



LUNCH AT E&O TRADING COMPANY, SAN FRANCISCO

SMALL PLATES

WARM EDAMAME BEANS • shiso fumi furikake, maldon flake sea salt	5
CHICKPEA FRIES • cilantro lime aioli	6
GREEN ONION FRY BREAD • mango raita, curry sesame soy dipping sauces	7
INDONESIAN CORN FRITTERS • sweet chili soy sauce	12
MINCED LAMB LETTUCE CUPS • water chestnut, shiitake, hoisin and shiracha	12
SALT & PEPPER CALAMARI • sweet chili, cilantro	12
SEARED DAY BOAT SCALLOPS • maitake mushrooms, dashi nage	14
THAI ROCK SHRIMP CAKES • cucumber herb salad, sweet chili sauce	12
ALBACORE CRUDO • white soy, meyer lemon oil, serrano chilies, and smoked salt	14
AHI TATAKI TARTARE • balinese long pepper crust, lily bulb petals, and citrus soy	15
HOISIN & COFFEE GLAZED SPARE RIBS • hill farm natural pork, pickled ginger slaw	14

ROLLS & DUMPLINGS

VEGETARIAN TARO ROOT, EDAMAME AND MINT ROLLS • tamarind dipping sauce	9
CHINESE FIVE-SPICED CHICKEN ROLLS • oolong tea infused soy dipping sauce	10
BUTTERNUT SQUASH DUMPLINGS • red curry lemongrass sauce, thai basil oil	10
SHIITAKE MUSHROOM DUMPLINGS • foie gras miso sauce	11
SHRIMP & PORK SIU MAI DUMPLINGS • soy ginger dipping sauce	13

SATAY • served with pickled vegetables

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

LUNCH "BREAK"

CHINESE CHICKEN SALAD • roasted chicken, gem lettuce, pickled onions, crispy rice noodles	10
DUCK CONFIT NOODLE SOUP • ramen noodles, bok choy, shiitake mushrooms, crispy duck confit	10
SPICY GRILLED PORK SANDWICH • roasted scallion aioli, pickled veggies, house made chips	10
CHICKEN KATSU SANDWICH • dashi aioli, green cabbage slaw, house made chips	10
SATAY YOUR WAY mix and match 4 satays of your choice • pickled veggies, rice	12

SALADS

PRAWN • poached fresh prawns, cucumber, mango, lychee, cashews, chilies, basil, lemon oil	15
MISO CAESAR • gem lettuce, scallion bread croutons, shaved parmesan cheese	10*
BABY FIELD LETTUCE • endive, fresh chevre, roasted pears, candied almonds, yuzu vinaigrette	10*
* add grilled hanger steak 6, seared ahi 6, grilled chicken 5, duck confit 5, or poached shrimp 4	

PLATES AND BOWLS

DAN DAN NOODLES • hill farm ground pork, cucumbers, scallions and spicy turnip chili sauce	13
VEGETARIAN KODA FARM HEIRLOOM BROWN RICE STIR FRY • tofu, mushrooms and market vegetables	11
HIMALAYAN RED RICE STIR FRY • gulf prawns, char siu pork	13
BEEF SHORT RIB SLIDERS • shaoshing wine braised, pickled vegetables, shiracha aioli, taro strip fries	14
WOK BLACK BEAN CHICKEN • free range chicken, green beans, red onion and chilies	15*
BLACK PEPPER SHAKING BEEF • filet mignon, red onions, tomatoes, watercress, herbs	20*
WOOD OVEN ROASTED CHAR SIU BLACK COD • sautéed pea tendrils	21*
STEELHEAD • (grilled or steamed) gai lan, ginger garlic tamari	23*
*served with steamed rice	

VEGETABLE & SIDES

GREEN BEANS • wok roasted blue lake green beans, fermented black bean sauce	8
ROASTED EGGPLANT • tofu, thai basil, chilies, dark soy	9
BABY BOK CHOY & GARLIC	7
STEAMED GAI LAN • sesame oil, chili flakes, lemon juice	8
MARKET MUSHROOMS & SCALLIONS	9
STEAMED ORGANIC CALIFORNIA MASSA BROWN RICE	4/7
STEAMED WHITE JASMINE RICE	3/5

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