VEGGIE DINNER MENU

SMALL PLATES

EDAMAME +SPICY \$1

Sea Salt

ρ

CRISP CHILI PICKLED CUCUMBERS*

House-Made Crisp Chili Oil, Scallions

8

SCALLION PANCAKES*

Zhenjiang Vinegar, Soy

6

CRISPY WONTON CHIPS*

Sweet & Sour Sauce, Hot Mustard

4

BRUSSELS SPROUTS & SHISHITOS+

Togarashi, Sesame Seeds, Lime Aioli

13

WILD MUSHROOM BAO*

House-Made Bao, Local Mushrooms, Salted Asparagus, Green Buddha Sauce, Fried Shallots (2PC)

WOK THIS WAY

VEGGIE LO MEIN*

Chinese Broccoli, Bean Sprouts, Mushroom Soy

18

CRISPY TOFU & BROCCOLI*

Ginger Soy, Crispy Shallots, Scallions

18

CANTONESE CLAYPOT TOFU*

Shiitake Mushrooms, Bok Choy, Jasmine Rice

20

ASPARAGUS FRIED RICE+

Scrambled Egg, Scallions, Ginger, Asparagus

16

STIR FRIED GREEN BEANS*

Mushroom XO Sauce, Pickled Shallots, Five- Spice Crumble

12

-∞≫

CLASSICS

KHAO SOI*

Thai Coconut Curry Broth, Ramen Noodles, Roasted Squash, Cilantro, Bean Sprouts, Preserved Mustard Greens

19

*Vegan Friendly / +Vegan Option Available

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.
**THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. WE APPLY A 20% GRATUITY TO PARTIES OF 8+. YOU'LL NOTICE
A 4% BOH LOVE ADDED TO EVERY BILL. 100% OF THIS GOES TO THE HARD-WORKING
PEOPLE WHO PREPARED YOUR MEAL TODAY.