Commons Menu

Cantonese Char Siu Pork
Prepared with hoisin sauce, five-spice, and fermented bean curd, red peppers, onions, and cabbage. Paired with house blend rice (half brown/half white jasmine fusion).
ALLERGENS: SOY, PORK, HONEY, ALCOHOL, WHEAT, GLUTEN

Cantonese Char Siu Tofu
Prepared with hoisin sauce, five-spice, and fermented bean curd, red peppers, onions, and cabbage. Paired with house blend rice (half brown/half white jasmine fusion).
ALLERGENS: SOY, HONEY, ALCOHOL, WHEAT, GLUTEN

Steamed Cod with Kabocha Squash
Accompanied by heirloom carrots, daikon, broccoli, green beans and edamame
ALLERGENS: FISH, SOY, ALCOHOL, WHEAT, GLUTEN

Steam Sauces

Crying Tiger (Nam Jim Jaew)
Fish sauce, lime juice, cilantro, shallots, scallions, pepper, sugar, rice powder
ALLERGENS: FISH

Khandu Spicy Oil
Red pepper chili oil with fish sauce
ALLERGENS: FISH

Kalimpong Bean
Soybean paste, rice vinegar, cooking wine, star anise
ALLERGENS: SOY

Star Vin Soy
Star anise infused soy sauce
ALLERGENS: SOY

Togarashi Spice
Japanese spice blend of red chili peppers, sanshō or sichuan peppercorns, dried orange peel, black sesame seeds, white sesame seeds, ground ginger, poppy seeds and nori

MENU OFFERINGS ARE SUBJECT TO CHANGE. MEALS ARE PREPARED IN A CULINARY ENVIRONMENT WHICH USES NUTS.