

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

grilled corn on the cob\* 5  
charred corn salsa, sriracha butter

green papaya slaw\*\*\* 6  
chilis, peanuts, lime

local corn+coconut soup\* 9  
blistered corn, crab, housemade chili oil

crispy arctic char roll 11  
nori, hot chinese mustard

woodbury clams with black beans 12  
sake, housemade black bean sauce

singaporean black pepper prawns\*\*\*13

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

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

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

grilled asparagus\* 9  
five-minute egg, sambal, oyster sauce

wok-roasted mussels 15  
lemongrass, grilled garlic toast

alaskan king crab legs\* 17  
hand-pounded red curry, thai basil

tamarind glazed local haddock 17  
vietnamese mint, jicama, grapefruit salad

pan-roasted soy glazed salmon\* 15  
ginger, sriracha, rock sugar

crispy whole fish **mkt price**

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

18% gratuity added to parties of six or more

## dumplings – potsticker style

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 summer squash\*

sesame snap peas and carrots

hakka eggplant \*

matthew barros, executive chef  
joanne chang, chef/owner

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