

CLEVER KOI

SHARING

THAI SALAD 12 HH
napa cabbage / bell pepper / celery / carrots
edamame / cilantro / crispy won ton / peanuts
bang bang dressing

CALAMARI FRIES 13
tempura / mint / furikake / yuzu aioli

KRAZY FRIES 13
pork belly / hoisin / tonkatsu
black pepper garlic aioli / scallion
sesame seeds

KOREAN FRIED MUSHROOMS 13
maitaki mushrooms / daikon sprouts /
red sriracha vinaigrette / sesame seeds

KUNG PAO VEGETABLES 13 HH
curry cauliflower / miso beets / celery
carrots / bean sprouts / napa cabbage
sesame seeds / rice

TUNA CHIPS* 14
honey tuna crudo / wonton chips
herb aioli / pickled carrots
soy marinated fresno chilies / daikon sprouts



STEAMED BUNS

6 EACH / 3 FOR 15

PORK BELLY
hoisin / pickles / peanuts / cilantro

SOFT SHELL CRAB
cucumber slaw / sesame seeds / yuzu aioli

KOREAN HOT CHICKEN
gochujang / pickles / crispy shallots

KIMCHI TEMPURA CAULIFLOWER
fuji apples / scallion / gochujang aioli
sesame seeds

SANDWICH CHOICE OF FRIES OR THAI SALAD

CHICKEN KATSU 16 HH
crispy chicken cutlet / house aioli / tonkatsu / cabbage
sesame seeds / toasted white bread



DUMPLINGS

15 PER ORDER / 2 FOR EACH ADDITIONAL

PIG FACE
napa cabbage / bell pepper / celery /
carrots edamame / cilantro / crispy won ton
peanuts bang bang dressing

SHORT RIB
lemongrass broth / shiitake tare
gastrique onions / cilantro / garlic oil

NOODLES

PORK RAMEN* 18 HH
tori paitan / tonkotsu / crispy belly
soft egg / kimchi / bean sprouts
mushrooms / scallion / black garlic oil

SPICY KIMCHI RAMEN* 18
tori paitan / 5 spice shoyu tare
brasied chicken thigh / soft egg / garlic
kimchi / bean sprouts / mushrooms
scallion / chili crisp / chili & garlic oil

VEGAN RAMEN 18 HH
lemongrass stock / shiitake tare
tofu chashu / confit tomatoes / mushrooms
miso beets / bean sprouts / scallion
gastrique red onions / garlic oil

CHILLED SESAME NOODLES 13 HH
bang bang dressing / corn / cucumber
pickled carrots / gastrique red onions
cilantro / peanuts / chili crisp / scallion
sesame seed

FROM the WOK

FRIED RICE 16
broccolini / carrots / bell pepper / baby corn
soy marinated fresno chilies / edamame / napa cabbage
scallion / shio koji / soy / gochujang / butter

SHAKING BEEF 19
filet cuts / broccolini / grape tomatoes / soy marinated fresno
chilies / bok choy / gastrique onions / scallion / furikake
sesame seeds / served with rice

HOUSE PAD THAI 17
rice noodles / scrambled egg / tofu chashu / takuan radish
peanuts / bean sprouts / scallion / chili crisp

CHOW MEIN 13
yakisoba noodles / snap peas carrots / napa cabbage / bean
sprouts / bok choy / radish sprouts / soy

XO NOODLES 18 HH
yakisoba noodle / shrimp / scallop / pork belly / bean sprouts
snap peas / daikon / scallion / crispy shallot

SZECHUAN CATFISH 19
bok choy / broccolini / snap peas / garlic / arbol chili / chili oil
served with rice

PROTEINS

GRILLED LEMONGRASS CHICKEN 7

BRAISED CHICKEN THIGH 7

KIMCHI BRAISED CHICKEN THIGH 7

PORK BELLY 6

BULGOGI STEAK* 9

SHRIMP 7

TOFU CHASHU 6

SOFT EGG 2

SCRAMBLED EGG 3



GLUTEN FREE



VEGETARIAN



VEGAN

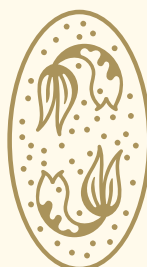
HAPPY HOUR DAILY OPEN - 6PM

\$2 off selected menu items HH
\$9 classic cocktails / \$9 wine BTG / \$5.5 draft beer

IT TAKES TWO \$65 TUESDAY & WEDNESDAY

any two rice or noodle dishes +
four classic cocktails or a bottle of wine

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
A Minimal 3.5% service fee is added to all our guest checks. This fee allows us to provide higher wages to our kitchen staff
without raising menu prices. Thank you in advance for your understanding.



SERVED SHORT



THE ENABLER 14

george dickel 12yr whiskey / hibiscus bitters / grilled lemon juice / grade b maple syrup / smoked sea salt

RIDING THE PINE 13

gun club 100 proof gin / lillet rouge aperitif / lime juice / passion fruit syrup

LITTLE TOKYO 14

tenjaku japanese whiskey / matsui umeshi plum brandy / cherry herring / angostura

ZENITSU ZOUR 14

suntory japanese whiskey / cognac / yuzu mandarin orange / ginger syrup / coconut syrup electric dust / cab float

CRYSTAL CASTLE 14

monopolowa gin / green chartreuse / crystal cordial

GIFT OF OLMEC 14

reposado tequila / creme de cacao / xocolatl bitters lemon / ginger syrup



SERVED Up

LICENSE TO DRIVE 13

rittenhouse rye / cream sherry / sweet vermouth / cappelletti

SCARLET SORA 14

zubrowka vodka / lillet rouge / peach puree / lemon pineapple / orange & peychauds bitters absinthe rinse

CITRUS MISTRESS 14

monopolowa vodka / raspberry mint shrub / cucumber lime / yuzu / lemongrass syrup / procescco float

BEER

DRAFT

sapporo 6.5
ask about our rotating taps

CANS & BOTTLES

miller lite 4.5 / pauliner 6 / asahi 9 (lrg)
left hand milk stout 6.5 / rotating cider mkt
rotating sour mkt

SERVED TALL



LEMONGRASS SWIZZLE 14

monopolowa vodka / yuzu cucumber water / lime / lemongrass syrup

LONG THAILAND ICED TEA 14

denizen rum / el distilador blanco tequila / jelink fernet evan williams 100 proof bourbon / thai tea / coconut syrup

EYE OF THE CHAI-GER 14

chai rum / coconut rum / ginger liqueur / coconut cream lemon

HUMO DE FRESA 14

rayu mezcal / ancho reyes verde / lime / strawberry purée bomb agave

GENERALLY BA-NA-NAS 14

goslings dark rum / rayu mezcal / banana liqueur / trinity bitters / lime / banana / vanilla syrup

SCORPION BOWL *serves 2* 28

rum / gin / brandy / passionfruit
lime / lemon / orange / orgeat



WINE

WHITE

milou / rosé / france 12/44
jp chenet / sparkling white / france 12/44
prost / riesling / california 12/44
maui / sauvignon blanc / argentina 12/44
ca di alte / pinot grigio / italy 12/44
mirth / chardonnay / washington 12/44

RED

sean minor / pinot noir / california 12/44
barricas / malbec / argentina 12/44
jean marc / bordeaux rouge / france 13/48
chasing lions / cabernet / california 13/48

SAKE

kiku masamune / futsu-shu / 180 ml cup 9
momokawa / junmai ginjo nigori / 750 ml 12/44
kuro kakbutto / junmai daiginjo / 720 ml 13/48
damso (rotating flavor) / soju / 370 ml 13
arizona sake / junmai ginjo / 370 ml 45

Classics

9 HH / 12 AFTER

OLD FASHIONED bourbon / bitters / demerara
MANHATTAN rye / sweet vermouth / bitters
GOLD RUSH bourbon / lemon / honey
GREEN POINT rye / yellow chartreuse / sweet vermouth / bitters
PENICILLIN scotch / ginger syrup / lemon / honey
FRENCH 75 gin / sparkling white / lemon / simple
FRENCH 95 bourbon / sparkling white / lemon / simple
BEES KNEES gin / lemon / lavender honey
AVIATION gin / marachino / creme de violet / lemon simple
GIMLET gin or vodka / thai basil / lime / simple
SOUTH SIDE gin / mint / lime / simple
ARMY NAVY gin / lemon / bitters / orgeat
MARTINI gin or vodka / dry vermouth / orange bitters
NEGRONI gin / tuve bitter / sweet vermouth
SBAGLIATO tuve bitter / sweet vermouth / sparkling white

MOJITO rum / mint / lime / simple
PIÑA COLADA white rum / coconut rum / pineapple / coconut cream
DARK & STORMY dark rum / bitters / lime / ginger syrup
MAI TAI white rum / dark rum / orange curacao / lime / orgeat
DAIQUIRI white rum / lime / simple
OLD CUBAN dark rum / sparkling white / mint / lemon / lime / demerara
EL PRESIDENTE white rum / dry vermouth / orange curacao / grenadine
OAXACAN OLD FASHIONED tequila / mezcal / bitters / hibiscus agave
PALOMA tequila / grapefruit / lime / salt / lemongrass syrup
TOMMY'S MARGARITA tequila / lime / agave
AGE OF AQUARIUS mezcal / tuve bitter / lime / passion fruit
KOISMO vodka / orange curacao / bitters / lime / simple
MOSCOW MULE vodka / lime / ginger syrup
PIMMS CUP pimms / fernet / cucumber / lemon / simple
SIDECAR brandy / orange curacao / lemon / simple