



RESTAURANT WEEK

\$45 Dinner

FIRST

Cucumber Salad

Chilee oil, lime vinaigrette, sesame crunch, and scallions.

Second

(choose 1)

Crispy Pork

Tomato, garlic, fish sauce, palm sugar, served with sweet chili sauce.

Popcorn Chicken

Chicken thigh pieces marinated in a soy sauce marinade, fried in potato starch and served with a side of yuzu kosho aioli.

Curry Fries

Crispy fries served with Togarashi seasoning, served with herbed aioli.

Third

(choose 1)

Dan Dan Noodles

Thin egg noodles, seasoned beef, and scallions tossed in a spicy sesame sauce, topped with sesame crunch and chili oil | Make it vegetarian with BBQ jackfruit instead of beef.

Chili Mac Bokki

Seasoned beef or bbq jackfruit, tteokbokki rice cake, jalapeños, onions, gochujang cheese sauce, crispy alliums.

Fried Rice

Jasmine rice, oyster sauce, tamari glaze, fish sauce, yu Choi, peppers, fried egg.

Fourth

(choose 1)

Matcha Bignets

Fillico dough, miso caramel, matcha sugar.

Ube French Toast

Milk bread, ube, calamansi glaze, orchid sugar.