

DINNER MENU



S H A R E A B L E S

CUCUMBER SALAD	11
truffle soy sauce, tahini dressing, chili oil, fresh dill	
CRISPY FRIED SHRIMP	16
sweet chili mayo, furikake seasoning, firecracker slaw	
FRIED BRUSSELS SPROUTS	15
fish sauce caramel, togarashi spiced peanuts, black garlic molasses	
SPICY CHICKEN LETTUCE WRAPS	14
house stir fry sauce, romaine, puffed rice noodles, water chestnuts, shiitake, kimchi aioli	
MISO CAESAR SALAD	13
napa cabbage, shredded nori, fried milk bread croutons, cured egg, shaved parmesan	
TUNA TARTARE	16
crispy rice cake, yuzu avocado, sweet soy sauce, shaved jalapeno, fried onion, spicy mayo	
LOBSTER RANGOONS	16
claw/knuckle meat, mascarpone cheese, mayo, dark soy, saffron habanero pepper jelly	
RAMEN CACIO E PEPE	16
toasted black peppercorns, olive oil, butter, edamame, scallions, ramen noodles, pink peppercorns	
STEAMED PORK DUMPLINGS	14
pork/cabbage mix, chili oil, black vinegar, ramen broth, sesame seeds, scallions	
CHILLED SUSHI ROLL DIP	14
smoked salmon, cream cheese, cucumber, wasabi kewpie, furikake, egg roll chips	
BLISTERED SHISHITO PEPPERS	13
coconut yogurt, aleppo chili flake, fried mint, sesame, pumpkin seed chimichurri	
CHICKEN BACON RANCH DANDAN NOODLES	16
slab bacon, spicy sichuan sauce, garlic spinach, ramen noodles, scallion ranch	
SHANGHAI SCALLION NOODLES	17
bulgogi short rib, dark soy sauce, scallion oil, napa cabbage, lo-mein noodles	
BACON & KIMCHI FRIED RICE	15
bacon lardons, egg, edamame, spicy mayo, pineapple teriyaki, wasabi peas, furikake seasoning	
CHILLED SESAME NOODLES	15
tahini, burnt citrus, scallions, cucumber, thai basil, chili oil, chopped peanuts	
HANGOVER NOODLES	16
shrimp, rice noodles, pickled peppers, napa cabbage, peanut sauce, fried egg, crushed wontons	
TERIYAKI GLAZED MEATBALLS	16
beef/chicken meatballs, gochujang creamed corn, toasted coconut, sesame seeds, scallions	

B U N S

BLT BAO BUN	14
thick cut slab bacon, tomato jam, romaine, kewpie mayo, fried bao bun	
BUFFALO CHICKEN BAO BUN	14
double fried chicken, gochujang buffalo sauce, scallion ranch, house pickles	
FALAFEL BAO BUN	13
herb chickpea mix, five spice tzatziki, carrot & cucumber slaw	
PHILLY CHEESESTEAK BAO BUN	14
marinated sirloin, wok seared shishito peppers, scallion ranch, mozz/provolone blend	
BUTTERMILK FRIED CLAM ROLLS	16
japanese tartar sauce, romaine, kimchi powder, milk bread hot dog buns	



R A M E N

PORK BELLY	21
roasted chicken/pork broth, cured egg, shiitake mushroom, scallions	
BIRRIA	20
braised short rib, ancho chili broth, red onions, sliced jalapeno, cilantro, radish, cheesy tortilla	
THE FORAGER	19
creamy mushroom veloute, wok seared wild mushrooms, toasted pepitas, creme fraiche, truffle soy	
SEAFOOD CHOWDER	22
poached scallops/shrimp, slab bacon, potato, dashi, clam broth, corn, leeks	
RAMEN ADD-ONS	
Extra Noodles	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
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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