

# REBELLION BAR & URBAN KITCHEN

## SMALL PLATES

### KATSUO FRIES

*Skinny Fries, Bonito Flakes, Crispy Nori*

### ABURI HOKKAIDO

*Seared Scallop, Uni, Seaweed Caviar, Nori Puree, Meyer Lemon, Shio Kombu*

### HAMACHI KAMA

*Grilled Yellowtail Collar, Soy Glaze, Dill Crumble – Also Available as Entrée Portion*

### CALIFORNIA HALIBUT & SCALLOP CEVICHE

*Cilantro, Habanero, Mango, Young Coconut, Plantain Chips*

### GAU CHOY GOW

*Wild Gulf Shrimp & Green Garlic Chive Dumplings*

### XO JAN SPICED CRAWFISH & SHRIMP SPRING ROLLS

*House-Made Tonkatsu Sauce*

### CRISPY CHA GIO SPRING ROLL

*Pork Belly, Kimchi Nuoc Cham*

### KIMCHI & OAXACA EMPANADAS

*Masa Shell, Chimichurri Crème-fraiche*

### DUCK & PHO SPICES

*Fried Duck Dumplings with Citrus & Cucumber*

## STREET BREADS

### TAKO TACO

*Octopus, Tobiko, Avocado, Charred Scallion Salsa, Wonton, Cilantro Lime Cream*

### WAGYU BURGER

*Red Miso Ketchup, Red Pepper Aioli, Bitter Lettuce, Balsamic Onion Jam, and Apple Smoked Bacon*

### HOISIN BRAISED PORK BELLY SLIDER

*Asian Slaw, Crispy Shallot, Wasabi Aioli, Pickled Cucumbers, Grilled Enoki Mushrooms*

### KOREAN STYLE SHORT RIB SLIDER

*Gochujang Slaw, Bone Marrow Aioli, Tomato Bacon Dashi Jam, Sriracha Ketchup, Bitter Lettuce*

### KALE SLAW SALAD

*Cabbage, Carrots, Pecans, Sake Soaked Raisins, Cotija, Wasabi Cream*

### NICOISE SALAD

*Ahi Tuna, Greens, Beans, Kalamata Olives, Red Bell Pepper, Capers, Wheat Berries, Poached Egg, Cucumber, Anchovy Vinaigrette*

### CANDIED SHRIMP & KOHLRABI SALAD

*Chicken, Peanuts, Oranges, Lime, Fish Sauce, Fresh Herbs*

### BRUSSEL SPROUT SALAD

*Wok Fried with Lamb Pancetta and Maple Brown Butter, Fish Sauce Vinaigrette*

### GAI LAN AND OYSTER MUSHROOM SALAD

*Wok Fried and Tossed with Oyster Sauce Thyme and Miso Butter*

## SOUPS, RICE, NOODLES, & RAMENS

### PHAT RICE

*Combination Rice with Ground Chicken, Pork Belly & Braised Beef Short Ribs*

### KIMCHI STEW

*Rice Noodles, Pork Belly, Hominy & Kimchi Broth*

### MUSHROOM PHO

*Rice Noodles with Tofu, Mushrooms, Bean Sprouts, Jalapeño & Thai Basil*

### REBELLION RAMEN

*Pork Skin Ramen with Braised Pork Belly, Mushrooms, “Son-in-Law Eggs” & Menma*

### MUSSEL HOT POT

*Pei Mussels, Korean Chile, Tofu, Smoked Poached Egg*

### CURRY UDON NOODLES

*Japanese Noodles, Kaffir Lime, Lemongrass Scented Ground Chicken, Red Curry, Basil & Parmesan*

### BEEF SHANK NOODLES

*Handmade Egg Noodles, Scallion, Ginger, Doubanjiang, Beef Marrow*

## LARGE PLATES

### “GHETTO SOUS VIDE” SHORT RIBS

*Broccolini, Baby Carrot, Black Rice, Apricot, Seaweed Butter*

### OVEN ROASTED MANILA CLAMS

*Housemade Chinese Bacon, Ginger, Spicy Black Bean Sauce*

### HOISIN-PLUM SAKE BRAISED PORK BELLY & CRISPY OYSTERS

*Soy-BBQ, Seaweed Salad, Pickled Mushrooms, and Kimchi Puree*

### ASIAN STYLE BEEF SHORT RIBLETS

*Gochujang Slaw, Udon Noodles, and Thai BBQ Sauce*

### CALAMARI BOKUM

*Wok Fried with Korean Chili Paste, Breakfast Potatoes*

### SILK SNAPPER

*Whole Silk Snapper Fried in Coconut Fat, Dirty Rice of Plantains & Nam Prik Pao, Sesame Leaf, Tamarind Broth, House Sambal*

### CRISPY ASIAN PEKING DUCK

*Sichuan Rice, Five Spice Pickled Quail Egg Mousse, Kimchi, Port Wine Reduction, Red Miso Sauce*

### TRIPLE SEARED WAGYU RIBEYE

*Caramelized Sweet Potatoes, Chawanmushi, with Garlic-Soy Glaze, Fried Edamame Beans*

### GOCHUJANG GLAZED PORK LOIN

*Enoki Mushroom, Napa Cabbage, Pork Belly Kakuni, Crispy Burdock, Tonkatsu Broth*

### COLD SMOKED & POACHED JUMBO SHRIMP & GRITS

*Tasso & Andouille Dashi, Smoked Poached Farm Eggs, Guanciale, & Freeze Dried Green Onion*