

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

dim sum...

edamame and celery slaw \$6
sesame oil, candied lemon
chinese sesame cucumbers \$4
fresh rolls \$9
herbs, lettuce, tofu, chili peanut sauce
crispy spring rolls \$5
garlic chives, bamboo, shiitake mushroom
traditional scallion pancake \$7
asian pickles \$5
green papaya slaw \$6 ***
chilis, peanuts, lime
crispy arctic char roll \$11
nori, hot chinese mustard
singaporean black pepper prawns \$12
1/2 pound, peel and eat *
wok-charred baby octopus \$11
grilled corn on the cob, sriracha butter
garlicky and spicy chicken wings \$10
housemade sriracha, pickled salad ***
chicken and rice soup \$9
pork dumpling, bok choy
esti's hot and sour soup \$5 **
fresh shiitakes, pork, local tofu
red kuri squash soup \$9 *
crispy pork belly, kaffir lime oil
sweet potato fritters \$9
sriracha aioli, chinese sausage
mu la lat skewers \$11 *
grilled lemongrass pork sausage, shiso wrap
braised pork belly buns \$9
bao, brandy hoisin, house pickle
tiger's tears \$11 *** (aka bang bang & olufsen beef)
grilled steak, thai basil, lime, khao koor

...and then some

roasted shiitake omelette \$11 *
farm fresh eggs, sambal
wok-roasted mussels \$15
lemongrass, grilled garlic toast
pan roasted tamarind glazed local cod \$17
vietnamese jicama, mint, grapefruit salad
organic scottish salmon* \$15
ginger, sriracha, rock sugar
crispy whole fish **mkt price**
chicken and waffles \$21
ginger-sesame waffle, hot + sweet sauce
panko-cruste lemon chicken \$14
watercress, cilantro, pickled radish
chicken and rapini stirfry \$13 **
toasted garlic, chili peppers
spicy silky tofu \$12 **
peppered pork, scallions, kimchee
chinese char siu bbq pork \$17
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

dumplings – pot sticker style

shiitake and chinese greens \$10
mama chang's pork and chive \$11
lemony shrimp \$13

* consumption of raw or undercooked fish may cause foodborne illness

noodles

crispy tofu steak \$14 *
chilled buckwheat soba, cilantro, cucumber
dan dan noodles \$8 *
fresh peanut and chili sambal
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

rice

white or brown \$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
gai lan + ginger
spicy brussels sprouts*
wok-charred baby bok choy
hakka eggplant *

food restrictions or allergies? ask for our nut-free, vegetarian, gluten-free and shellfish-free menus!!

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

*, **, *** - levels of hot & spicy

18% gratuity added to parties of six or more

matthew barros, executive chef
joanne chang, chef/owner