



**DINNER AT E&O TRADING COMPANY, SAN FRANCISCO**

**SMALL PLATES**

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| <b>WARM EDAMAME BEANS</b> • shiso fumi furikake, maldon flake sea salt               | 5  |
| <b>PAN FRIED DAIKON CAKE</b> • shiitake mushroom, bamboo rice, turnip chili sauce    | 10 |
| <b>GREEN ONION FRY BREAD</b> • mango raita, curry sesame soy dipping sauces          | 7  |
| <b>INDONESIAN CORN FRITTERS</b> • sweet chili soy sauce                              | 12 |
| <b>CHICKPEA FRIES</b> • cilantro lime aioli  | 6  |
| <b>MINCED LAMB LETTUCE CUPS</b> • water chestnut, shiitake, hoisin and shiracha      | 12 |
| <b>SALT &amp; PEPPER CALAMARI</b> • sweet chili, cilantro                            | 12 |
| <b>SEARED DAY BOAT SCALLOPS</b> • maitake mushrooms, dashi nage                      | 16 |
| <b>ALBACORE CRUDO</b> • white soy, meyer lemon oil, serrano chilies, smoked salt     | 14 |
| <b>THAI ROCK SHRIMP CAKES</b> • cucumber herb salad, sweet chili sauce               | 12 |
| <b>AHI TATAKI TARTARE</b> • balinese long pepper crust, lily bulb petals, citrus soy | 15 |

**ROLLS & DUMPLINGS**

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| <b>VEGETARIAN TARO EDAMAME ROLLS</b> • tamarind dipping sauce                   | 9  |
| <b>CHINESE FIVE-SPICED CHICKEN ROLLS</b> • oolong tea infused soy dipping sauce | 12 |
| <b>BUTTERNUT SQUASH DUMPLINGS</b> • red curry lemongrass sauce, thai basil oil  | 10 |
| <b>SHIITAKE MUSHROOM DUMPLINGS</b> • foie gras miso sauce                       | 11 |
| <b>SHRIMP &amp; PORK SHUMAI DUMPLINGS</b> • soy ginger dipping sauce            | 13 |

**SATAY** • served with pickled vegetables

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| <b>PORTOBELLO MUSHROOM</b> • soy coconut milk glaze                               | 8  |
| <b>CHICKEN</b> • free range chicken in turmeric and ginger, red miso peanut sauce | 10 |
| <b>STEAK</b> • natural hanger steak, garlic, ginger, soy                          | 13 |
| <b>PRAWN</b> • fresh prawns in lemongrass and citrus, thai basil mango sauce      | 14 |
| <b>SATAY PLATTER</b> • two each of chicken, steak, prawn and portobello satays    | 25 |

**SALADS**

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| <b>MISO CAESAR</b> • gem lettuce, scallion bread croutons, shaved parmesan cheese                      | 10 |
| <b>BABY FIELD LETTUCE</b> • endive, fresh chevre, roasted pears, candied almonds, yuzu vinaigrette     | 12 |
| <b>PRAWN SALAD</b> • poached fresh prawns, cucumber, mango, lychee, cashews, chilies, basil, lemon oil | 15 |

**MEAT & POULTRY**

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| <b>BEEF SHORT RIB SLIDERS</b> • shaoshing wine braised, pickled vegetables, shiracha aioli, taro strip fries | 15 |
| <b>DAN DAN NOODLES</b> • hill farm ground pork, cucumbers, scallions and spicy turnip chili sauce            | 15 |
| <b>HOISIN &amp; COFFEE GLAZED SPARE RIBS</b> • hill farm natural pork, cole slaw                             | 14 |
| <b>WOOD ROASTED WHOLE CHICKEN</b> • spring onion, creamer potatoes, ginger, garlic                           | 19 |
| <b>RED CURRIED SUPERIOR LAMB SIRLOIN</b> • mango ginger chutney, minted yogurt                               | 21 |
| <b>WOOD GRILLED BEEF FLAT IRON</b> • sichuan marinated natural beef, housemade “kim chee”                    | 19 |
| <b>TAMARIND MUSCOVY DUCK CONFIT STIR FRY</b> • mango, kohlrabi, chilies                                      | 22 |
| <b>WOOD ROASTED OOLONG TEA PEKIN DUCK BREAST</b> • taro root mash, citrus almond marmalade                   | 23 |
| <b>BLACK PEPPER SHAKING BEEF</b> • filet mignon, red onions, chilies, tomatoes, watercress, herbs            | 25 |

**SEAFOOD**

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| <b>ALMOND CRUSTED SOFT SHELL CRAB</b> • sweet corn succotash, spicy plum ponzu sauce | 26 |
| <b>STEELHEAD</b> • (grilled or steamed) gai lan, ginger garlic tamari                | 23 |
| <b>WOOD ROASTED CHAR SIU BLACK COD</b> • sautéed pea tendrils                        | 24 |

**RICE**

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| <b>HIMALAYAN RED RICE STIR FRY</b> • gulf prawns, char siu pork                              | 14  |
| <b>VEGETARIAN KODA FARM ORGANIC BROWN RICE STIR FRY</b> • tofu, mushrooms, market vegetables | 11  |
| <b>STEAMED ORGANIC CALIFORNIA MASSA BROWN RICE</b>   | 4/7 |
| <b>STEAMED WHITE JASMINE RICE</b>  | 3/5 |

**VEGETABLE**

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| <b>GREEN BEANS</b> • wok roasted blue lake green beans, fermented black bean sauce | 8 |
| <b>ROASTED EGGPLANT</b> • tofu, thai basil, chilies, dark soy                      | 9 |
| <b>BABY BOK CHOY &amp; GARLIC</b>  | 7 |
| <b>STEAMED GAI LAN</b> • sesame oil, chili flakes, lemon juice                     | 8 |
| <b>MARKET MUSHROOMS &amp; SCALLIONS</b>  | 9 |

Arnold Eric Wong, Executive Chef

Sharon Nahm, Chef de Cuisine

In support of the healthy San Francisco initiative, a 4% healthcare surcharge will be added to all food and beverage sales.

18% service charge will be included on parties of 6 or more