



## RESTAURANT WEEK MENU

January 17th - 27th  
(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

Scan QR Code for Brunch Menu



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Social Media



# 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

### Queso Fundido

Oaxaca Cheese, Mexican Chorizo,  
Salsa Macha, Green Onion  
◦ Served with housemade corn  
tortilla chips  
▪ Add Signature Pork Belly \$3

## 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

### Sweet & Sour Chicken Wings

House Marinated Chicken Wings (2),  
Sweet & Sour Glaze, Charred  
Peppers, Fresh Pineapple, Toasted  
Sesame Seeds

- Served with Jasmine Steamed  
Rice

### Japchae

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

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

### Award Winning Tostada & Side House Salad\*

Signature Blue Corn Tostada,  
Black Bean & Nopalito Puree,  
Green Goddess, Salsa Macha,  
Queso Fresco, Asian Slaw,  
Pickled Red Onion, Microgreens

- **Choice of Protein:**
  - Signature Pork Belly
  - Roasted Tomato Shredded Chicken
  - Garlic Steak

### Description for Side House Salad\*

Arugula & Spring Mix, House  
Lemon Vinaigrette, Oaxaca Cheese,  
Mabel & Debbie Farm Co. Radish,  
Fresh Cucumbers & Carrots,  
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

\*Menu subject to change\*

\*Lunch Portion\*





## RESTAURANT WEEK MENU

January 17th - 27th  
(3pm - 9pm Wed.-Sat.)

### Hours of Operation

Wednesday - Saturday

12pm - 9pm

### Sunday Brunch

10am - 3pm

### Address

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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

### Sticky Sticky Ribs

Pork Baby Back Ribs, Honey Soy Chile Glaze, House Pickle, Farmicist Micros served with Steamed Rice

### Queso Fundido

Oaxaca Cheese, Mexican Chorizo, Salsa Macha, Green Onion

- Served with housemade corn tortilla chips
- Add Signature Pork Belly \$3

### Stone Fruit & Heirloom Tomato

### Honey Ricotta Salad

Grilled Stone Fruit, Lemon Vinaigrette, Dried Fruit, Roasted Nut, Arugula

### Chicken Mole Lettuce Wrap

Bibb Lettuce, House Asian Pear & Guajillo Mole, Braised Chicken, Mabel & Debbie Farm Co. Roasted Veggies, Pickled Red Onion, Farmicist Microgreens

## 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, Honey Soy Chile Glazed Jumbo Chicken Tenders, Roasted Pecans, Powdered Sugar, Farmicist Micros

- 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

### Honey Walnut Shrimp

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

- Served with Jasmine Steamed Rice

### Taiwanese Beef Roll

Scallion Pancake, Thinly Sliced Marinated Steak, Pickled Veggies, Sticky Sticky Sauce

- Served with a 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

\*Menu subject to change\*