

PORK BELLY BAO 17

Tender, sweet 'n sticky roasted pork belly stuffed bao buns, wonderfully garnished with house made kimchi, pickled veggies, fresh cucumber, and spicy aioli.

POKE BOWLS 15

A fresh bowl containing marinated raw ahi tuna, spicy red and green wakame, avocado, edamame, and scallions, all on a bed of jasmine rice and garnished with sesame seeds.

CHARCUTERIE BOARD 25

Grab your pals and enjoy an exquisite array of hand picked fine cheeses from the Cheese Lady, paired with carefully selected cured meats and our very own pickled vegetables.

**Ask your server for weekly selection of cheeses, meats and veggies.*

LOBSTER COCKTAIL CEVICHE 24

This dish was inspired by Finca Del Mar restaurant in Casco Viejo, Panama City and brought all the way to West Michigan. Unlike most ceviches, this cold water lobster dish has a delicious creamy sauce base, served with plantain chips and a chombo habanero pepper picante sauce.

BIBIMBAP BOWL 19

A hearty bowl including ground pork and grass-fed beef seasoned with garlic, ginger, and sesame and served with cilantro-lime wild rice, Korean BBQ, marinated kale, pickled chilies and onions, house made kimchi, wild mushrooms, fresh avocado and scallions, topped with soyoli. Yes, you read that right—this dish is a must-have!

JAPANESE WONTONS 10

Satisfy your tastebuds with these house-made, steamed Japanese pork dumplings dressed with your choice of a spicy sichuan sauce or a garlic ginger gyoza sauce.

Proud to partner with

