

Wood Fired Oven

Wasabi Crusted Filet Mignon

Wasabi mash, smoked Asian vegetables, lemon oil mizuna 30

"9 SPICE" HALF CHICKEN

Spiced cous cous, mizuna salad, onion citrus dressing 22

Scottish Salmon

Fingerling coins, citrus butter sauce, oyster mushrooms and asparagus 25

Rib Eye

Wasabi mash, sautéed vegetables, kaffir lime béarnaise 32

Miso Sea Bass

Miso orange glaze, Asian greens, shiitake, lotus root and Yangzhou rice 31

Indonesian Lamb Satay

Fragrant Bali rice, sautéed vegetables, TV peanut dip and chutney 28

Pork Chop Hawaiian

Island potato hash, Maui onion marmalade, BBQ pineapple-plum sauce 28

PLEASE ALLOW EXTENDED COOKING TIME FOR "WOOD FIRE-OVEN" ITEMS.

Our ovens can be traced back to the Han Dynasty (206 B.C. to A.D. 20). The natural smoke and heat is derived from seasoned white oak woods. The meats, fowl or fresh seafood are suspended from hooks and slowly cooked, producing a unique and original flavor. This unique cooking method is recommended by the American Heart Association.

