

BÁNH TIÊU V 6

HOLLOW BREAD

WHIPPED BUTTER, LOCAL HONEY, FLEUR DE SEL, ROASTED SESAME

OYSTER ON HALF SHELL* GF DF S 4 | 5

DAILY FRESH SHEET

NUOC MAM MIGNONETTE, THAI CHILI & HABANERO TABASCO

HÀU NƯỚNG GF S P 18

GRILLED OYSTERS

GINGER CURLS, FRIED SHALLOT CREMA, CONFIT SCALLION, GINGER NUOC CHAM

HÔT VIT LÔN GF 14

DUCK CUSTARD

EGG CUSTARD, DUCK RAGOUT, RAU RAM OIL, RAU RAM, HOUSE SEASONING

MÅM KHO OUET S GF SI17 LI23

VEGETABLE DIP

SEASONAL VEGETABLES, TARO PUREE, MAM, SHRIMP POWDER

GÖLCÁ* **GF DF 27**

HAMACHI CRUDO

 ${\sf HAMACHI}^*, {\sf HERB OIL}, {\sf THINH}, {\sf PICKLED RAMPS}, {\sf GARLIC CHIPS}, {\sf HERBS}, {\sf LIME LEAF}, {\sf RAU RAM}, {\sf KUMQUAT NUOC CHAM SORBET}$

GOI BACH TUỘC S GF 26

GRILLED OCTOPUS SALAD

GINGER NUOC MAM, FRIED SHALLOT CREAMA, RAU RAM, CUCUMBER, LIME LEAF

BÒ TÁI CHANH GF 27

WAGYU CARPACCIO

WAGYU*, FRIED SHALLOT CREAMA, BLACK GARLIC EMULSION, NUOC CHAM, WATERCRESS

RAU DIẾP XOĂN P GF DF V 18

RADICCHIO PUDDING

RADICCHIO, CUCUMBERS, ROASTED WALNUTS, ROASTED PEANUTS, RICE CRACKER.

RAU RAM PESTO

^{***}A 20% GRATUITY WILL BE ADDED ON TO THE CHECK FOR PARTIES OF 6 OR MORE***

GF - GLUTEN FREE, V - VEGETARIAN, P - PEANUTS, DF - DAIRY FREE, S - SHELLFISH; please notify your server of any allergies or accommodations

^{*}CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

TỦY NƯỚNG GF DF 26

CHARRED BONE MARROW
PHO PILLOWS, SAUTE BEEF, BLACK GARLIC EMULSION, BRAISED
ONIONS

ỐC HƯƠNG NHỒI THỊT S GF 27

SNAIL SAUSAGE

BABYLONIA SNAIL, GROUND PORK, RAU RAM & GREEN SAUCE BUTTER, SHAVED FENNEL, BRAISED CIPOLLINI ONION

NẤM CHIỆN NƯỚC MẮM GF 21

MUSHROOM

KING OYSTER MUSHROOM, BEURRE MONTE, LIME FISH SAUCE GASTRIQUE, VEGAN CAVIAR

BÁNH CUỐN S 24

RICE ROLL

STEAMED RICE ROLLS, TIGER SHRIMP HEAD PUREE, GROUND PORK, WOOD EAR MUSHROOM, FRIED SHALLOTS, HERBS, YUZU NUOC CHAM

CÀ TÍM NƯỚNG GF V DF 27

GRILLED EGGPLANT

WHIPPED TOFU, GARLIC SAUCE, SUNCHOKE CHIPS

MÌ MUỐI TIÊU V 19

SALT & PEPPER NOODLES UMAMI DUST, CURED EGG YOLK SHAVINGS

CƠM RUỐC DF 10

PORK FLOSS RICE
GARLIC RICE, PORK FLOSS

KHOAI TÂY CHIÊN 10

FRITES

WAGYU BEEF TALLOW, SALT, PEPPER, LAUGHING COW BÉCHAMEL, HOUSEMADE KETCHUP

GÀ NƯỚNG MUỐI ỚT DF S 38

CHILI SALT CHICKEN

MARY'S CHICKEN, CHILI SALT SEASONING, CHARRED KALE

CÁ CHIỆN ĐỰA GF DF 33

CHARRED MACKEREL

GINGER SAMBAL NUOC CHAM, PINEAPPLE CUCUMBER CHIMICHURRI, RED RICE

SƯỜN HEO NƯỚNG S 27

COFFEE RUBBED RIBS

PORK SHORT RIBS, COFFEE GLAZE, BUTTERNUT SQUASH PUREE, ADD RICE +3

FEATURED CUTS

10 OZ AUTHENTIC 100% WAGYU NEW YORK STRIP LOIN 65

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