



• • • • • PUPU PARTY PLATTER • • • • •

• serves 4-6 people, no substitutions, please •

• THE CURE •

• Brisket Rangoons, Hatch Chile Queso, Salted •
• Charred Edamame, JFC Honey Sriracha Popcorn •
• Chicken, Miso Mac Daddy 57 •

SHAREABLES

BRISKET RANGOONS

house smoked brisket, cream cheese, cheddar cheese, dill pickles, red onion, gochujang sweet & sour sauce, Chinese grain mustard aioli, scallion 12.5

ITCHY SALMON

baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro and ponzu (2 PCS) 9.5

JFC POPCORN CHICKEN

karaage fried, cucumber sunomono, miso ranch

KUNG PAO gochujang sweet & sour sauce, scallion, cilantro, toasted cashews 15

HONEY SRIRACHA chives, sesame seeds 15

MISO MAC DADDY

tempura mac & cheese balls, panko, miso butter corn, scallion, sweet soy sauce, spicy aioli, bonito, ginger 13.5

YUMMY FRIES

sweet potato waffle fries, spicy aioli, truffle yuzu & miso aioli, sweet soy sauce, furikake, scallion, pickled ginger, sesame seeds, bonito, kizami nori 16

CHIPS & GUAC V

ginger & yuzu guacamole, Polynesian pico, pickled jalapeños, tortilla chips 11.5

HATCH CHILE QUESO V

fire roasted shishito peppers & veggies, white queso, tortilla chips 10.5

QUESO LOCO

hatch chile queso, house smoked brisket, ginger & yuzu guacamole, Polynesian pico, tortilla chips 19

THAI HIPPIE TOFU V

house smoked & fried, Thai peanut sauce, red onion, Thai basil, cilantro, scallion, toasted cashews, sesame seed, cucumber sunomono 11.5

CHAR-BUFF CAULIFLOWER V

charred & beer-battered vegan tempura cauliflower, wasabi pea panko, Sriracha buffalo sauce, vegan Thai green goddess dressing 16

SALMON POKE

sweet onion, wakame & avocado, sesame dressing, nori crisps, cucumber sunomono 17

HAWAIIAN SHRIMP CEVICHE

coconut milk, lime juice, yellow curry, ginger, spicy cherry pepper & cucumber sunomono relish, avocado, tomato, cilantro, Thai basil, tortilla chips 18

CHARRED EDAMAME V

house smoked

SALTED GF sesame oil, Maldon sea salt 7.5

SPICY sesame oil, garlic, yuzu kosho, togarashi, Maldon sea salt 8.5

V VEGAN

V VEGETARIAN

GF GLUTEN FREE

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF These items can be made gluten-free upon request. Our suppliers certify these ingredients are gluten-free. Our kitchen is not flour-free & cross-contamination is possible.

Please notify your server of food allergies prior to ordering. We are not responsible for allergic reactions to ingredients used in our menu items.

Some of our vegan items share same fryer space as non-vegan items.

SALADS

BORDER SALAD V

romaine lettuce, spinach, pico de gallo, guacamole, pickled jalapenos, radish, fried onions, tortilla strips, cilantro, jack cheese, jalapeño ranch 15

NAM NOM NOODLE SALAD V • GF

lo mein noodles, lettuce, cabbage, herbs, onion, cucumber sunomono, cashews, thai peanut vinaigrette 16
(can be made gluten free by subbing rice noodles & Thai green goddess dressing)

BONITO CAESAR

romaine lettuce, breadcrumb, radish, parmesan, creamy bonito dressing 13.5

ADD

crispy smoked tofu V 5.5, hoisin grilled shrimp 7.5, seared salmon 9.5, grilled lemongrass chicken 6.5

PLATES

ANTHEM SMASH BURGER

pickles, salt & pepper aioli, onions, american cheese 16

JALAPEÑO SMASH BURGER

pickled jalapeño, habanero aioli, crispy onion, hatch queso 17

BRISKET TACOS

house smoked brisket, cabbage, pickled red onions, thai salsa verde, cilantro 16

HAPA HOT CHICKEN SANDWICH

karaage fried chicken thigh, brioche bun, sesame slaw, spicy cherry pepper & cucumber sunomono relish, Chinese grain mustard aioli, hot honey, choice of one side item 18

HILO HAWAIIAN SANDWICH

chopped brisket, King's Hawaiian sweet bun, sesame slaw, french fried onions, garlic dill pickle chips, kimchi aioli, pickled okra, choice of one side item 19

CHICKEN & WAFFLE V2.0

Honey Sriracha JFC Popcorn Chicken, Hong Kong waffle, charred pickled okra relish, barrel-aged maple syrup, white shoyu gravy 22

ADD fried egg 1

COASTAL SHRIMP & FRIES

sustainably sourced shrimp, tempura beer batter with cilantro, Cajun panko, sesame slaw, furikake fries with Sriracha ketchup, Chinese grain mustard aioli 26

SESAME SEARED SALMON

stir fried lo mein noodles, nappa cabbage, edamame, carrot, scallion, herbs, yuzu pickled onion 27

ROOT BURGER V

red quinoa & roasted beet, wheat bun, tomato, red onion, lettuce, cucumber sunomono, yuzu veganaise 16

SIDES

SESAME SLAW V • GF

CUCUMBER SUNOMONO V • GF

FURIKAKE FRIES V with Sriracha ketchup +1

SWEET POTATO WAFFLE FRIES V

with truffle yuzu & miso aioli +1

ROASTED CAULIFLOWER V • GF

with vegan Thai green goddess dressing +2

SWEETS

HONG KONG WAFFLE

Green tea matcha bubble waffle sundae, choice of chocolate or vanilla ice cream, topped with oreo cookie crumbles, mochi candies, pocky Japanese chocolate sticks, sea salt caramel drizzle 11

UPSIDE DOWN PINEAPPLE BREAD PUDDING

King's Hawaiian sweet bun, pineapple, macadamia nuts, rum butter, vanilla ice cream, toasted coconut flakes 11

DRINKS

COCKTAILS

WINE + SAKE

☒☒
CAUTION
 These cocktails are strong.
 They should be sipped & savored.

FROZEN BLOOD ORANGE MARGARITA el jimador silver + repo tequila, blood orange, agave, lime	13
FROZEN BANANA DAIQUIRI derel white rum, banana rum, pineapple Add a floater +4 skrewball peanutbutter whiskey cafe del fuego coffee liquor	13
KEGGED MAI TAI ☒☒ flor de cana 12yr rum, planteray original dark rum, lime, dry curaçao, orgeat*	14
CARIBBEAN COWBOY blue chair bay coconut rum, el jimador reposado, crème de pêche, pineapple, orange, lemon	14
SPLASH your choice of hayman's old tom gin or tito's vodka, dolin blanc vermouth, strawberry, lemon, mint	13
PIÑA OLD FASHIONED 2.0 (TONY'S FAVORITE) ☒☒ planteray old fashioned traditional dark rum, planteray pineapple rum, demerara, tiki bitters Optional serve with misunderstood ginger spiced whiskey	15
EXSW MARGARITA el jimador silver tequila, gekkeikan junmai sake, yuzu, lemon, frozen blood orange	13
CHEECH + CHONG illegal mezcal joven, jalapeno, agave, lime	15
RAINEY RICKEY (PREMIUM RANCH WATER) lalo tequila, richards sparkling rainwater, lime	14
LYCHEE LOWDOWN grey goose l' orange, yuzu, lychee, ginger, lemon	13
MAGNUM, P.I. (TOM SELLECK'S FAVORITE) pineapple-infused rum, luxardo maraschino liqueur, lime	13
PEACH FUZZY haku vodka, peach, cranberry, lime, cava	13
ESPRESSO MARTINI 2.0 tito's vodka, cold brew espresso, frangelico foam*	15

*Item contains nut allergens
 Please notify staff of any allergies prior to ordering

RED	GLASS	BOTTLE
CK MONDAVI CABERNET SAUVIGNON california	9	36
WENTE CABERNET SAUVIGNON central coast, california	10	40
SIMPLE LIFE PINOT NOIR california	10	40
BOUCHAINE PINOT NOIR napa valley, california	13	52
WHITE		
CK MONDAVI CHARDONNAY california	9	36
STEMMARI PINOT GRIGIO sicily	10	40
TANGENT SAUVIGNON BLANC san luis obispo, california	10	40
NO CURFEW CHARDONNAY california	10	40
KUNG FU RIESLING columbia valley, washington	10	40
TINTO REY ROSÉ dunnigan hills, california	10	40
BUBBLES		
SEGURA VIUDAS BRUT CAVA penedes, spain	9	39
RUFFINO SPARKLING ROSÉ tuscan, italy	12 (187ml)	
DOMAINE CARNEROS BRUT napa valley, california		65
SAKE + BOMBS		
HANA WHITE PEACH california	9	36
SHO CHIKU BAI JUNMAI NIGORI california	9	36
JOTO (GRAFFITI CUP) HONJOZO japan	12 (200ml)	
GEKKEIKAN HOT SAKE japan	10	
YUKI NO BOSHA JUNMAI GINJO japan		65
CLOUDY BOMB sho chiku bai junmai nigori + hefeweizen	8	
FUZZY BOMB hana white peach sake + hefeweizen	8	

FREE SPIRITS (SPIRIT FREE)

BRAZILIAN MATCHA LEMONADE sweet matcha, lime, sweetened condensed milk, lavender	10
FLOWER CHILD peaflower tea elixir, coconut, pineapple, lime	10
MICHELADA house michelada mix, cerveza atletica light copper ale (n/a)	10

WATER
ACQUA PANNA 1L glass bottle **6**
SAN PELLEGRINO 1L glass bottle **6**