



RESTAURANT WEEK MENU

August 10th - 24th
(12pm - 3pm Wed.-Sat.)

Hours of Operation

Wednesday - Saturday
12pm - 9pm

Sunday Brunch

10am - 3pm

Address

5718 B Wurzbach Rd.
San Antonio, Texas 78238

Phone

210.592.1187

Phone Orders and
Reservations are accepted

Stay In the know! Follow us on
Social Media



Gluten Free Options Available
- please do not be afraid to ask your
server for details

Please let your server know of any
allergies or dietary preferences.
We will do our best to accommodate
all requests, however some menu
items cannot be modified.

LUNCH MENU

Please choose one (1) option from the following categories:

Starter, Main Dish, & Plated Sweets | \$25 +tax

Starters

Smacked Cucumbers

Sesame & Ginger Vinaigrette,
Chile Oil, House Kimchi,
Toasted Sesame Seeds
Seasonal Radish

Mexican Style Street Corn

Green Goddess, Chile Oil, House
Pesto, Queso Fresco, Pecans,
Pickled Red Onion, Chile Powder

Brûléed Seasonal Fruit & Honey Ricotta Salad

Arugula, Lemon Vinaigrette,
Roasted Nut, Blistered Tomato,
Queso Fresco, Pickled
Watermelon Rind

Menu subject to change
Lunch Portion

Main Dishes

Sesame Chicken Delight

House Sesame Stir Fry Sauce,
Wok Fried Veggie Medley,
Toasted Sesame Seeds,
Microgreens

- Served with Steamed Rice
 - Add Egg \$2

Japchae

Sweet Potato Glass Noodles, Wok
Fried Veggie Mix, Sesame
Vinaigrette, Toasted Sesame
Seeds, Microgreens

- **Choice of Protein:**
 - Signature Pork Belly
 - Marinated Chicken
 - Garlic Steak
- Add a Sunny Egg \$2

Chicken Salad Tostada “Sliders” & House Salad

House Fried Mini Tostadas (2),
Granny’s Chicken Salad,
Green Goddess, Salsa Macha,
Pickled Red Onion, Microgreens

- **House Salad**
 - Arugula, Lemon Vinaigrette, Queso
Fresco, Fresh Cucumbers, Toasted
Sunflower Seeds

Plated Sweets

Asian Pear & Mixed Berry Parfait

Macerated Berries, Greek Yogurt,
House Granola, Lemon Honey Drizzle

Add-Ons

Side Steamed Rice	2.5
Side of Fried Rice	3.5
Extra Meat	3
Egg (Any Style)	2
*Side House Salad	5



RESTAURANT WEEK MENU

August 10th - 24th
(3pm - 9pm Wed.-Sat.)

Hours of Operation

Wednesday - Saturday
12pm - 9pm

Sunday Brunch

10am - 3pm

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San Antonio, Texas 78238

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Dinner Menu

Please choose one (1) option from the following categories:

Starter, Main Dish, & Plated Sweet | Tier 1: \$40+tax | Tier 2: \$50+tax

Starters

Mexican Style Street Corn

Green Goddess, Chile Oil, House
Pesto, Queso Fresco, Pecans,
Pickled Red Onion, Chile Powder

Smacked Cucumbers

Sesame & Ginger Vinaigrette,
Chile Oil, House Kimchi,
House Asian BBQ Seasoning,
Seasonal Radish

Braised Brisket Tostada "Sliders"

House Fried Mini Tostadas (3), Green
Goddess, Salsa Macha, Pickled Red Onion,
Queso Fresco, Farmicist Microgreens

Brûléed Seasonal Fruit & Honey Ricotta Salad

Arugula, Lemon Vinaigrette,
Roasted Nut, Blistered Tomato,
Queso Fresco, Pickled
Watermelon Rind

Shrimp & Charred Habanero Aguachile

Habanero Oil, Fresh Cucumbers,
Pickled Red Onion, Avocado, House
Charred Tostadas

Main Dishes

Tier 1

Sesame Chicken Delight

House Marinated & Battered
Chicken, House Sesame
Stir Fry Sauce, Wok Fried Veggie
Medley, Toasted Sesame Seeds,
Farmicist Micros

- Served with Jasmine Steamed
Rice and a Sunny Egg

Japchae

Sweet Potato Glass Noodles, Wok
Fried Veggie Mix, Sesame
Vinaigrette, Toasted Sesame
Seeds, Farmicist Micros

- **Choice of Protein:**
 - Signature Pork Belly
 - Marinated Chicken
 - Garlic Steak
- Served with a Sunny Egg

Chicken & Hong Kong Waffle

Sweet Potato Waffle, Jumbo Chicken
Tenders, Sticky Sticky Sauce,
Roasted Pecans, Powdered Sugar,
Farmicist Microgreens

- Add Signature Pork Belly (\$3)
- Add Egg (\$2)

Tier 2

Pan Seared Duck Breast with Hibiscus Mole

Hibiscus & Pecan Mole, Sous Vide &
Korean Spiced Duck Breast, Wok
Fried Veggies, Farmicist Microgreens

- Served with Jasmine
Steamed Rice

Honey Walnut Shrimp

House Yum Yum Sauce, Pan
Seared Garlic Shrimp, Wok Fried
Veggies, Farmicist Microgreens

- Served with Jasmine
Steamed Rice

Steak Frites

Sous Vide Garlic Herb Marinated
Hanger Steak, Hand-Cut Fries,
Garlic & Scallion Compound Butter,
Microgreens

- Served with two Sunny Eggs

Korean Style Short Rib

Braised & Seared Short Rib, Sticky
Sticky Sauce, Squash Puree,
House Asian BBQ Seasoning, Wok
Fried Veggies, Farmicist Micros

- Served with Jasmine Steamed
Rice

Plated Sweets

Strawberry Shortcake

House Buttermilk Biscuit,
Horchata Mousse, Asian Pear &
Berry Compote, Fresh
Strawberry

Tres Leches

Vanilla Sponge, Signature
Horchata Mousse,
Asian Pear & Berry Compote,
Cinnamon Sugar Dust

White Chocolate Matcha Mousse

Fresh Fruit, Powdered
Sugar

Menu subject to change