

Bar Menu

Munchies

pickles, jerky and nuts

\$8

Salt & Vinegar Shrimp Chips

shrimp shell salt

\$8

Pan Fried Buns

bamboo, mushrooms, kale, tofu

\$8

Cheong Fun (Rice Noodle Roll)

dry shrimp, cilantro, scallions,
sea urchin

\$8

Prawn Toast

milk bread, bacon, sprouts

\$8

Potstickers

monterey bay squid, pork, garlic
chives

\$8

BBQ Pork Buns

char siu, pork floss

\$8

Fish/Meat

Steamed Alaskan Halibut

young ginger, cilantro, shiitake broth,
smoked oyster sauce

\$20

Roasted Quail

MJ's lap cheong, sticky rice, jujube,
bing cherries

\$24

Lion's Head

pork meatball, fermented mustard
greens, little gems

\$18

Devil's Gulch Pig Head

tea egg, black vinegar, amaranth, favas

\$15

Lotus Root Salad

almond jello, celery, white peach

\$10

Crispy Scarlet Turnip Cake

oil cured black olives, shiitake mushrooms

\$9

Salt & Pepper Monterey Squid

frog legs, fennel, kumquat, green chili

\$14

Fried Rice

hanger steak, cured tuna heart, egg,
fried garlic

\$16

Dessert

Gold Mountain

walnut meringue, osmanthus
cream, lotus seed, eucalyptus

Black Sesame Cake

rosebud mousse, ginger,
strawberry confit

Chocolate

red bean, chocolate caramel,
sesame & cinnamon

Frozen Soy Milk

jasmine granité, rhubarb,
caramelized puff pastry

\$13