# APPETIZERS

**CHICKEN WINGS (MASALA/ TERIYAKI)** *(GF option available)* **$10.99**
5 PCS chicken wings marinated in Indian spices or Teriyaki sauce.

**SKEWERS (GF) (CHICKEN $12.49 / PORK BELLY $13.99)**
Chicken thigh or Pork belly pieces marinated in dried spices, ginger-garlic paste and soy sauce.

**SCHEZWAN CHICKEN** *(GF option available)* **$13.49**
Boneless chicken cubes stir-fried in Sichuan peppercorns, dried red chilis and aromatics, garnished with green onions.

**VIETNAMESE FRESH SPRING ROLLS (VG)** *(GF option available)* **$7.99**
2 pcs fresh vegetable medley, basil wrapped in rice paper, served with hoisin-peanut sauce. | **ADD SHRIMP + $2.00**

**KOREAN CHEESE SWEET CORN (V/GF)** *(wait time: 12 mins)* **$10.49**
Sweet corn kernels, mayonnaise and shallots mix, topped with mozzarella cheese, grilled in oven.

**SPICY CASHEWS (VG/GF)** **$7.99**
Roasted cashews in dried spices seasonings, oil and lime juice.

**EDAMAME (VG/GF)** **$7.49**
Steamed edamame, sea salt | **SPICY + $1.50** *(GF option available)*

**CHICKEN MOMO (DUMPLINGS)** *(wait time: 12 mins)* **$9.99**
5 pcs flour wrapped ground chicken, shallots, cabbage, minced ginger garlic, served with tomato-sesame dip. | **FRIED MOMO + $1.00**

**FRIED SAUSAGE (GF)** **$8.99**
2 pcs deep-fried chicken sausage links.

**STIR FRIED BROCCOLI (VG)** *(GF option available)* **$10.99**
Broccoli stir-fried in special house made sauce topped with sesame sprinkles

# CHEF'S SPECIALS

**UNAGI DON (GF)** **$29.99**
Grilled eel, topped with unagi sauce served with purple Japanese sticky rice, side of broccoli, salad and miso soup.

**NASI LEMAK (GF)** **$21.99**
Rice cooked in coconut milk and lemon grass, served with spicy anchovies - sambal sauce, garnished with fried peanuts, cucumber and hardboiled egg.

GLUTEN • FREE •

# SALADS

**GREEN PAPAYA SALAD (GF)** **$10.99**
Green papaya, snake beans, grape tomatoes, roasted peanuts, Thai chili, coated in palm sugar, fish sauce and lime juice dressing.

**CRISPY SALMON & CHILI CARAMEL SALAD (GF)** **$15.49**
Crisped salmon, green apples, lettuce, basil, cilantro, mint, pickled onion, toasted shredded coconut coated in chili-caramel-sauce dressing.

**CUCUMBER SALAD (GF)** **$11.99**
Cucumber in spicy Gochugaru, sesame oil, brown sugar and rice vinegar dressing and toasted sesame seeds.

# DESSERTS

**MOCHI ICE CREAM (V/GF)** **$6.99**
Sweet, chewy rice flour dough wrapping, with ice cream in the center. Available flavors: mango, strawberry, chocolate, green matcha.

**ALMOND PISTA KULFI (V/GF)** **$6.99**
Indian frozen dairy dessert made with condensed milk, pistachios, cardamom and saffron.

**KAHLUA AFFOGATO (V/GF)** **$8.99**
Kahlua-espresso mix poured over vanilla ice cream. *(*contains alcohol)*

# MAINS

**FRIED RICE (VG)** *(GF option available)* **$15.99**
Wok fried rice with shallots, green vegetables, soy sauce, dry spices and seasonings.
**Add Chicken +$2.00 | Pork +$3.00 | Shrimp +$3.00 | Tofu +$2.00 | Egg +$1.50**

**CHICKEN CHILI** *(GF option available)* **$18.99**
Stir-fried chicken, vegetables, sauteed with tomato and hot chili sauce served with a bowl of rice.

**TOFU CHILI (VG)** *(GF option available)* **$17.99**
Stir-fried tofu, vegetables, sauteed with tomato and hot chili sauce served with a bowl of rice.

**THUKPA NOODLE SOUP (V)** *(GF option available)* **$17.99**
Traditional Himalayan soup bowl with wheat flour noodles and fresh vegetables in a flavorful broth.
**Add Chicken +$2.00 | Pork +$3.00 | Shrimp +$3.00 | Tofu +$2.00 | Egg +$1.50**

**CHICKEN TIKKA MASALA (GF)** **$20.99**
Marinated chicken tikka pieces in a creamy masala gravy served with a bowl of rice or pita bread. *(substitute chicken for tofu for vegetarian option)*

**TOFU CURRY (VG/GF)** **$18.99**
Tofu in a creamy tomato/onion gravy curry, infused with dried spices, served with a bowl of rice.