



Kounter KULTURE

CRAB RANGOON (5 PIECES) \$12

Lump blue crab, chili mango sambal

LEMONGRASS POACHED SHRIMP (8 PIECES) \$13

Slow cooked Argentinian red shrimp over greens with a Thai chili and lime vinaigrette

HEIRLOOM TOMATO SALAD \$10

Napa, cucumbers, mustard frills, toasted nori, furikake, creamy sesame vinaigrette

OMU RAMEN \$12

Stir fried noodles set in a farm egg omelette, mung beans, cabbage, topped with house made bulldog & kewpie

STEAMED BUNS

Slow roasted Blind Star pork, smoked onions, fermented chili-mustard sauce, daikon carrot jalapeño slaw \$7 each

or

MOFU Tofu served with sesame cabbage, pickles, kewpie mayonnaise, bulldog sauce \$6 each

or

Beer battered cod, 4 Hands City Wide, fish sauce pickles, chili-dill tartar sauce \$6 each

SATAY BOWL \$16

Roasted chicken thighs, rice noodles, marinated grilled asparagus, thai peanut sauce

TATAKI + QUINOA

Assorted tsukemono, wakame, creamy ponzu, ginger-scallion sauce

CHOOSE: *Seared yellowfin tuna \$17 or Seared MOFU \$15*

KOREAN BEEF BRISKET \$17

*Chili potato hash, kimchi coleslaw,
slow cooked egg, gouchujang, steamed rice*

SZECHUAN PORK NOODLES \$15

*Lo mein, Szechuan peppercorn ragu, Bok Choy,
fragrant chili oil, fried soybeans*