNY BAY OYSTERS 9
braised leeks | lemongrass butter sauce | tobiko

HOUSE MADE CHICKEN POTSTICKERS 12
cilantro mint pesto | ponzu dipping

STEAMED THAI BASIL CLAMS 13
thai basil | kurubota bacon | lemongrass | tomato |
wine | grilled ciabatta

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*

*vegetarian version available

“food. thoughtfully sourced. carefully served”

SANDWICHES

with truffled nori fries or cucumber ginger salad

HOUSE MADE SALMON BURGER 18
soy | ginger | scallions | toasted sesame

KOBE BEEF BURGER 19
shishito peppers | shitake | maui onion rings | siracha |
white cheddar

SHORT RIB BAO BUN SLIDERS 17
bbq glaze | maitake mushrooms |
pickled local vegetables | cilantro

ROSIE’S ORGANIC CHICKEN SANDWICH 16
wild arugula | wasabi mayo | caramelized onions |
toasted baguette

GREENS

CHAR-SIU DUCK SALAD 18
drake family farms goat cheese | candied pecans |
pomegranate vinaigrette*

KONA SPICED SEARED AHI 22
suzie’s farm greens | edamame | local tomatoes |
pickled onions | temecula honey yuzu vinaigrette

ORGANIC GRILLED CHICKEN SALAD 18
rosie’s organic chicken | wild arugula | green papaya |
enoki mushrooms | organic lemon vinaigrette *

GRILLED GINGER PRAWN SALAD 19
sake marinade | tatsoi | edamame | daikon sprouts |
roasted local peppers | miso ginger dressing *

MAINS & WOKS

BRAISED SHORT RIBS AND WHOLE WHEAT NOODLES 22
shitake mushrooms | bean sprouts |
snap peas | pappardelle | sesame soy broth *

MISO BUTTERFISH 26
truffle broth | jemiji mushrooms | shrimp dumplings |
bok choy | gobo root

ROASTED CASHEW AND ORGANIC CHICKEN STIR FRY 21
suzie’s farm vegetables | bean sprouts | mirin | garlic |
fermented black bean | steamed brown rice *

SHRIMP AND SCALLOPS 26
udon noodles | shitake mushrooms |
thai basil | mint | carrots | peanut-ginger sauce *

VIETNAMESE PORK 24
harusame noodles | jalapeno | asparagus |
portobello mushrooms | grilled eggplant | hoisin

JAPENGO FRIED RICE 20
shrimp | char-siu chicken | egg | locally sourced vegetables *

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