



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

APPETIZERS

Edamame \$5

Sea Salt

Imperial Roll (4) \$8.75

Pork Wrapped In Crispy Rice Paper Vegetable, Lemon Garlic Sauce

Ahi Tuna Poke \$15

Avocado, Chili Oil, Furikake Flakes, Crispy Onion, Crispy Seaweed Chips, Light Citrus Soy, Olive Oil, Cilantro, Serrano Jalapeño

Spicy Tuna Crispy Rice (4) \$12

Pork, Ginger, Scallions, Shallots

DIM SUM

Har Gow \$6.95

Crystal Skin Dumpling

Siu Mai \$6.95

Steamed Shrimp & Pork Dumpling

Chive Dumpling \$10

Pan Fried Crispy Skin, Shrimp & Chive, Dumpling Sauce

House Fries \$7

Truffle Shiitake Mushroom Aioli, Parsley, Parmesan Cheese

Crispy Garlic Brussels Sprout \$8

Yellowtail Jalapeño \$14

Light Citrus Soy, Olive Oil, Cilantro, Serrano Jalapeño

Albacore Crispy onion \$ 14

Ponzu Sauce, Olive oil

Octopus \$14

Crispy Bacon, Scallion, Pickled Shallots, Ginger Kidney Beans

Chicken Dumpling \$10

Pan Fried Chicken And Vegetable

Pan Fried Juicy Pork Bun (4) \$12

Pork Xiao Long Bao (6) \$6.95

Soup Pork Dumpling

Sticky Rice In Lotus Leaves (2) \$8

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 Wonton

Kale Salad \$14

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

LUNCH SPECIAL

Served w/ White rice or Kombu Quinoa & House Salad

Kues Citrus Chicken \$17

Crispy Chicken, Wok Tossed In Citrus Sauce

Salmon \$19

Lemongrass Chili Sauce

Seared Ahi Tuna \$21

Crispy Onion, Asian Bbq Sauce

U10 Sea Scallop \$25

Garlic Butter Soy

Sea Bass \$27

Lemongrass Chili Sauce

Hanger Steak \$25

Marinated in Lemongrass Ginger Soy

SANDWICH & BURGER

Served with small house salad

Tuna Burger \$15

Chili Oil Marinated Seared Albacore Tuna, Avocado, Cucumber, Pickled Vegetable, Arugula, Crispy Onion, Shiitake Aioli, Toasted Brioche Bun

Pork Belly Bun (2) \$14

Chinese Steam Bun, Braised Pork Belly, Pickles Vegetables, Scallion, Cucumber, Hoisin sauce

Truffle Burger \$15

Grass Fed Beef, Sautéed Mushroom, Truffle Shaving Sauce, Munster Cheese, Arugula, Shiitake Aioli, Brioche Bun | Bacon Add \$2.

NOODLES & PASTA

Vietnamese Vermicelli Noodle \$18

Grilled Shrimp, Grilled Pork, Lettuce, Pickled Vegetables, Cucumber, Peanut, Rice Noodle, Chili Lime Sauce

Cold Sesame Noodle \$16

Sesame Peanut Sauce

Dan Dan Noodle \$16

Chopped Pork, Vegetables, Scallion In A Spicy Sichuan Sauce | Add Soft Boiled Egg \$2

Garlic Noodle \$14

Add Chicken 5, Steak 8, Shrimp 6, Or Meat Ball 5

Street Pad Thai \$17

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

Shrimp Lobster Ravioli \$21

Mushroom Cream Sauce, Chive

Seafood Squid Ink Pasta \$24

U10 Prawns, Scallop, Calamari, Lemongrass Butter, Garlic

Lobster Uni Pasta \$28

Green Nori Linguine, Creamy Uni Sauce, Fish Roe

FRIED RICE

Cauliflower “Fried Rice” \$15

Chopped Vegetable, Green Onion, Ginger, Garlic Soy (no rice)

Seafood Fried Rice \$18

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

Wagyu Beef Fried Rice \$26

XO Sauce, Egg, Green Onion, Crunchy Garlic

VEGETABLES

Soy Noodle Tofu Salad \$8

Julienne Vegetable

Cucumber Salad \$8

Lightly Pickled W/ Hint Of Chili Oil

Kaisou Seaweed Salad \$7

Sesame Marinade, Red & Green Tosaka, Wakame

Sweet And Chili Miso Eggplant \$11

Okra \$12

Tossed In Spicy Xo Sauce

Green Beans \$11

Sautéed W/ Garlic

Kale \$11

Sautéed In Garlic And White Wine

Broccolini \$10

Sautéed In Garlic And White Wine

Asparagus \$12

Butter, Soy, Garlic

Cauliflower \$10

Roasted Cauliflower, Curry, Butter, Garlic