

# 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, baby green leaf	
<b>FRIED BRUSSELS SPROUTS</b>	14
fish sauce caramel, togarashi spiced peanuts, black garlic molasses	
<b>FRIED SHORT RIB DUMPLINGS</b>	16
sun-dried tomato relish, roasted garlic demi, shiitake, five onion aioli, crispy shallots, scallion	
<b>CHINESE-STYLE CRISPY BEEF</b>	19
double fried teres major, shishito peppers, onions, bell pepper, hoisin sticky glaze, sesame seeds, scallion	
<b>TUNA TARTARE</b>	16
crispy rice cake, yuzu avocado, sweet soy, jalapeno, spicy mayo, fried shallot	
<b>VIET-CAJUN MUSSELS</b>	17
chili lemongrass broth, n'duja creole butter, sun-dried tomatoes, thai basil, cilantro, crusty bread	
<b>FRIED RICE AL PASTOR</b>	17
char siu pork belly, caramelized pineapple, achiote mayo, cipollini onions, tortilla strips	
<b>STEAMED PORK DUMPLINGS</b>	15
pork & cabbage mix, chili oil, black vinegar, ramen broth, sesame seed, scallions	
<b>WOK-ROASTED BROCCOLI</b>	14
garlic chili glaze, whipped lemon sesame ricotta, black vinegar honey, toasted pumpkin seeds	
<b>GNOCCHI CARBONARA</b>	18
pan-seared sesame brown butter gnocchi, guanciale, peas, creamy gochujang carbonara sauce, aleppo chili, pecorino, chives	
<b>CHAR SIU STICKY WINGS</b>	17
charred shishito ranch, aleppo chili flakes, scallion	

# B U N S

<b>SZECHUAN BEEF DIP SANDWICH</b>	18
slow roasted beef, stir-fried peppers, szechuan peppercorn mayo, soy ginger au jus dip, toasted baguette	
<b>ROAST PORK BELLY BAO BUNS</b>	16
pineapple hoisin sauce, kimchi cucumbers, scallions	
<b>FRIED MOZZARELLA BAO BUNS</b>	13
pickled plum melba sauce, thai basil, toasted sesame seeds	
<b>PULLED PORK BAO BUNS</b>	14
smoked pork shoulder, Carolina gold bbq sauce, sweet cabbage slaw	
<b>VEGGIE BURGER BAO BUNS</b>	14
scratch-made beet & black bean patty, smoked cheddar, shiitake mushrooms, five onion truffle aioli, crispy onions	
<b>KOREAN FRIED CHICKEN BAO BUNS</b>	15
crispy chicken thigh, maple gochujang reduction, kimchi slaw, yuzu aioli, zesty b&b pickles	

# N O O D L E S

<b>CHILI GARLIC NOODLES</b>	20
crispy pork, ginger scallion sauce, shiitake mushrooms, chili oil, pecorino, hand-cut noodles	
<b>HANGOVER NOODLES</b>	19
shrimp, rice noodles, pickled peppers, thai peanut sauce, napa cabbage, fried egg, crushed wontons	
<b>SHANGHAI SCALLION NOODLES</b>	18
shaved bulgogi beef, dark soy, scallion oil, napa cabbage, lo-mein noodles	
<b>RAMEN CACIO E PEPE</b>	16
toasted black pepper, olive oil, butter, edamame, scallions, ramen noodles, pink peppercorns	
<b>LOBSTER TAIL YAKISOBA</b>	27
wok-fried lobster tail, old bay yum yum sauce, baby bok choy, brown beech mushrooms, lobster infused oil, ramen noodles, pea shoots	

# R A M E N

<b>PORK BELLY</b>	23
roasted pork & chicken broth, miso cured egg, shiitake mushrooms, seared pork belly, scallions	
<b>BIRRIA</b>	23
braised short rib, ancho chili broth, red onions, sliced jalapeno, cilantro, radish, cheesy tortilla	
<b>INDIAN BUTTER CHICKEN</b>	22
yogurt marinated chicken thigh, braised cipollini onions, roasted tomatoes, spiced tomato curry broth, toasted naan bread	
<b>VEGGIE</b>	20
butternut squash, baby bok choy, shiitake mushrooms, miso-vegetable broth, pumpkin seeds, porcini sage chili oil, pea shoots	
<b>RAMEN ADD-ONS</b>	
extra noodles	4
double broth	3
chili oil	2
miso cured egg	3
pork belly	6
steamed pork dumplings	5
shiitake mushrooms	3
fried chicken	6
baby bok choy	3
slow roasted tomatoes	3
edamame	2

# DESSERT

<b>STICKY PLUM PUDDING</b>	12
butterscotch chips, miso caramel sauce, whipped cream	



## 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 food allergies or intolerances.

# Rhea