



DIMSUM

- PORK POTSTICKER 8
ginger soy sauce
- CRISPY CURRY CHICKEN DUMPLING 8
Pequea Valley Farm yogurt with cilantro & chili
- PARMESAN CRUSTED SMOKED TOFU DUMPLING 10
shiitake, spinach, mung bean noodle
- POPCORN PORK RAVIOLI 7
roasted corn, brown butter, Parmigiano-Reggiano
- LOBSTER SPRING ROLL 16
shiso sesame crumble, mustard carrot coulis
- TONGPO PORK BELLY BAO BUN 10
cucumber, lettuce, glazed onion
- CRISPY AHI TUNI TACO 15
avocado, jalapeno pepper, yuzu soy glaze
- MARYLAND CRAB SHUMAI 14
shrimp mousse, jicama, cilantro, chili bean sauce
- DUMPLING SAMPLER (FOR TWO) 22
chicken, pork, lamb, vegetable, shrimp, wild mushroom

SOUP & SALAD

- CHOPPED ASIAN SALAD (ADD CHICKEN 5, SHRIMP 6) 12
farm lettuce, edamame, persimmon, tofu, citrus vinaigrette
- SZECHWAN PEPPERCORN PORK TENDERLOIN (VERY SPICY) 14
papaya, local carrot, cilantro, honey walnut
- PEKING DUCK SALAD 16
frisée, roasted apple, poached egg, garlic vinaigrette
- SEAFOOD SALAD 18
shrimp, diver scallop, calamari, bibb lettuce, avocado
- GOAT CHEESE WONTON 15
heirloom beet, arugula, walnut, goat cheese emulsion
- BON BON CHICKEN 14
aged Shaoxing granite, Fuji apple, kale, sesame dressing
- SHRIMP WONTON SOUP 12
sake poached shrimp, wakame, shrimp broth

LIANG TSAI (SMALL COLD DISH) 7

- SMASHED CUCUMBER
edamame, scallion, jalapeno, sesame oil
- SMOKED BEAN CURD
Brussels sprout, carrot
- SHISHITO PEPPER
Chinese sausage, black bean, ginger

BRUNCH

- SHRIMP RICE CONGEE 16
pickled vegetable, tea smoked egg
- VEGAN AZUKI BEAN BURGER 14
Himalayan black rice, lentil, shiitake, farm greens
- MARYLAND CRAB EGG FU YUNG 19
asparagus, tomato, bean sprout, enoki mushroom
- SUSANNA'S GINGER CITRUS CURED SALMON 16
scallion pancake, poached egg, yuzu soy glaze, salmon caviar
- CREME BRULEE FRENCH TOAST 14
house made brioche, caramelized apple

ENTRÉES & BENTO BOX

- NIMAN RANCH MANDARIN PORK 17
Bibb lettuce, pancake, brandy hoisin sauce
- SHAKING BEEF TENDERLOIN BENTO BOX 17
Brussels sprout, steamed sushi rice
- KUNG PAO CHICKEN BENTO BOX 16
steamed sushi rice, broccoli
- TIGER SHRIMP WITH CARAMELIZED ORANGE SAUCE 18
coconut mung bean rice, shishito pepper
- CRISPY FRIED FLOUNDER 17
pickled daikon, sweet potato fries, chili tamarind aioli

RICE & NOODLE

- BACON FRIED RICE 16
egg, avocado, bok choy, choice of sausage or bacon on top
- SESAME CHICKEN RAMEN NOODLE 15
cucumber, peanut, roasted sesame dressing
- NISHIKI BROWN RICE WITH LENTIL 12
tomato, egg white, broccoli, kale

SIDE

- GREEK YOGURT PARFAIT 9
kiwi jam, granola, puffed rice
- STEAMED SUSHI RICE 2 / NISHIKI BROWN RICE/LENTIL 3
- HU-NAN SCALLION PANCAKE 10
- STEAMED BAO BUN 5/ CHRYSANTHEMUM BUN 5



SPECIALTY COCKTAILS

- SPARKLING SUSANNA 10
sparkling wine, elder flower liquor, passionfruit
- KIMCHEE BLOODY MARY 10
effin vodka, tomato, horseradish, kimchi
- LOTUS BLOSSOM 12
effin vodka, cointreau, passionfruit
- RASPBERRY GIMLET 12
orange vodka, cointreau, mango nectar
- SLEEPING DRAGON 14
light rum, dark rum, almond syrup, pineapple
- GREEN WITH ENVY 12
green tea infused vodka, limoncello, kiwi
- TEQUILA HONEY SAGE MARTINI 12
espolon reposado, honey, sage

BEER

- ASAHI 7
Lager, Japan, Draft
- DUVEL 8
Strong Pale Ale, Belgium, Draft
- YUENGLING 6
Lager, Ambler, Pennsylvania, Draft
- HOEGAARDEN 7
Wheat Ale, Belgium, Draft
- VICTORY HOP DEVIL 7
Wheat Ale, Belgium, Draft
- TSIGNTAO 6
Pilsner, China
- SAPPORO RESERVE, 22 oz 12
Pale Lager, Japan

SPARKLING WINE

- Prosecco 9
Moletto, Italy, NV

WHITE WINE

- CATARRATTO 8
Arteian Cellars, Sicilia, NV
- REISLING 10
Chateau St. Michelle, 2013
- GRUNER VELTLINER 10
Pacific Rim, Oregon, 2013
- PINOT GRIS 11
Acrobat, Oregon, 2013
- CHARDONNAY 13
Rodney Strong Select, California, 2013
- SAUVIGNON BLANC 13
Fernlands, Marlborough, 2013

RED WINE

- COTES DU RHONE 10
Domaine Jaime, France, 2014
- CABERNET SAUVIGNON 13
Fabre Montmayou, Patagonia, 2013
- MALBEC 9
Trilogie, Argentina, 2014
- PINOT NOIR 12
Mudhouse, New Zealand, 2013
- SANGIOVESE BLEND 14
Sienna by Ferrari Carano, California, 2013

SAKE 4oz 8oz

- JUNMAI 11 20
Yoshi No Gawa
- NIGORI 12 23
Gekkeikan

COLD BEVERAGES

- HOUSE GINGER ALE 6
lemon, soda
- ICE GREEN TEA 3.5
- MANGO ICED TEA 5
mango purée

HOUSEMADE JUICE & SMOOTHI

- ORANGE 10
apple, carrot, asian pear, ginger, orange
- GREEN 10
cucumber, pineapple, kale
- COCONUT PINEAPPLE SMOOTHIE 8
fresh pineapple, coconut milk
- COCONUT MANGO SMOOTHIE 8
fresh mango, lychee, coconut water

HOT BEVERAGES

- REANIMATOR COFFEE/DECAF 4
- ESPRESSO 4.5/7
- CAPPUCCINO 6

CHINESE TEA

- JASMINE TEA 6
Taiwan, 2015
- DONG DING JADE OOLONG 8
Nan-Tou, Taiwan, 2015
- WEST LAKE LONG JING 7
Zhe-Jiang, 2015
- TIE GUAN YIN 6
Fu-Jian Province, China, 2015
- ORGANIC BLACK TEA 6
Yun-Nan, China, 2015
- WILD CHRYSANTHEMUM TEA 7
Huang-Shan, Yun-Nan, China, 2015