

T R A I L S

End

DINNER

Starters

Romaine 9.00
wonton, parmesan, creamy sambal dressing

Spinach Salad 9.00
cashew, blueberry, paneer, sesame dressing

Pork Potstickers 12.00
spicy hoisin, red chile, scallion, sesame

Chicken Satay 12.00
cucumber slaw, peanut sauce

Char Siu Pork 12.00
crispy noodle, shaoxing reduction

Kalbi Short Ribs 13.00
scallion, ginger, sesame

Cured Ahi Tuna* 15.00
rice, nori, avocado, citrus aioli, soy, wasabi

Blistered Shishito Peppers 9.00
pickled radish, miso honey

Entrées

Pork Tenderloin* 25.00
red rice, pork belly, broccolini, black bean sauce

Kaffir Lime Chicken* 24.00
basmati rice, snap peas, tamarind glaze

Shrimp Noodle Bowl 28.00
rice noodle, scallion, pickled vegetable, coconut lime broth

Indonesian Fried Noodles 23.00
soba noodles, shrimp, chicken, tomato, garlic, soy

Local Rock Fish 28.00
rice cakes, dungeness crab, bok choy, miso butter

Wagyu Tri Tip* 36.00
fingerling potato, spinach, shallot kimchi, charred scallion



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Not every ingredient is listed on our menus. If you have dietary restrictions or food allergies, please inform your server and our culinary team will gladly assist.

A 21% service fee will be added to parties of 8 or more.