

SMALL PLATES

CUCUMBER SALAD [V] \$9

WITH PICKLED GARLIC & CHILI VINAIGRETTE

MAPO TOFU
(CHOICE OF GROUND PORK OR CHICKEN) \$15

BRAISED SOFT TOFU WITH SPICY SICHUAN SAUCE

BUTTER MUSHROOMS [V] \$13

HON-SHMIEJI, OYSTER & SHIITAKE MUSHROOMS,
PAN-FRIED IN BUTTER

STIR-FRIED BOK CHOY [S] \$13

SAUTÉED IN FRESH GARLIC & OYSTER SAUCE

STIR-FRIED GREEN BEANS [S]
(CHOICE OF GROUND PORK OR CHICKEN) \$14

STIR-FRIED IN SICHUAN OIL

YAKATORI \$13

CHICKEN SKEWERS SERVED WITH GREEN SAUCE

THAI BEEF JERKY \$16

TOSSED W/ HOUSE MADE BLACK SRIRACHA SAUCE

GINGER CHICKEN DUMPLINGS [S]
(STEAMED OR PAN-FRIED) \$16

SERVED WITH SWEET SOY VINAIGRETTE

SHORT RIB DUMPLINGS
(STEAMED OR PAN-FRIED) \$18

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] \$14

SAUTEÉD 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

BLACK TEA SOAKED LADY FINGER COOKIES,
CONDENSED MILK & MASCARPONE FILLING, TOPPED WITH
BLACK TEA AND POWDERED SUGAR.

HONEY TOAST* [NUTS] \$14

TOASTED BRIOCHE SERVERS W/ LOCAL HONEY, SWEET
CONDENSED MILK, CANDIED WALNUTS

SMALL PLATES CONT.

MUSUBI BITES \$13

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 \$15

PORK BELLY SLOW COOKED 6 HOURS, LIGHTLY
FRIED & SERVED WITH TAMARIND SAUCE

CUMIN LAMB LOLLIPOPS* \$18

GRILLED LAMB CHOP SEASONED WITH CUMIN,
SALT & PEPPER

SIZZLING SHRIMP [S] \$17

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 [S]
(CHOICE OF GROUND PORK OR CHICKEN) \$18

RIBBON NOODLES WITH CHOPPED GARLIC &
GINGER, DRIZZLED WITH HOT SESAME OIL

STEAK NOODLE SALAD* \$18

SLICED BEEF FILET, BUCKWHEAT NOODLES,
ARUGULA, TOMATO, CUCUMBER, RICE FLOUR
& GARLIC-CILANTRO DRESSING

BRISKET FRIED RICE [S] \$22

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 [S] [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 PORK BELLY,
WILD MUSHROOMS, A SOFT EGG & BOK CHOY

PAD THAI [NUTS]*
(CHOICE OF GROUND PORK OR CHICKEN) \$22

STIR-FRIED RICE NOODLES, BEAN SPROUTS, EGG,
CRUSHED PEANUTS & GREEN ONIONS

ADD EGG* \$2

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLSTOCK, 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 OR SICHUAN PEPPER

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

