



Opium Hour Bites

– Handcrafted Fresh Daily –

\$7

Crispy Chicken Spring Rolls

grilled chicken breast, garlic chive, jalapeño, sweet & sour

Vietnamese Mint Chicken Roll

shredded chicken, mint, rice noodles, mango, papaya, peanuts, cilantro, peanut sauce duo

Singapore Bamboo Roll

marinated bamboo, carrot, jicama, cilantro, thai basil, sriracha, peanut hoisin sauce

Mixed Herb Crispy Calamari

thai basil, cilantro, kaffir lime aioli, blue ginger cocktail sauce

Wok Fired Edamame

garlic, toasted sesame seeds, togarashi, salt & pepper

Korean Tacos (3)

grilled soy & michiu marinated prime flat iron, pickled vegetables, gochujang aioli, corn tortillas

\$9

Saigon Roll

poached prawns, vermicelli rice noodles, asparagus, asian herbs, sriracha, peanut hoisin sauce

Braised BBQ Pork Buns (3)

soy, ginger, pulled pork, pickled red onion, cucumber, cilantro

Banh Mi Beef Slider (3)

Prepared one of two ways:

- Traditional with pickled carrots, daikon, spicy aioli
- Black Bean with scratch sauce, shiitake mushrooms, thai basil

Pork Dumplings (5)

pork, napa cabbage, green onion, house soy
Steamed or Pan Fried

Chicken Potstickers (5)

pan seared, shiitake mushroom, ginger, sesame, garlic scallion soy dipping sauce

Crab Wontons (5)

fresh crab, cream cheese, red & green bell pepper, green onion, sweet chili plum sauce

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Chicken Lettuce Wraps

shiitake mushrooms, caramelized onions, red & green bell pepper, crispy noodles, cashews, iceberg lettuce

Shrimp Dumplings (5)

prawns, green onion, ginger, napa cabbage, chili soy steamed or pan fried

Chili Fire Wontons (7)

steamed chicken & shrimp wontons, spicy chili oil

'Asia de Philly' Roll

fresh salmon, avocado, cucumber, cilantro, asian herb cream cheese, toasted panko, sriracha aioli, sweet soy

Spicy Tuna Roll

ahi, ponzu, avocado, daikon, cucumber, jalapeno, crispy shallots, sriracha, nori wrap

Ahi Poke Taro Bites (3)

fresh ahi, mango, tobiko, wasabi aioli, sweet soy, taro chips

\$13

Lobster Macadamia Roll

lobster tail, avocado, mango, cucumber, cilantro, roasted macadamia nuts, soy paper, sriracha aioli

Crab California Roll

red crab, cucumbers, avocado, red leaf lettuce, cilantro, sriracha & wasabi aioli

Crispy Lobster Spring Roll

lobster tail, red & green cabbage, fresno peppers, cilantro, basil, Kaffir lime aioli, chili plum sauce

Flat Iron Steak Satays (3)

korean marinade, grilled over fire, spicy chili sesame sauce

Shrimp Lettuce Wrap

diced prawns, shitake mushrooms, caramelized onions, red & green bell pepper, cashews, iceberg lettuce

Wok Fired Mussels

steamed regional mussels, bell pepper & white onion sauté, spicy thai basil coconut curry

Soft Shell Crab Banh Mi Sliders (3)

house seasoned crispy soft shell crab, fresh vegetable slaw, cilantro, aioli trio