



## SNACKY WHACKY

- CUCUMBERS, ALL BUSTED UP** garlic, daikon, chile de arbol \$4
- SCRAMBLED FARM EGGS** chinese long beans \$6
- HOUSE-MADE SILKEN TOFU** chile, mint & x.o.x.o. (hugs & kisses) sauce \$8
- YUBA SALAD** cilantro-ginger "salsa verde", pickled shiitake mushrooms \$9
- CHOPPED ASPARAGUS SALAD** favas, shiitake, ginger vinaigrette \$7
- BOK CHOY SALAD** toasted cashews, rice wine vinaigrette \$6
- CHINO CHICKEN SALAD** napa cabbage, spinach, rice noodles, almond vinaigrette \$9
- MRS. ARCALAS' FAMILY LUMPIA** pork, beef, carrots, local and black pepper vinegar \$6
- SPICY PORKEY RICE CAKES** hot pepper paste, braised choy sum \$7
- "UNSMOKED" FISH** tombo tuna, shaoxing, five spice \$11
- GRILLED LAMB SKEWERS** chile, cumin, shaved radish \$10
- CHINESE-ISH PORK RIBLETS** tamarind-hoisin bbq sauce \$11
- NICK BALLA'S DOPE ASS JAPAN-O-MISSION WINGS** fishy-limey-hot-and-sour sauce \$9

## DUMPLINGS AND THE LIKE

- XLB** careful, they're hot (and don't eat the cucumber) \$9
- PAN FRIED CHICKEN & LEEK** \$7
- STEAMED PORK BUNS** \$6
- PORK & NAPA CABBAGE** \$8
- TOFU, BOK CHOY & SHIITAKE MUSHROOM** \$7
- CLASSIC PORK POT STICKER** \$7
- SHRIMP WONTON IN CHILE OIL** \$9

**BAO** 2 FOR \$6 – 4 FOR \$11 – 8 FOR \$21

- BAO DE CHICHARON (2)** estilo cocineros t-ish
- FRIED CHICKEN (2)** MF hot sauce, pickle, cabbage
- CRISPY SHRIMP (2)** romaine, daikon, chinese hot mustard aioli
- EGGPLANT (2)** hoisin, peanuts, scallion

## NOODLES, RICE & SOUP

- COLD SESAME NOODLES** cucumber, summer squash \$6
- BRAISED PORK NOODLES** sichuan peppercorns, peanuts, chinese mustard greens \$8
- TAIWANESE-AMERICAN BEEF NOODLE SOUP** toothy noodles, short rib, baby bok choy \$7
- HOT-N-SOUR SOUP** mushroom, egg white, ginger, hodo soy tofu \$5
- SHRIMP WONTON-NOODLE SOUP** chopped greens, pickled baby shiitakes \$9
- SHRIMP FRIED RICE** egg, carrot, scallion \$8
- GINGER FRIED RICE** leeks, garlic, sunny-side up egg \$7
- FORBIDDEN FRIED RICE** peter's chinese sausage, edamame, egg \$8

## SIDES

- EGGPLANT** basil, fresno chile \$6
- CHINESE MUSTARD GREENS** garlic, lemon \$6
- BLISTERED GREEN BEANS** zha cai, black bean sauce \$6
- CARROTS A LA PLANCHA** sweet black vinegar, five spice \$6