



## Gluten Free Menu

### Soups & Salads

<b>Masa Chicken</b> <i>(with no crispy noodles, subs. oil &amp; vinegar dressing)</i>	7
shredded cabbage / julienned carrots / cilantro	
<b>Ancho-Smoked Salmon Noodle Salad</b>	8
glass noodles / vegetables / truffled nauc cham	
<b>Baby Spinach &amp; Arugula Salad</b>	8
papadam / sesame cashews / mango / tamarind vinaigrette	

### Seafood

<b>Crunchy Shrimp</b> <i>(with no teriyaki)</i>	11
chipotle aioli / sesame / scallions / masago	
<b>Black Cod</b> <i>(with no sweet soy, no chipotle miso glaze)</i>	13
pickled red onion / cilantro	
<b>BBQ Salmon</b> <i>(with no achiote ponzu)</i>	11
house-cut bacon / bbq marinade / sauteed spinach	

### Meat & Poultry

<b>Beef Kare-Kare</b>	12
peanut coconut-milk sauce / green beans / baby bok choy	
<b>Crispy Chicken Wings</b> <i>(with no teriyaki glaze)</i>	8
prepared confit with garlic & sambal	
<b>Mole-Dusted Beef Tenderloin</b>	12
mustard potatoes / edamame / mint-cilantro chutney	

### Noodles, Rice & Vegetables

<b>Fried Tofu</b>	6
sauteed spinach / sweet & spicy chili sauce	
<b>Shrimp &amp; Pork Fried Rice</b> <i>(with no soy)</i>	9
kimchi / chile guajillo / carrots / corn / bean sprouts	
<b>Edamame</b>	4
steamed and wok-charred / choice of salty or spicy	
<b>Cauliflower</b> <i>(with no soy)</i>	5
ginger / basil / garlic / chilis	
<b>Yucca Fries</b> <i>(with no chimichurri)</i>	6
garlic oil / citrus-aioli dipping sauce	

*Menu designed by Executive Chefs Richard Sandoval, Kaz Okochi and Antonio Burrell. Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.*