

The start of a **delicious relationship**



TOMATO CURRY

A fresh take on the traditional. Rich tomato, a twist of curry, a splash of vinegar, white onion, and green chili blended to a silky finish..



BROCCOLI & CHEDDAR

East meets cheese with green broccoli, scallion, thai chili and a touch of cilantro....



SOCIAL BURGER | choice of cheese +1

Heaven on a potato bun, with shredded lettuce and longevity sauce...



Literally "fire meat" in Korean, the beef charred, hence the name. Sauced with soy, sugar, scallion, garlic and sesame oil then garnished with cooled cucumber kimchee and kewpee, a japanese mayo.....



Ground beef with mint, lemongrass, cilantro and red onion topped with lettuce and served with a chili-mayo and a sweet onion jam.



GRILLED TOFU BURGER | choice of cheese +1

A thick tofu steak marinated in soy and plated with pickled peppery daikon. A taste of zen with a little zip....



CRISPY FRIES

Straight cut local potatoes crisped golden brown. A tasty sidekick to any burger.



SOUTHEAST ASIAN PICKLES

Cucumber, cauliflower and radish marinated with turmeric and dill then pickled in-house in a brine of japanese vinegar and asian spices...



CURRIED CREAM SPINACH

Fresh, local spinach blanched and melded with a creamy, cheesy, curry sauce....

and sour essence... SMOKED RIBS

CRISPY SPRING ROLLS

Asian soul food, St. Louis pork ribs marinated in mesquite-smoked tamarind, slow cooked to perfection. Comes with a pineapple bbq sauce laced with gochujang, an aged Korean pepper sauce...

Chunks of shrimp with ground chicken, diced jicama and shredded cabbage. And mushrooms... And

scallions... And cilantro. With a duck sauce made

from calamansi, a citrusy Filipino fruit with a sweet



Made with organic chicken, served on a toasty bun, smothered in sweet and spicy relish. Ah, sweet harmony....



KUNG PAO ... WOW

IMPERIALIST HOT DOG

Certified organic chicken, soy-sesame marinated, then iron-seared with thai chili. Finished with smooth roasted peanut spread. Certifiably insane..



Pillowy puffs filled with a sweet, creamy yuzu curd made from the tart japanese citrus fruit of the same name. Sweet dreams...



CHOCOLATE TOFFEE BROWNIE

YUZU CREAM PUFFS

Double-rich chocolate brownies warmed and glazed with a sweet toffee topping....



HOT WINGS

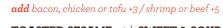
Crispy wings glazed in a sauce of tamarind, garlic, shallots, palm sugar and togarashi, a Japanese spice blend of red chili, roasted orange peel and black



BIBIMBAP BURGER

Korean for "mixed meal", it's ground beef with a slow cooked egg, covered in lettuce and served with pickled carrot and cucumber....





TOASTED SESAME with SWEET & SOUR DRESSING Leafy romaine, torn and tossed, with sautéed king

oyster mushrooms. Dressed in sesame vinaigrette...



Bite-size cut romaine, mixed with avocado and tomato, sugar snap peas and a six-minute egg. Drizzled with



CHOP-CHOP SALAD with TANGERINE VINAIGRETTE

extra virgin olive oil and the tangy juice of a tangerine.....



NOODLE SALAD with PLUM PONZU Chilled Japanese buckwheat soba topped with chopped scallions and sliced snap peas. Accompanied by a sweet

plum citrus dressing, and candied wasabi...



CHICKEN CORN & COCONUT

Organic chicken, sweet corn, tender coconut relish in lime, cumin, and chipotle. Topped with onion, avocado, cilantro and jalapeno. ..



CHILI KISSED TILAPIA

Light, white fish brushed with thai chili, sauteed and garnished with fresh green tomato salsa and avocado. This is a real Confucian fusion..



KOREAN BEEF TACO

Vintage® skirt steak marinated in a sweet/savory sauce of cane sugar and gochujang. Served in warmed corn tortillas with spicy bean sprout kimchee.



We proudly serve sustainable fish and all natural meat from humanely treated animals

