

BEGINNINGS

EDAMAME 4

LETTUCE WRAPS 8

Choice of marinated char-grilled chicken served with peanut sauce. *With steak add 1.50*

AHI WONTONS 11

Wonton crisps topped with seared ahi, avocado, sweet soy and wasabi cream.

PLANTAINS WITH CAVIAR 9

Plantains with a dollop of sour cream and caviar.

PLANTAINS WITH CARNITAS 8

Plantains with a dollop of sour cream and carnitas.

CRISPY SHOESTRING PLANTAINS 6

Served with chipotle crème.

ROASTED VEGGIES 6

Roasted eggplant, red bell peppers, green beans, and marinated portobello mushrooms.

DRAGON POTATOES 6

Sweet and red potato wedges with chipotle crème fraîche.

CRISPY SALTED PLANTAINS 6

SOUP OF THE DAY 6

Cup of soup 4.00

ENSALADA

BASIC SALAD 6

With dressing of choice.

ENSALADA DE CASA 7.50

Bed of mixed greens with avocado and tomato, drizzled with lemon olive oil.

TOMATO PESTO SALAD 7.50

Tomatoes and mixed greens served with our homemade pesto, olive oil, & balsamic vinaigrette.

TIGER GARDEN SALAD 7.50

Crisp greens topped with orange slices and crispy wontons in a zesty oil-free citrus dressing.

TEMPTATION

FLOURLESS CHOCOLATE CAKE 7

COCONUT FLAN 7

BANANAS CANTINA 7

Flamed bananas with spiced rum, served a la mode.



DINNER

FREE RANGE JIDORI HALF CHICKEN 18

ISABEL STYLE - Broccoli, zucchini, steamed brown rice, & a side of housemade pesto.

DRAGON STYLE - Our oven roasted red and sweet potatoes and chipotle cream.

LATINO STYLE - Black beans, coconut rice and crisp salted plantains.

ASIAN STYLE - Coconut rice, edamame and peanut sauce.

AHI PLATTER 22

Seared Ahi, avocado, edamame, wonton crisps, sweet soy, and wasabi crème. Served with a side of coconut rice.

FLAT IRON STEAK WITH MOJO 20

Marinated char-grilled steak served with portobello mushrooms, cilantro garlic mojo pico and roasted red and sweet potatoes.

DOUBLE HAPPINESS LETTUCE WRAPS 14

Marinated steak and chicken served with lettuce, cucumber kimchi, jasmine rice and peanut sauce.

GREEN CHILE TAMALES 12

Two tamales served with tofu, green chile sauce, black beans and rice.

CHICKEN TAMALES 14

House made chicken tamales with your choice of black beans and rice or grilled zucchini with cheese.

WILD ALASKAN SALMON 19

Marinated grilled wild salmon served with papaya mint salsa, and green beans and rice

ASIA GRILL 12

Grilled eggplant with red bell peppers and sweet potato served with marinated tofu, peanut sauce and crispy brown rice topped with marinated grilled portobello mushrooms.

BIG BOWLS

BUDDHA BOWL 10

Big bowl of lemongrass, miso and coconut milk broth with shiitake mushrooms, noodles, veggies and cilantro.

IMPERIAL BOWL 10

Big bowl of lemongrass, miso and coconut milk broth with shiitake mushrooms, brown rice, steamed zucchini, bean sprouts, and julienne vegetables.

SOUL BOWL 11

Homemade Asian vegetarian miso broth with chewy udon noodles, veggies, avocado and grilled tofu.

BRAZIL BOWL 14

Marinated Chicken or Tofu with choice of brown rice or coconut rice, and black beans. Served with papaya mango mint salsa and crispy plantains.

UDON NOODLE BOWL 12

Slippery udon noodles with vegetable rainbow, portobello mushrooms, peanuts and slightly spicy asian peanut sauce.

PINEAPPLE FRIED RICE BOWL 14

Coconut rice with pineapple, carnitas, roasted bell pepper, eggplant, chinese beans, bean sprouts and portobello mushrooms, stir fried with coconut chili oil.

WOK FRIED RICE BOWL 12

Crisp brown rice with sweet potato, roasted bell pepper, eggplant, chinese beans, bean sprouts and portobello mushrooms, stir fried with coconut chili oil.

The Following May Be
Added to Any Bowl or Entree

MARINATED TOFU 5
GRILLED CHICKEN 5
GRILLED BEEF 6
MARINATED CARNITAS 6

We prepare our food from scratch with love and care. If you are in a hurry, please inform your server and we will do our very best to accommodate you.

18% GRATUITY ON PARTIES OF 8 OR MORE