



CATERING MENU

*select at min. of 1 item from each section to create a custom family-style meal
dishes are designed to serves 4 to 6 people*

MAINS

HONEY GLAZED PORK CHAR SIU, aromatic sweet soy 36
WHOLE ROTISSERIE CHICKEN, scallion ginger sauce (GF) 39
NORTH ATLANTIC SALMON, Cantonese black bean sauce (GF) 39
RED BRAISED BEEF, daikon, carrots (GF) 45

+

GRAINS & NOODLES

8-GRAIN RICE (GF, Vg) 27
VEGETABLE FRIED RICE, seasonal veggies (GF, Vg) 36
L+C FRIED RICE, 8-grain rice, char siu pork, chicken, pork belly, onions, scallions, eggs (GF) 42
CHILLED SWEET POTATO NOODLES, kale, fragrant chili oil (GF, Vg) 24
KOKUHO WHITE RICE (GF, Vg) 18

+

MARKET SIDES

cold

SESAME CUCUMBERS, radishes, goji berries, sesame seeds (GF, Vg) 30
CHILLED 5-SPICED TOFU, snow peas, chinese celery, wood ear mushrooms, carrots, speck ham (GF) 30

hot

GARLICKY BOK CHOY GREENS, wood ear mushrooms (GF, Vg) 30
STIR-FRIED MUSHROOMS, green onions, chilies, garlic chives (GF, Vg) 33
WOK'D TAIWAN CABBAGE, chinese wine, sesame oil (Vg) 30
CHINESE EGGPLANT, sweet peppers, potatoes (Vg) 30
MAPO TOFU, chili oil, numbing szechuan peppercorn (Vg) 30
HOMESTYLE VEGGIE CURRY, yellow curry, potatoes, carrots (GF/V) 30