

first taste

- Edamame 5
 - chili garlic 6
- Fried Calamari
 - with thai basil marinara 10
- Goat Cheese and Spinach Dumplings (6)
 - with red wine vinaigrette 10
- Ahi Tuna "Lollipops"
 - with chili oil and sea salt 10
- Tiger Prawn Spring Rolls
 - with sake hoisin dip 9
- Tempura Fried Popcorn Shrimp
 - with smoked chili aioli 12
- Shrimp and Scallop Potstickers
 - with chili and garlic sauce 10
- Five Spice Petite Filet (Teres Major)
 - on mixed greens with orange vinaigrette,
and goat cheese 10
- Tempura Prawn Mini Spring Rolls
 - with avocado and red pepper
vinaigrette 12

second taste

- Tsunami Wedge
 - crisp iceberg, grape tomatoes, cucumbers,
avocados and a ginger-soy dressing 7
- Tataki Salad
 - Mixed greens and citrus segments with a
sesame-citrus vinaigrette 6
- Thai Caesar Salad
 - with wonton crisp 6
- Spinach Salad
 - parmigiano reggiano, olive oil, sea salt 7
- Pho Pot
 - with rice noodles, shaved beef, fresh chilis
and herbs 9
- Coconut Curry Soup
 - with shrimp, clams and Chilean sea bass 8
- Soup du Jour market

main taste

- Red Miso Braised Beef Lo Mien
 - with baby corn and baby bok
choy stir fry 19
- Emperor Massa's Crispy Chicken
 - with broccoli and snow peas
on wok fried udon noodle 18
- Kalamansi Lime-Glazed Prawns
 - over Hawaiian fried brown rice 22
- Tandoori Blackened Salmon
 - with warm spinach, bacon, shiitake
mushroom stirfry and garlic
beurre blanc 25
- Burnt Sugar Chili New York Strip
 - with foie gras port reduction and
goat cheese mashed potatoes 28
- Chili Seared Sea Scallops
 - with yuzu lime guacamole and
chinese chips 25
- Mustard Miso Glazed Chilean Sea Bass
 - with braised leeks 33
- Pepper Seared Beef Tenderloin
 - with honey balsamic syrup
and horseradish oil 32

sides

- Potato Mash 5
- Tempura Vegetables with Ponzu 7
- Wok Fried Rice 6
- Chili Garlic Broccoli 5
- Seared Tuna Sashimi 7
- Spinach, Bacon and Shiitake Mushrooms 5

Chef: Bobby Massa

(20% gratuity may be added to parties of 6 or more)