



800 W 6th St, Los Angeles, CA 90017
(213)688-3000

RAW

Fresh Uni \$16

Halibut Carpaccio \$15

Local Halibut, Citrus Juice, Olive Oil, Yuzu Kosho, Shiso Basil

Hokkaido Scallop Carpaccio \$15

Yuzu Kosho, Smoked Sea Salt, Ponzu Sauce, Olive Oil

Albacore Crispy Onion \$15

Ponzu Sauce, Olive Oil

Yellowtail Jalapeño \$15

Light Citrus Soy, Olive Oil, Cilantro, Serrano Jalapeño

Ahi Tuna Poke \$16

Avocado, Chili Oil, Furikake Flakes, Crispy Onion, Crispy Seaweed Chips

Salmon With Yuzu Soy \$16

Lightly Seared With Sizzling Sesame Oil, Garlic, Serrano Chili

Seafood Ceviche \$16

Lemongrass, Lime, Red Onion, Avocado, Cucumber, Tomato, Sesame Oil, Seaweed Chips

Blue Crab Tower \$18

Premium Blue Crab, Avocado, Cucumber, Tomato, Shiitake Aioli

SOUP & SALAD

Wonton Soup \$7

Chicken & Shrimp Wontons, Pork Bone Broth, Green Onion

Oxtail Stew \$9

Tender Braised Oxtail, Potato, Carrot, Celery Lemongrass, Star Anise

Ahi Tuna Salad \$16

Seared Tuna W/ Dried Seaweed Mix, Avocado, Cucumber, Red Bell Pepper, Romaine Lettuce, Wasabi Flakes, Ginger Dressing

DIM SUM

Har Gow \$6.95

Crystal Skin Dumpling

Siu Mai \$6.95

Steamed Shrimp & Pork Dumpling

Snow Crab Salad \$17

Snow Crab, Avocado, Little Gem Lettuce, Yuzu Ranch, Pickled Shallots, Citrus

Duck Salad \$19

Shredded Lettuce, Cucumber, Sesame Leaf, Orange Kumquat Vinaigrette, Crunchy Winton

Kale Salad \$14

Almonds, Blue Cheese, Quinoa, Shallots, Cranberry, Blueberry, Passion Fruit Lychee Vinaigrette

Chive Dumpling \$12

Pan Fried Crispy Skin, Shrimp & Chive, Dumpling Sauce

Chicken Dumpling \$12

Pan Fried Chicken And Vegetable

APPETIZERS

Edamame \$6

Sea Salt

Chicken Lettuce Cup \$15

Wok Tossed Minced Chicken, Jicama, Onion With Hoisin Sauce

Shishito Pepper \$10

Dancing Bonito Flakes, Soy Glaze, Parmesan Cheese

Crispy Garlic Brussels Sprout \$7

Imperial Roll (4) \$8.75

Pork Wrapped In Crispy Rice Paper Vegetable, Lemon Garlic Sauce

Spicy Tuna Crispy Rice (4pc) \$12

Meatball W/ Asian Chimichurri \$12

Chicken, Ginger, Scallions, Shallots

Octopus \$15

Charred Braised Crispy Bacon, Scallion, Pickled Shallots, Ginger White Beans

Crispy Pork Belly \$14

Honey Soy Glazed Bites, Jalapeño, Green Onion, Cilantro

Grilled Asparagus Wrapped in Angus Beef \$16

Angus Beef, Asparagus Sweet Soy Sauce

VEGETABLES

Soy Noodle Tofu Salad \$9

Julienne Vegetable

Cucumber Salad \$8

Lightly Pickled W/ Hint Of Chili Oil

Kaisou Seaweed Salad \$8

Sesame Marinade, Red & Green Tosaka, Wakame

Sweet And Chili Miso Eggplant \$11

Okra \$12

Tossed In Spicy XO Sauce

Sautéed Green Beans \$11

Sautéed Kale \$11

Sautéed Broccolini \$11

Asparagus \$12

Butter, Soy, Garlic

Roasted Cauliflower \$11

Curry, Butter, Garlic

MAIN

Cold Sesame Noodle \$16

Dan Dan Noodle \$17

Chopped Pork, Vegetables, Scallion In A Spicy Sichuan Sauce

Garlic Noodle \$17

Add Chicken, Steak, Shrimp, Or Meat Ball

Street Pad Thai \$17

Chicken, Shrimp, Bean Sprouts, Carrots, Lime, Peanuts

Shrimp Lobster Ravioli \$23

Cream Sauce, Chive

Oxtail Dumplings \$23

Braised Oxtail, Red Wine Sauce

Seafood Squid Ink Pasta \$24

U10 Prawns, Scallop, Calamari, Lemongrass Butter, Garlic

Lobster Uni Pasta \$29

Green Nori Linguine, Creamy Uni Sauce, Fish Roe

Cauliflower “Fried Rice” \$15

Seafood Fried Rice \$18

Shrimp, Fish, Crab, Egg, Green Onion, Crunchy Garlic

Wagyu Beef Fried Rice \$26

XO Sauce, Egg, Green Onion, Crunchy Garlic

HOUSE SPECIALITY

U10 Sea Scallop \$26

Garlic Butter Soy Sauce

Pan Seared Salmon \$25

Sweet Soy BBQ Sauce, Cooked Med-Rare, Sautéed Spinach

Chilean Sea Bass \$35

Ginger Miso Sauce, Sautéed Spinach

Kue’s Wagyu Pepper Beef \$32

Tender Beef Cubes, Rich Roasted Black Pepper Sauce. Crispy Garlic, Crunchy Hazelnuts

Tangchu Shanghai BBQ Ribs \$28

(Half Rack) Tender Slow Cooked Ribs, Chinese Black Vinegar, Soy Bbq Sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.