



Noodles

1. Choose Your Flavor

Stir Fried Garlic Noodles

bok choy, carrots, crispy garlic, housemade garlic oil
*GF *V upon request

Singapore +1.00

madras curry spices, farmers' market delicata squash,
bell peppers, onion, free roaming egg *GF *V upon
request

Chicken Bone Broth

free roaming chicken broth simmered for twelve hours,
bok choy, carrots, bell peppers *GF

Sesame Peanut

zucchini, cucumbers, carrots, sesame peanut dressing (cold) *V *GF

Thai Lime

red cabbage, cucumbers, thai basil, panko-garlic crunch,
housemade chili oil, thai lime dressing (cold) *GF upon request

2. Choose Your Noodle

Rice Vermicelli *GF *V	10.50
Ramen Noodles	10.50
Zucchini Noodles *GF *V	12.50

3. Choose Your Protein

Lemongrass Roasted Chicken Breast 3.00 / 6.00
free roaming chicken, lemongrass *GF

Tamari Honey Roasted Chicken Leg & Thigh 5.00
free roaming chicken, tamari, honey, ginger
*GF

Pan Seared Salmon 6.50
scallion-ginger sauce *GF

Chinese Glazed & Roasted Pork 4.00

Salt & Pepper Tofu *V 2.50

Proteins can be ordered as sides and added to our salad

Dumplings

Handmade by Tse Wang

Vegetarian Potstickers *V 9.00

Steamed Pork & Chive Dumplings 9.00

Chicken Dumplings 9.00
garam masala

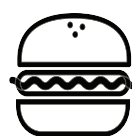
Vegetables

Yuzu Greens Salad 7.00 / 12.00
quinoa, crispy brussels sprouts, orange, glass noodle nest,
organic mixed greens, yuzu vinaigrette *V *GF upon request

Crispy Brussels Sprouts 7.00
yuzu dressing *V

Eggplant Fries 8.00
shallot aioli

Chef's Favorite 11.00



Hong Kong Fried Chicken Sandwich
tamari-palm sugar glazed chicken breast,
crispy ramen crust, green mango & radish
pickles, umami aioli, bao bun

Our kitchen processes nuts, soy and wheat. Please inform our staff if you have any food allergies before ordering. Dishes that are labeled "gluten-free" are prepared in a common kitchen with the risk of gluten exposure.