



APPETIZERS

SIEW'S PICKLE PLATE sansho cabbage, spicy purple daikon, kohlrabi with lime, and turmeric-ginger carrots 12.5

PANKO-FRIED ARTICHOKEs with kumquat mayonnaise, red cabbage, and shallot vinaigrette 14.5

SCALLOP SASHIMI with blood orange, spring onion, Half Moon Bay wasabi, daikon, wild onion flowers, mizuna, and ponzu 16.5*

LITTLE GEM SALAD with asparagus, ginger-marinated beets, toasted Mendocino nori, shiso, pickled ginger, and goma-ae 14.5

RICE

YELLOWFIN TUNA POKE AND PORK CHASHU DONBURI with shimeji mushrooms, pickled ginger, kombu, takana, and scallions 17.5

GEORGIA WHITE SHRIMP AND LONGANISA FRIED RICE with wild nettles, broccoli, cilantro, red onion, and spicy chili paste 13.5/17.5*

RAMEN

STEMPLE CREEK RANCH BEEF SHOYU RAMEN with smoked brisket, braised short rib, kamaboko, shoyu-marinated egg, Tokyo turnips, scallions, and mizuna 20.5*

GREEN GARLIC VEGGIE MEYER LEMON SHOYU RAMEN with maitake and king oyster mushrooms, salt-cured egg, asparagus, baby carrots, and frilly red mustard greens 18.5

HOKKAIDO MISO RAMEN with ground pork belly, shoyu-marinated egg, spicy rapini, flowering bok choy, purple cabbage, and shungiku 19.5

*contains shellfish

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ADDITIONAL TOPPINGS Egg 2 Garlic-Chili Paste 3

Please inform your server of any food allergies in your party
WATER SERVED UPON REQUEST

SATURDAY 3.24.18