

Starters & Sides

small bites

chrysanthemum ten ingredient salad | *plum, tea vinaigrette* - 12
betelnut minced chicken lettuce cups (gf) | *shredded carrot, pea shoots* - 12
monterey calamari fry | *basil, blood orange, asian spice* - 17
basket of fried scallion bread | *dipping sauce* - 8
dungeness crab spring handrolls | *dual dipping sauce* - 18

dim sum

sheng jian bao 'SJB' | *cast iron skillet pan-fried pork dumplings* - 14
dongbei vegetarian long pot stickers | *dipping sauce* - 11
xiaolong bao 'XLB' | *rich consomme* - 17
sichuan "working hands" dumplings | *sesame butter, peppercorn-chili broth* - 13
shan dong shui jiao "water dumplings" | *chive, pork, dipping sauce* - 10
shrimp & scallop siu mai | *dipping sauce* - 14
jade buns or veggie buns | *trio of sauces* - 9
the triple steamer | *xiao long bao 'XLB', siu mai, jade bun* - 19

soup, noodles & rice

27 spice braised beef noodle soup | *brisket, bone broth* - 19
shanghai fat chow mein | *hand-pulled noodles, shrimp, chicken, vegetables* - 14
zhajianmian minced pork noodles | *hand-pulled noodles, garlic crumble* - 14
taiwan lu ru fan bowl | *braised minced pork, rice, bok choy, farm egg* - 19
yangzhou fried rice | *bbq pork, sweet baby shrimp* - 15
vegetarian fried rice | *seasonal vegetables* - 12
jasmine rice | *wrapped and steamed in lotus leaf (v,gf)* - 9

sides

yu choi | *roasted black garlic (v,gf)* - 10
sichuan blistered green beans | *yunnan olive, pickled radish, salted plum* - 13
charred chinese broccoli | *white trumpets, roasted sesame* - 14
steamed vegetables | *bamboo piths* 13
seasonal hot wok vegetables | *house seasoning* - 10

Mains & Chef's Table

earthen oven

peking duck | *kumquat glaze, traditional condiments, sesame pockets* - 39
kurobuta pork char siu | *hot mustard (gf)* - 28
crispy-skin roasted pork belly 'siu yuk' | *house condiments* - 34
pork belly lotus buns | *pao tsai cabbage, peanut glaze* - 32
char siu pork "crunch" baked bun | *house condiments* - 10

big plates

kung pao firecracker chicken | *sizzling peppers, vegetables, cast iron skillet* - 24
whole crackling-skin cantonese chicken | *condiments* - 43
san bei "three up" mandarin orange chicken claypot (gf) | *jasmin rice* - 25
jinling crispy suckling pig | *chinese pancake, hoisin* - 47
wuxi tang cu sweet & sour basil glazed pork ribs | *cilantro, peppers* - 26
wok seared filet mignon | *kow wok roasted shishito peppers (gf)* - 45
clay pot meatballs | *bok choy, house made pumpkin noodles* - 24
sichuan chili butterflied prawns | *red lees, bloomsdale spinach* - 37
tender scallops | *black bean, abalone sauce* - 42
2 lb. dungeness crab | *salt, pepper* - market
2lb. shanghai lobster | *sichuan fermented rice, chile, scallion bread* - market

seasonal si fang cai - chef's table

eight course tasting menu | 100 per person

steamed shanghainese dumplings | pork, shrimp, garlic soy
baked barbecued pork bun | bean curd, hoisin
cast iron skillet leek jiaozi dumplings | pork, prawn, chive, aged black vinegar
local black cod | bamboo cannelloni, lotus root, eggplant
velvet chicken | black truffles, matsutake mushroom, soya veal jus
wok-fried australian wagyu beef | morel mushrooms, garlic
upside down sizzling rice soup | poached lobster, ogonori, bottarga brunoise
cocoa douha | chestnut meringue, mandarin