



No Gas Menu

SNACKS

Peanuts, Dill and Chinese Beef Jerky – 6

Smoked and Fried Dates Stuffed with Duck – 7

Raw Bok Choy with House-Made Shrimp Paste – 5

Smoked Oysters in scallion oil – 6

Sichuan 'Nduja with shrimp chips – 8

SMALL PLATES

Fava Bean Curd Terrine with Pickled Mustard Cabbage, Bacon and Chili Oil – 13

Mâche Salad with Radishes and House-Made Ricotta – 13

Kohlrabi Noodle Salad with Sesame-Peanut Dressing and Anchovies – 15

Whey Poached Celtuce with Century Egg, Garlic Chives and Dehydrated Dofu Ru – 15

China-quiles: Steamed Eggs, Sichuan Pork Sauce and Yucca Chips – 15

Masa Scallion Pancake with Cilantro and Cashew Salad and Smoked Chicken – 15

Pork Belly Egg Roll – 13

Vegetarian Steamed Buns – 12

ENTRÉES

Dofu Ru Ricotta Gnocchi with English Peas, Asparagus, Chanterelle Mushrooms and Sugar Snap Purée – 23

Roasted Duck with Stir Fried Quinoa, Peashoots, Sweet Potato and Goji Berry Gastrique – 29

Braised Char Siu Beef Short Ribs with Snow Peas, Arugula and Koshihikari Rice – 26

Whole **Steamed Fish** with Fennel, Tangerine Peel, Chili Oil and Fermented Black Beans – 32

Chinese **Spätzle** with Sichuan Pork Sauce – 22

SIDES

Sautéed Greens – 4

Fried Okra with Shrimp Paste – 6

2 for 1 still wines by the glass all night