

A LA CARTE

HOUSE GREEN PAPAYA KIMCHI (v) 7
papaya, carrot, scallion, gochugaru

PORK LUMPIA 9
crispy pork spring rolls, ginger, carrots, sweet pineapple chili sauce

AHI TUNA POKE 21
scallions, sesame, spicy soy vinaigrette, pickled ginger, wonton chips

FIRST COURSE
choice of one

CRISPY SHRIMP & CORN PATTIES
Chamorro-style shrimp cakes, scallions, dinache aioli
DINACHE is a chili paste that is served on the side on Guam.

GEM SALAD
pickled red onion, radish, crispy shallots, ginger dressing

SHRIMP & CHICKEN KELAGUEN DUO
ceviche'd shrimp in lemon, scallions, thai pepper
grilled chicken in lemon, scallions, dinache
taro chips, wonton chips

COCONUT CORN CHOWDER (v)
potato, root vegetables, crispy shallots, fina'denne
FINA'DENNE is a Chamorro household sauce made with soy, lemon, onions, and chili peppers.

DUCK WONTON SOUP
duck dumplings, tofu, wakame, scallions
WAKAME is a seaweed or kelp commonly found in Japanese soups.

SECOND COURSE
choice of one

"TRADITIONAL" TURKEY DINNER
roasted turkey breast, rustic smashed potatoes, turkey gravy, green beans

PAN ROASTED SALMON DONBURI
steamed rice, pickled daikon, sesame sprouts, pickled ginger, miso glaze
DONBURI is a Japanese "rice bowl dish"

ISLAND "TRADITIONAL"
Chamorro BBQ spare ribs, red rice, fina'denne

BIG KAHUNA PANCIT (v)
rice noodles, crispy tofu, bok choy, shiitake mushrooms, broccoli, soy

SHORTTRIB KARE KARE***
braised shortrib, ginger peanut sauce, chili peanuts, pickled red onion
*** supplemental charge of \$15

SWEET TREATS
choice of one

BUCHI BUCHI TURNOVERS
roasted pumpkin, fall spices, coconut

CHOCOLATE NAMELAKA
Japanese style pudding, sesame crumble, chantilly cream

APPLE SPICED MOCHI CAKE
local apples, miso caramel, whipped crème fraîche

(v) - vegan

menu subject to seasonal changes

KIKO FEJARANG | CHEF PARTNER, TONY FOREMAN | RESTAURATEUR