

Souped Up Hotpot

Fall Dinner Menu

Appetizers

- Skewers** 5
*Grilled Skewers brushed with house made cumin marinade
Choice of Chicken, Beef, Lamb*
- Dumplings** 7
*Our house dumplings
With your choice of Pork and Cabbage or Vegetarian options*
- Potstickers** 6
*Pan-Seared crispy potstickers served with our house made yuzu-soy sauce
With your choice of Chicken, Pork, or Seafood Options*
- Ruby Wonton** 6
Wontons served in ruby red aromatic chili sesame oil and fresh herbs
- Scallion Crepe Roll** 6
Savory, flaky scallion crepe, rolled with egg and drizzled with sweet soy Thai chili paste
- Chilled Chili Chicken** 7
Pulled chicken, chilled in an ice bath, with aromatic black bean herb sauce

Entrées

- Braised Beef Short Ribs** 24
Fall off the bone caramel glazed Beef short ribs braised in an anise cinnamon reduction
- Cilantro Lime Chicken** 21
Chicken breasts marinated in a house made juicy cilantro lime sauce, grilled to perfection
- Steamed Sesame Ginger Salmon** 23
6 oz. tender salmon fillet, steamed with sliced ginger and seared with green onion slivers
- BBQ Pork Ribs** 22
Korean style Asian pear sweet soy and garlic marinated grilled pork spare ribs

Desserts

- Tangyuan** 6
*Choice of Black Sesame or Peanut
Chinese sticky rice balls served in warm rice water.*
- Chilled Aloe Gelee** 5
Chilled Aloe with sweet basil seed in fruit syrup
- Mochi Ice Cream** 5
Choice of Red Bean, Mango Sorbet, Strawberry, or Green Tea Japanese flavored mochi with ice cream filling.