

LUNCH & DINNER MENU



LUNCH MENU

Mon – Fri // 11AM – 2PM

SMALL PLATES

EDAMAME - togarashi [japanese pepper mix] 5

VIETNAMESE SPRING ROLLS - mixed greens, mango, kimchee, cucumber, sautéed bean sprouts, bulgolgi short ribs, hoisin and sriracha, mango [*] 12

CHILI GARLIC SHRIMP- mango, pickles, sweet chili garlic sauce [*] 14

SEAWEED SALAD – lemon, cucumber, sesame 5

GRILLED OCTOPUS– spicy BBQ red paste, scallion, onion, sesame seeds, sesame oil, rice noodle [*] 15

DIVER SCALLOPS- green pea puree, shaved asparagus, lemon juice, lemon zest, red pepper puree [*] 15

SALADS

HOUSE SALAD - mixed greens, cucumber, shaved red onion, roasted shitake mushrooms, red pepper, ginger vinaigrette 6

THAI BEEF SALAD - grilled top sirloin, mixed greens, pickled cucumbers,

red peppers, herbs, red onion, lemongrass vinaigrette 19

GRILLED SHRIMP SALAD – mixed greens, roasted red pepper, shaved parmesan cheese, avocado, edamame, citrus vinaigrette [*] 17

SEARED TUNA AND AVOCADO SALAD – orange, wasabi sauce, basil, baby arugula, yuzu vinaigrette 17

ENTREES

SESAME CRUSTED SALMON DOL SOT BI BIM BAP- rice with spinach

carrots, kimchee, onion, shitake, red pepper, go chu jang sauce 19

SPICY BULGOLGI MARINATED SKIRT STEAK- blue cheese polenta,

charred scallions, sautéed mushrooms, petite salad, sherry vinaigrette 19

ARAON BENTO BOXES

all served with seasonal salad, fruit, shrimp and vegetable tempura, Japanese potato croquette, california roll, stir fried bean sprouts, and choice of:

SHIO YAKI SALMON

SESAME SCALLOPS

CHICKEN TERIYAKI

TERIYAKI NY STRIP

GINGER PORK TENDERLOIN

20

SIZZLE PLATES

choice of teriyaki, chili honey garlic, bulgolgi, japanese curry, or thai curry [*]

TOP SIRLOIN STEAK – vegetable stir fry, mashed potatoes 18

SCOTTISH SALMON – vegetable stir fry, mashed potatoes 18

TOFU – vegetable stir fry, mashed potatoes 14

BONELESS SKINLESS CHICKEN BREAST – vegetable stir fry, mashed potatoes 17

BANH MI SANDWICHES

served with coleslaw, garlic herb french fries, sriracha aioli, pate spread, cilantro, jalapeno, pickled carrot, daikon

GRILLED SHORTRIB 16

FRIED TOFU CUTLET 12

GRILLED CHICKEN BREAST 13

CHINESE STYLE BBQ PULLED PORK 14

SIDES

RICE 2

MISO SOUP 4

[*] – Contains Shellfish

DESSERT

GREEN TEA CRÈME BRULÉE 7

ASIAN PEAR SORBET 7

DINNER MENU

Mon – Sat // 4PM- 9PM

SEAWEED SALAD – sesame, cucumber 5

CHILI GARLIC SHRIMP- mango, pickles, sweet chili garlic sauce 14*

OCTOPUS – spicy BBQ red paste, scallion, onion, sesame seeds, sesame oil, rice noodle 15*

DUCK DUMPLINGS – spinach, maitake, truffle, seafood-duck broth 12

DIVER SCALLOPS – creamy leek, bacon, arugula, olive oil 15*

YELLOWTAIL KAMA – grilled, natural sea salt, togarashi 15

SOFT SHELL CRAB SALAD – deep fried soft shell crab with bread crumbs, spring mix, arugula, spicy aioli with truffle oil, eel sauce 12*

PA JUN – pan-fried with oyster, scallions, Spanish onion with house spicy soy sauce 12*

WHITE MISO SOUP – tofu, scallions 5

GREEN SALAD – romaine lettuce, red onions, tomato, red pepper, green pepper, cheese, thai dressing 7

ENTREES

SESAME CRUSTED SALMON DOL SOT BI BIM BOP – rice with kimchee, carrot, bean sprouts, pickled shitake mushroom, spinach, braised beef short rib, 63° egg 28*

12oz NY STRIP STEAK – vegetable stir fry, bulgolgi sauce 36

BBQ BONELESS BEEF RIBS – sautéed kimchi-mash potato, charcoal filtered soy sauce 30

BERKSHIRE PORK CHOP SAAM – served with pickled daikon & carrots, rice, red leaf lettuce, cucumber, carrot, gochujang pinenut sauce 30

MONGOLIAN SHABU-SHABU – hotpot dish (cooked by the diner at the table) with a choice of: thinly sliced beef or pork served with assorted seasonal vegetables, thick noodles, 3 different house dipping sauce 35/person (minimum 2 orders)

ARA-ON BENTO BOX – choice of: Miso Salmon / Chicken Teriyaki / Sesame Scallop / N.Y. Strip / ginger pork tenderloin / Nigiri (5 pieces) served with coconut red curry chickpeas, seaweed salad, spicy tuna hand roll, shrimp and vegetable tempura, stir fried bean sprout, sashimi 30.*
+No substitutions+

[*] - contains shellfish

consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness