

Rolled

- MERCY 12**
spicy tuna - jalapeño salt - salsa verde
- CRISP 11**
crab - avocado - spring roll wrapper - korean aioli
- THE SMITH 9**
tofu skin - wasabi avocado mousse - dried soy
- CONFUCIUS 13**
seared madai - spicy shrimp - oshinko
- MAJOR TOM 15**
seared tuna - spicy tuna - kabayaki
- POW 12**
spicy king crab - mango sauce - wasabi honey

THE GRAND SAMPAN

sashimi, sushi & rolls 150

Cold

- HOUSE SALAD 10**
romaine - carrot - miso.honey vinaigrette
- COLD NOODLES 11**
chicken - red pepper - peanut sauce
- CRAB SNOW 9**
avocado - tobiko - wonton
- RIBBONS OF TUNA 13**
asian pear - avocado - black sesame
- TUNA TATAKI BLT 12**
bacon - tomato.guacamole - balsamic
- VIETNAMESE SUMMER ROLL 12**
shrimp - cucumber - mango sauce
- WAGYU BEEF TATAKI 21**
pickled shallot - serrano pepper - garlic chip
- BLACK GARLIC KAMPACHI 17**
black truffle - soy.yuzu - serrano

Raw

- TORO 6 - SHRIMP 3 - BBQ EEL 4**
- UNI 6 - TUNA 4 - SALMON 3**
- SCALLOP 3 - HAMACHI 5**
- IKURA 5 - MADAI 4 - KAMPACHI 6**

Hot

- 5 EDAMAME**
wasabi salt
- 7 CHARGRILLED CORN COB**
kabayaki butter - chives - truffle
- 8 HOT & SOUR SOUP**
pork - bamboo - tofu
- 13 TOFU 3 WAYS**
silky - fried - smoked
- 11 MISO-YAKI CHICKEN EGGPLANT**
yam - peanut - sweet red miso glaze
- 9 PORK & CABBAGE POTSTICKER**
pork - gyoza - scallion
- 9 PHILLY PEPPERSTEAK STICKYBUNS**
braised short rib - caramelized onion - provolone
- 17 ROBATA-GRILLED LOBSTER TAIL**
cantonese lobster sauce
- 11 CRUSTED CALAMARI**
green papaya - mango - nuac cham
- 11 CHINESE CHICKEN TACOS**
avocado - bell pepper - sweet chili
- 9 REUBEN SPRING ROLLS**
pastrami - kimchee - sweet mustard
- 15 BONELESS BBQ SPARE RIBS**
sesame - scallion - honey barbeque glaze
- 29 WAGYU STRIP**
kabayaki butter - beachwood mushroom - snowpea

Rice & Noodles

- HUNG'S FRIED RICE 13**
chinese sausage - shrimp - egg
- CINDERELLA RICE 17**
beachwood mushroom - acorn squash - truffled xo sauce
- LO MEIN 13**
chinese sausage -or- chicken -or- vegetable
- PAD THAI 12**
smoked tofu - bean sprout - crispy shallot

Mains

- 32 BOURBON-MISO SEABASS**
maple - green bean - napa cabbage
- 18 SPICY SCHEZUAN CHICKEN**
long hot red pepper - dry chili - chinese chive
- 23 SLOW COOKED CHATHAM COD**
japanese eggplant - bok choy - spicy tamarind tomato sauce
- 17 ZONGTANG CHICKEN**
broccoli - scallion - red chili vinegar
- 24 CRISPY BEEF**
chili - carrot - leek

Simple

- MADAGASCAR SHRIMP 19**
nuac cham
- CHILEAN SEA BASS 34**
black bean sauce
- SALMON 20**
kabayaki butter
- TUNA 24**
cilantro ponzu
- FILET 24**
kabayaki butter

Sides

- 6 YU CHOY**
olive oil - garlic
- 7 BUDDHIST DELIGHT**
bok choy - snow pea - shiitake mushroom
- 8 VEGETABLE ROBATA**
asparagus - king oyster mushroom - japanese sweet potato
- 3 JASMINE RICE**

Large Format

- PEKING DUCK 59**
moo shu pancake - pineapple - hoison
- STEAMED BLACK BASS 37**
kohlrabi - chinese celery - konbu broth
- 31 BEEF & BROCCOLI**
braised bone.in short rib - udon - chinese broccoli
- 35 GREEN TEA LOBSTER TEMPURA**
soba tree - korean aioli - cilantro ponzu

Executive Chef HUNG HUYNH

please no flash photography allowed | eating raw or undercooked menu items such as meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.