

SMALL PLATES

- CUCUMBER SALAD** [vg] \$9
WITH PICKLED GARLIC & CHILI VINAIGRETTE
- STEAMED EGG** \$8
TRADITIONAL STEAMED EGG, TOPPED WITH TOBIKO CAVIAR, BONITO FLAKES & SOY SAUCE
- MAPO TOFU**
[CHOICE OF GROUND PORK OR CHICKEN] \$13
BRAISED SOFT TOFU WITH SPICY SICHUAN SAUCE
- BUTTER MUSHROOMS** [v] \$12
HON-SHIEJI, OYSTER & SHIITAKE MUSHROOMS, PAN-FRIED IN BUTTER
- STIR-FRIED BOK CHOY** [s] \$12
SAUTÉED IN FRESH GARLIC & OYSTER SAUCE
- STIR-FRIED GREEN BEANS**
[CHOICE OF GROUND PORK OR CHICKEN] \$13
STIR-FRIED IN SICHUAN OIL
- CHICKEN YAKITORI** \$10
SERVED WITH GREEN SAUCE
- THAI BEEF JERKY** \$15
TOSSED W/ HOUSE MADE BLACK SRIRACHA SAUCE
- GINGER CHICKEN DUMPLINGS** [s] \$14
[STEAMED OR PAN-FRIED]
SERVED WITH SWEET SOY VINAIGRETTE
- SHORT RIB DUMPLINGS**
[STEAMED OR PAN-FRIED] \$16
SERVED WITH HOUSEMADE 8 EAST HORSERADISH CREAM SAUCE
- PORK BELLY BAO (2 QTY)** \$14
PICKLED CABBAGE SLAW, CUCUMBER, SOY GLAZE & SWEET 'N' SOUR WHITE BBQ SAUCE
- DUCK ROLL** \$15
WITH GREEN ONION, CUCUMBER & HOISIN SAUCE
- TOKYO CRÊPE** [v] \$12
SAUTÉED MUSHROOMS, FRIED TOFU, CILANTRO CHIMICHURRI, KEWPIE MAYO & SOY GLAZE

DESSERTS

- THAI TEA CREME BRÛLÉE** \$10
RICH THAI TEA CUSTARD, TOPPED WITH CARAMELIZED SUGAR
- ASIAN TIRAMISU** \$12
GREEN TEA SOAKED LADY FINGER COOKIES, CONDENSED MILK & MARSCAPONE FILLING, TOPPED WITH A MATCHA POWDERED SUGAR
- HONEY TOAST*** [NUTS] \$14
TOASTED BRIOCHE SERVERS W/ LOCAL HONEY, SWEET CONDENSED MILK, CANDIED WALNUTS

SMALL PLATES CONT.

- MUSUBI BITES** \$12
SPAM, FURIKAKE RICE, SESAME AIOLI & SHOYU GLAZE
- CARPACCIO*** [NUTS] \$15
BEEF FILET, GARLIC PEANUT, ARUGULA, CITRUS WASABI CRÈME & POTATO CHIPS
- SALT & SICHUAN PEPPER CHICKEN WINGS** \$14
DEEP-FRIED AND TOSSED IN OUR SECRET SICHUAN RUB
- POPCORN CHICKEN SKIN** \$12
PLUMP, DEEP-FRIED, CHICKEN SKINS WITH SALT & PEPPER
- CRISPY PORK BELLY BACON** \$14
PORK BELLY SLOW COOKED 6 HOURS, LIGHTLY FRIED & SERVED WITH TAMARIND SAUCE
- CUMIN LAMB LOLLIPOPS*** \$15
GRILLED LAMB CHOP SEASONED WITH CUMIN, SALT & PEPPER
- SIZZLING SHRIMP** [s] \$15
SHRIMP AND BOK CHOY SAUTÉED IN GARLIC, BUTTER & THAI WATERFALL SAUCE
- BUTCHER'S CUT OF THE DAY*** \$MKT
ASK YOUR SERVER ABOUT OUR DAILY SPECIAL FEATURING A CHEF SELECTED BUTCHER'S CUT

ENTREES

- SIZZLING NOODLE**
[CHOICE OF GROUND PORK OR CHICKEN] \$18
RIBBON NOODLES WITH CHOPPED GARLIC & GINGER, DRIZZLED WITH HOT SESAME OIL
- STEAK NOODLE SALAD*** \$16
SLICED BEEF FILET, BUCKWHEAT NOODLES, ARUGULA, TOMATO, CUCUMBER, RICE FLOUR & GARLIC-CILANTRO DRESSING
- BRISKET FRIED RICE** \$20
DICED BEEF BRISKET STIR-FRIED WITH GARLIC, EGG, 8 EAST SAUCE, GREEN & YELLOW ONION
- LOBSTER FRIED RICE** [s] \$MKT
DICED WHOLE MAINE LOBSTER STIR-FRIED WITH THAI WATERFALL SAUCE, EGG, GREEN & YELLOW ONION
- DAN DAN NOODLES** [NUTS]
[CHOICE OF GROUND PORK OR CHICKEN] \$18
STIR-FRIED AND TOSSED WITH A SICHUAN, SESAME & PEANUT SAUCE
- 8 EAST RAMEN*** \$18
TOPPED WITH THIN SLICED BEEF FILET, WILD MUSHROOMS, A SOFT EGG, BOK CHOY & NORI

* CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.
ALLERGENS: ATTENTION CUSTOMERS WITH FOOD ALLERGIES. PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT.

[S] SHELLFISH • [NUTS] NUT ALLERGENS PRESENT • [V] VEGETARIAN • [VG] VEGAN • [SPICY] SPICY OR SICHUAN PEPPER

*** CHECK SPLITTING LIMITED TO 3 CHECKS | 20% AUTO GRATUITY ADDED TO PARTIES OF 6PPL+ ***

