

hot tastings

gyoza
pork and chicken dumpling,
crispy lace, herbs

10

lobster thermidor
gremolata crusted lobster,
sweet chili aioli

tom yum pork skins
tom yum powder, chive aioli

6

seafood laksa
crispy salmon, PEI mussels,
prawns, curry broth, chili oil, ikura

japanese pumpkin
sake braised pumpkin, green curry,
toasted pistachio

14

lamb ribs
fried, palm sugar glaze,
herb salad, candied peanuts

shrimp toast
shrimp and cellophane noodle croquette,
loafers potato bread

15

japanese long eggplant
tamarind smoked soy, fried shallots,
herb salad

peanuts
kaffir lime leaf, thai basil, garlic oil

4

green beans
vegan xo, black garlic

cool tastings

laarb
spicy lamb tartare, fried shallots,
candied pine nuts, rice cracker

18

sake sashimi
ponzu, myoga, ikura, nikiri,
kizami wasabi, togarashi

cabbage salad
candied peanuts, fried shallots,
tamarind dressing

8

shima aji sashimi
mission fig boshi, crispy leek,
ponzu

spicy salmon skin hand roll
naam prik, pickled daikon,
sweet squash, sprouts

5

isaan hamachi
thai kosho, candied garlic,
coconut naam pla, shallots, chili oil

vegetable handroll
avocado, pickled daikon,
sweet squash

5

madai ceviche
aji amarillo, leche de tigre,
puffed hominy, herb salad

for sharing

short rib curry
red curry, labne, roti flatbread

38

fried madai
aged madai, trio of chili sauces

crab donabe rice
dungeness crab,
crab dashi, marinated ikura

(please allow 30 minutes)

50

koji aged ribeye
20 oz.
joyce farms (winston-salem, NC)

please note

***not all ingridients are listed, please inform your server of any allergies or dietary restrictions
***consuming raw or uncooked food may increase the liklehood of foodborne illness

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Red

Vint.	Producer/Wine	Grape(s)	Price
2016	Chateau Potensac	Cabernet Sauvignon Blend	80
2015	Green and Red Vinyard	Zinfandel	60
2016	Rudy	Cabernet Sauvignon	64
2017	Textbook	Cabernet Sauvignon	60
2017	Johannes Zillinger "Velue"	Zweigelt	41
2014	Pesquera "Crianza"	Tinto Fino	75
2017	G.D. Vajra "Langhe"	Nebbiolo	48
2007	Henri Milan "C.L.O.S"	Grenache and Syrah	75
2014	Giacomo Bourgognolo "No Name"	Nebbiolo	99
2018	Faury "Collines Rhodaniennes"	Syrah	43
2017	Speri "Valpolicella Ripasso"	Corvina Blend	45
2017	Cacique Maravilla "Pipeno" 1 Liter	Tinto Pais	39
2019	Division "Nouveau"	Gamay	40
2017	Felsina "Chianti Classico"	Sangiovese Blend	55
2016	Division "Trois"	Pinot Noir	108

White

Vint	Producer/Wine	Grape(s)	Price
2017	Weschler	Pinot Blanc	55
2018	Tiberio	Pecorino	54
2017	Santandi "Villa Solais"	Vermentino	33
2017	Peay Sonoma Coast "Estate"	Viognier	91
2016	Paul Lato "Le Souvenir"	Chardonnay	120
2015	Jean-Luc Mouillard "L'Etoile"	Savagnin and Chardonnay	68
2015	Divergent "Cerca"	Vermentino	46
2017	Emile Beyer "Tradition"	Gewurtztraminer	52
2017	La Vizcaina "La del Vivo"	Godello	66
2017	Au Bon Climat "Santa Barbara"	Chardonnay	48
2018	Division "Inonde"	Chenin Blanc	66

Riesling

Vint	Producer/Win	Grape(s)	Price
2016	Selbach-Oster "Feinherb"	Riesling	35
2016	Pfeffingen "Weilberg GG"	Dry Riesling	70
2018	Willi-Schaefer "Himmelreich GG"	Dry Riesling	95
2017	Von Winning "Winnings"	Riesling	43
2015	Reinhold Haart "Piesporter"	Riesling	39
2007	Hexamer "Schlossbockelheim In Den Felsen"	Riesling Spatlese	51
2014	Schaefer Frohlich "Felseneck GG" (375 ml)	Dry Riesling	57
2016	Zilliken "Rausch"	Dry Riesling	95
2016	Max Grunhaus "Abstberg"	Riesling, Spatlese	60

Pink + Orange + Natural

Vint	Producer/Wine	Grape(s)	Price
2018	Day "Tears of Vulcan"	White Blend	60
2017	Clos Cibonne "Tentations"	Grenache Blend	35
2018	Eklektikon	Santameriana	60
2018	Eklektikon "A-Grafo"	Roditis	52

Bubbles

Vint	Producer/Wine	Grape(s)	Price
2014	Durrmann "Cremant d'Alsace"	Pinot Noir	63
NV	Langlois-Chateau	Cabernet Franc	52
2006	Paul Bara "Comtesse-Marie de France"	Pinot Noir	275
NV	Cleto Chiarli "Fondatore"	Ancestral Method Lambrusco	50
2009	Nomine-Renard "La Memoire"	Chardonnay	150
NV	Von Winnings "Sekt Extra Brut"	Riesling	50

