

# DINNER MENU



**Rhea**

# S H A R E A B L E S

<b>CUCUMBER SALAD</b>	11
truffle soy sauce, tahini dressing, chili oil, fresh dill	
<b>CRISPY FRIED SHRIMP</b>	16
sweet chili mayo, furikake seasoning, firecracker slaw	
<b>SHRIMP TOAST</b>	15
country white bread, old bay kewpie, blood orange melba, sesame, micro cilantro	
<b>FRIED BRUSSELS SPROUTS</b>	15
fish sauce caramel, togarashi spiced peanuts, black garlic molasses	
<b>PULLED PORK SLIDERS</b>	15
hoisin bbq, smoked pork shoulder, scallion ranch, kimchi, ppang bakery milk bread buns	
<b>MISO CAESAR SALAD</b>	13
napa cabbage, shredded nori, fried milk bread croutons, cured egg, shaved parmesan	
<b>TUNA TARTARE</b>	16
crispy rice cake, yuzu avocado, sweet soy sauce, shaved jalapeno, fried onion, spicy mayo	
<b>CRAB RANGOON DIP</b>	14
lump crabmeat, cream cheese, white cheddar, soy sauce, thai chili drizzle, old bay wonton chips	
<b>FRIED CALAMARI</b>	16
chili garlic glaze, long horn peppers, crushed wasabi peas, lime salt, scallions	
<b>STEAMED PORK DUMPLINGS</b>	14
pork/cabbage mix, chili oil, black vinegar, ramen broth, sesame seeds, scallions	
<b>PORK BELLY BAO BUNS</b>	14
slow roasted pork belly, pineapple hoisin, persian cucumbers	
<b>GENERAL TSO'S BAO BUNS</b>	14
crispy chicken, house tso glaze, firecracker slaw, sesame seeds, aleppo chili flakes	
<b>FRIED MOZZARELLA BAO BUNS</b>	13
gochujang marinara, mozzarella sticks, thai basil pesto, balsamic glaze	
<b>SHANGHAI SCALLION NOODLES</b>	17
bulgogi short rib, dark soy sauce, scallion oil, napa cabbage, lo-mein noodles	

<b>BACON &amp; KIMCHI FRIED RICE</b>	15
bacon lardons, egg, edamame, spicy mayo, pineapple teriyaki, wasabi peas, furikake seasoning	
<b>CHILLED SESAME NOODLES</b>	15
tahini, burnt citrus, scallions, cucumber, thai basil, chili oil, chopped peanuts	
<b>HANGOVER NOODLES</b>	16
shrimp, rice noodles, pickled peppers, napa cabbage, peanut sauce, fried egg, crushed wontons	
<b>TERIYAKI GLAZED MEATBALLS</b>	16
beef/chicken meatballs, gochujang creamed spinach, toasted coconut, sesame seeds, scallions	

# R A M E N

<b>PORK BELLY</b>	21
roasted chicken/pork broth, house noodles, cured egg, shiitake mushroom, scallions	
<b>BIRRIA</b>	20
braised short rib, ancho chili broth, red onions, sliced jalapeno, cilantro, radish, cheesy tortilla	
<b>VEGGIE</b>	18
baby bok choy, roasted tomatoes, shiitake, pea shoots, miso vegetable broth	
<b>SHRIMP SCAMPI</b>	20
parmesan dashi, nori-garlic butter, white wine, chicken stock, lemongrass, spinach, garlic bread	
<b>RAMEN ADD-ONS</b>	
Extra Noodle	4
Double Broth	3
Chili Oil	2
Miso Cured Egg	2
Pork Belly	4
Steamed Pork Dumplings	3
Shiitake Mushrooms	3
Fried Chicken	4
Garlic Spinach	2
Baby Bok Choy	4
Beef/Chicken Meatballs	4

## Chef de Cuisine - Peter Hahm

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
please inform your server of any dietary restrictions or food allergies

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