

## TOSSED & HOT SIPS

### SPINACH SALAD

COCONUT SHRIMP | 18 SEARED SALMON | 24  
spinach, mango, cucumber, cherry tomato, red onions,  
crispy chow mein noodles, & sesame ginger vinaigrette

### THAI CHOPPED SALAD | 10

CRISPY or GRILLED CHICKEN | 16

MAHI | 20 SALMON | 24

organic green & red kale, Swiss chard, red cabbage, carrots,  
sesame seeds, shaved brussels, radish, chicory, scallions,  
cilantro, peanuts, & peanut dressing

### ROASTED BEET & BURRATTA SALAD | 16

ROASTED BEET SALAD | 12  
mixed greens, toasted walnuts, Thai basil and walnut oil,  
balsamic glaze, & a grilled baguette

### STIX WEDGE

VEGETARIAN | 10 SIRLOIN | 22

lettuce, eggs, cucumber, cherry tomato,  
red onions, cilantro, crispy bacon, balsamic glaze,  
blue cheese, & creamy egg yolk vinaigrette

### SOUP

ask our staff for daily soup option

## SMALL PLATES

### MISO-GLAZED GREEN BEANS | 8

sautéed w/ butter, garlic, shallots

### MASAGO and BURRATA | 15

Thai basil & walnut oil, balsamic glaze, grilled baguette

### LETTUCE WRAPS | 12

CHICKEN or VEGETARIAN (TOFU)  
scallions, water chestnut, shiitake, crispy chow  
mein noodles, honey-ginger soy

### CRISPY BRUSSELS | 12

pine nuts, soy-honey glaze

### AHI TUNA TATAKI | 15

seared sesame crusted tuna, avocado-lime puree, radish,  
lemon-orange shoyu sauce

### PAPAS RELLENAS | 10

panko mashed potato fritters, onions,  
pork, tapatio-garlic aioli

### FRIES 8

cotija cheese, tapatio garlic aioli, cilantro, lime, smoked paprika

### POUTINE 15

crispy fries, beef brisket with adobo gravy, cotija, crème fraîche,  
scallions, pickled red onions, fried egg

### BAO BUNS | 13

PORKBELLY, FRIED CHICKEN, or SWEET SOY SHIITAKE  
pickled red onions, English cucumber, sesame seeds, micro greens

### PRINCE EDWARD ISLAND MUSSELS | 12

sautéed w/ garlic, shallots, ginger, roasted tomato, deglazed w/ white  
wine, toast

### CRISPY CALAMARI | 15

buttermilk marinated tossed with a dry mignonette powder,  
bell peppers, fried lemon and pepperoncini, honey-ginger soy

### COCONUT SHRIMP | 13

sweet chili, strawberry & blueberry preserve

## MAIN

### KOBE MAMBA BURGER | 22

1/2 lb kobe beef burger, cheddar, fried egg, kimchi, lettuce,  
scallion-sriracha thousand island, butter pickle chips,  
elote fries, tapatio garlic aioli  
(add bacon \$3)

### SAKE FRIED CHICKEN | 22

sake marinated, tapatio-garlic aioli, miso glazed green beans  
(add 3pcs bao buns +5)

### DASHI BOUILLABaisse SEAFOOD STEW | 32

p.e.i. mussels, sea scallops, mahi-mahi, shrimp,  
garlic roasted tomato, japanese dashi broth, 64° egg, toast

### SZECHUAN BABY BACK RIBS | 23

16 hour braised, full-slab, tossed with spicy Szechuan sauce, topped  
with celery, crushed peanuts, scallions, radishes, rice

### RED CURRY THAI COCONUT SHRIMP | 22

sautéed shrimp, green beans, mixed bell pepper,  
onions, thai-basil, coconut milk, peanuts, rice

### MAHI-MAHI | 24 PAN SEARED SALMON | 29

Nước chấm, vinaigrette, fennel, spinach  
napa cabbage saute & pickled onions

### AHI TUNA POKÉ | 22

seaweed salad, English cucumbers, tuna tossed in sesame and sweet  
soy, mandarin oranges, scallions, radishes, romaine, lemon-orange

### KIMCHI-BACON SHRIMP FRIED RICE | 18

scallions, red and green kale, swiss chard, fried egg

### SPICED DUCK BREAST | 27

polenta, duck-fat carrots, apple demi glaze

### PAN-SEARED SCALLOPS | 30

polenta, lemon-mirin glazed shiitake, spinach, shaved brussels

### SHANK | 28

sous-vide bone-in pork shank, spinach, shiitake mushrooms,  
polenta, demi glaze

### SIRLOIN FILLET 8OZ | 22 NY STRIP 12OZ | 28

### DRY AGED BONE-IN RIBEYE 16OZ | 47

pan-seared with thyme, garlic & butter,  
served with creamy polenta, fries, sautéed broccolini,  
or miso-glazed green beans  
(top with balsamic shiitake mushrooms +4)

### HOT STONE BIBIMBOP

assorted vegetables, rice, 64° egg, nori, sesame seeds

#### CHOICE OF PROTEIN:

Tofu & Shiitake   18	Poké Tuna   25	Duck   25
Grilled Chicken   19	Salmon   29	Beef Brisket   26
Carnitas   20	Shrimp   26	Sirloin   29
Pork Belly   20	Scallops   36	NY Strip Steak   34
Mahi-Mahi   24		Dry Aged Ribeye   53
	Add shiitake mushrooms +2	
	Add a side of kimchi +3	
	Add avocado +3	

## A GLOBALLY INSPIRED RESTAURANT

Executive Chef | Renz Salanga  
Chef de Cuisine | Louis Kiser  
Sous Chef | Renerio Salanga & Daniel Arnold

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of  
food borne illness, especially if you have a medical condition.