



PORK BELLY BAO BUNS

hoisin glaze, pickled daikon & carrot, togarashi mayo 9

VIETNAMESE SPRING ROLL

smoked shrimp, peanut hoisin sauce 8

DUCK TACO

duck confit, house kimchi, sliced radish, cracklins, flour tortillas 9

TOFU TEMPURA

charred green asparagus, twice cooked sweet potato, rocoto aioli, tentsuyu 7

BBQ RIBS

char sui glaze, daikon, peanuts 12

CHICKEN WINGS

spicy garlic ginger sauce 12

EMPANADA

peekytoe crab, red pepper juice, shaved cucumber 11

THAI SAUSAGE

aromatic rice, tamarind chile sauce, papaya salad 9

CHIFA MUSSELS

coconut, lemongrass, rocoto, thai basil 10

PHO

beef broth, brisket, kobe, crispy garlic, jalapeño, sprouts 12

LOBSTER BOWL

flat white noodle, rocoto cream, lobster, bacon, parmesan, green peas 16

RED CURRY

jumbo lump crab, coconut, jasmine rice, tofu, eggplant 15

CHAUFA WITH SCALLOP

stir fried rice, chorizo, mango, edamame, scallop 11

CHAUFA WITH OXTAIL

massaman curry oxtail, wok fried rice, chinese bacon, edamame, pineapple 10

CHICHARRONES

crispy pork, green curried lentils, pickled ginger, napa cabbage 11

LOMO SALTADO

braised beef, potatoes, stir fried vegetables, white rice 14

PULPO

rock octopus, garlic-ginger, purple potatoes, ginger gastrique 17

SALT & PEPPER SHRIMP

sriracha mayo, scallion purée 17

SPICY CANTONESE EGGPLANT

wok fried eggplant, hot & sour sauce, sliced fresnos, sesame seeds, scallions 8

HUMITA

charred corn tamale, bacon, mushrooms, aji cream 12

YUCA FRIES

red chile mayo, cilantro chimichurri 9



MARINATED OLIVES

yuzu-orange marinated peruvian olives, pickled white pearl onions 6

UPLAND CRESS CRAB SALAD

jonah crab, charred summer corn, wasabi yuzu vinaigrette, upland cress, avocado 11

SOLTERITO SALAD

bibb, edamame, queso fresco, tomato, plantain chips 8

THAI BEEF SALAD

kobe, thai herbs, romaine, lemongrass, spicy peanuts 14

KOBE TARTARE

sriracha, pear, wasabi mayo 15

CEVICHE

CHOICE OF FRESH CAUGHT FISH OR SHELLFISH

choice of one of three styles

ECUADORIAN

spicy tomato

chives

yellow tomato gel

avocado

PERUVIAN

leche de tigre

sweet potato

mote

rocoto aioli

pickled onion

NIKKEI

garlic

ginger

lemongrass

soy-yuzu

sesame

Market Price

SPECIALTIES

CHINESE 5 SPICE SMOKED PORK

brown sugar-pepper, house hoisin, house sriracha, pickles, wasabi slaw, togarashi mayo, lettuce, lime, flour tortillas 29

CHIFA RIBEYE

charred ribeye, chocolate bbq sauce, wok fried chard, herb roasted fingerlings a la huancaína 30

PARIHUELA

lobster, clams, mussels, scallops, aji amarillo broth 26

CHIFA CHICKEN

soy consommé, bok choy, almonds 22

CHEF'S TASTING MENU

for the table

45

per person

55

per person

65

per person

WINE FLIGHT

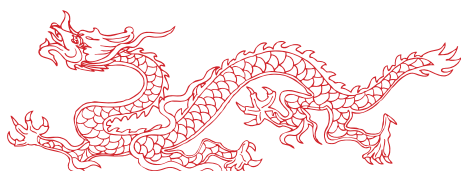
20

per person

35

per person

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