

food restrictions/allergies? ask for **nut-free, vegetarian, gluten-free, shellfish-free** menus!

dim sum...

edamame and celery slaw 6

sesame oil, candied lemon

chinese sesame cucumbers 4

fresh rolls 9

herbs, lettuce, tofu, chili peanut sauce

asian pickles 5

traditional scallion pancake 7

crispy spring rolls 5

garlic chives, bamboo, shiitake mushroom

butternut squash+coconut soup* 7

5-spiced charred wild mushrooms

green papaya slaw*** 6

chilis, peanuts, lime

grilled razor clams 9

scallion-shrimp butter, watercress, grapefruit

crispy arctic char roll 11

nori, hot chinese mustard

woodbury clams with black beans 12

sake, housemade black bean sauce

wok-charred baby octopus** 12

grilled corn niblets, sriracha butter

garlicky spicy coal-black wings*** 10

housemade sriracha, pickled salad

esti's hot+sour soup** 5

fresh shiitakes, pork, local tofu

sweet potato fritters 10

chinese sausage, red curry, sriracha aioli

thai pork kabobs* 11

fresh herbs, nuoc cham dipping sauce

braised pork belly buns 9

bao, brandy hoisin, house pickle

tiger's tears*** 11

grilled steak, thai basil, lime, khao koor

18% gratuity added to parties of six or more

please inform your server of any allergies

To ensure your food comes to you as fresh as possible, dishes may arrive at your table at different times. Please enjoy this traditional Chinese family style of eating and sharing!

...and then some

roasted shiitake omelette* 11

farm fresh eggs, sambal

peel-n-eat black pepper prawns*** 13

wok-roasted mussels 15

lemongrass, grilled garlic toast

tamarind glazed pan-roasted cod 17

vietnamese mint, jicama, grapefruit salad

pan-roasted soy glazed salmon* 15

ginger, sriracha, rock sugar

crispy whole fish *mkt price*

fried chicken and waffles 17

ginger-sesame waffle, hot + sweet sauce

panko-crusted lemon chicken 14

watercress, cilantro, pickled radish

chicken and rapini stirfry** 13

toasted garlic, chili oil

spicy silky tofu** 12

peppered pork, scallions, kimchee

cantonese lacquered bbq pork 16

kimchee rice cake, ginger-scallion oil

tea-smoked pork spare ribs* 14

triple pork mushu stirfry 14

porkloin, bacon, chinese sausage, shiitakes

asian-braised short rib soft tacos* 13

pear, radish, chili-sesame salsa

rainbow beef* 14

sirloin, sweet peppers, hot bean sauce

***, **, *** - LEVELS OF HOT & SPICY**

* consumption of raw or undercooked fish may cause foodborne illness

Don't do cilantro? We can omit from many dishes!

matthew barros, executive chef

joanne chang, chef/owner

shiitake and chinese greens 10

mama chang's pork and chive 11

lemony shrimp 13

noodles

crispy tofu steak* 14

chilled buckwheat soba, cilantro, cucumber

dan dan noodles* 8

fresh peanut and chili sambal

shrimp+calamari vermicelli stirfry 15

iceberg, crispy wontons, sesame oil

thai ginger chicken salad* 9

lemongrass, rice vermicelli, butter lettuce

wok-charred udon noodles* 13

chicken, baby bok choy, oyster sauce

beef and broccoli chow fun 15

coulotte steak, fresh rice noodles

(sub chix 4 beef!)

rice/bao

steamed bao 1

white or brown rice 2

nasi goreng** (*indonesian fried rice*) 14

pork, shrimp, pineapple, farm egg

genmai fried rice* 13

brown rice, toasted garlic, greens, beans,

sesame, nori, farm egg

sides 8

organic red miso-glazed carrots

wok-charred baby bok choy

spicy red curry cauliflower*

market greens+taiwanese fermented tofu

hakka eggplant *

wok-roasted brussels sprouts+onions*

add chinese sausage for \$1

dumplings – potsticker style