



ROTATING OFFERINGS

Cucumber Salad \$8

Persian cucumbers tossed in a cucumber vinaigrette,
topped with mixed sesame seeds and chili flakes

Crispy Garlic Green Beans \$8

flash fried green beans tossed in garlic, salt, and pepper

**Poke Nachos \$25*

diced Hawaiian ahi, jalapenos, shallots, mango,
avocado, cilantro tossed in a lemon soy vinaigrette,
topped with sriracha aioli and mixed sesame seeds
served with housemade tortilla chips

**Poke Bowl \$28.50*

diced Hawaiian ahi, mango, avocado, scallions, pickled
ginger, pickled cucumber, drizzled with a poke
vinaigrette, topped with mixed sesame seeds and
puffed rice, served on a bed of rice

Tiger Bowl \$18.50

add chicken +\$6 / prawns +\$6 / tofu +\$5
bean sprouts, mango, jalapenos, shallots, carrots,
cucumber, mint, basil, cilantro tossed in a vietnamese
dressing, topped with peanuts and scallions
served on a bed of rice or sub rice noodles + \$3

**New York Steak \$38*

12oz USDA certified angus new york grilled & seared,
served with soy ginger steak sauce & wasabi

Yakisoba \$20

add chicken +\$6 / prawns +\$6 / tofu +\$5 / beef +\$8
soba noodles, baby corn, napa cabbage, carrots,
charred whites, red onion, mushrooms, broccoli
sauteed in a house made yakisoba sauce, topped with
cilantro and scallions

EZ Tiger Smash Burger \$20.50

wagyu patty, pepper jack cheese, grilled pineapple,
pickled red onion, sriracha mayo, green lettuce,
korean spice sauce on a brioche bun
Served with garlic fries and sriracha aioli

Seasonal Sweets

Lavender Honey Creme Brûlée \$9

topped with dried lavender

*consuming raw or undercooked animal products
increases your chance of food-borne illness