

{MOTHER} {TONGUE}

LUNCH MENU

from open to 5pm daily

nigiri sushi

{2pc}

HAMACHI {gf}

amberjack, soy butter, caviar 12.

SALMON {df,gf} 10.

TUNA {df,gf} 11.

8pc signature uramaki

HAMACHI & CAVIAR URAMAKI {df,gf}

amberjack, scallion ponzu, yuzu kosho mayo 20.

SALMON & MANGO URAMAKI {df,gf}

miso chili, avocado, salmon pearl 18.

SPICY TUNA URAMAKI {df,gf}

pickled serrano, cucumber, bonito furikake 19.

GARDEN URAMAKI {df,gf}

avocado, cucumber, mango, umami glaze 13.

SHRIMP TEMPURA URAMAKI {sh}

dynamite sauce, avocado, trout roe 18.

dim sum

LUMPIA {filipino spring rolls} {v}

carrots, cabbage, chestnut, corn, sweet chili sauce 6pcs/18.

GENERAL TAO BAO fried chicken, lemon mayo,

onion, pickle 2pcs/18.

CHICKEN & VEGETABLE GYOZA {df} soy calamansi,

chili oil 5pcs/18.

JUICY DUMPLING {p} xiao long bao (pork & soup

filled dumpling), chili oil 6pcs/18.

sandwiches

served with fries
substitute salad + \$2

KOREAN SMASHBURGER {sh}

double patty, cheddar, gochujang mayo,
shredded romaine, pickles 23.

JAPANESE FRIED CHICKEN SANDWICH

buttermilk marinated, japanese bbq
sauce, yuzu kosho slaw 21.

LOBSTER BANH MI sh

brown butter poached lobster & crab,
boston bibb, crispy onion, cucumber,
lemon mayo chili oil, pea sprouts,
anaheim chili 23.

GENERAL TAO BAO (1pc)

fried chicken, lemon mayo,
onion pickle, steamed bun 15.

small plates

STEAMED EDAMAME {veg} soy butter, chili salt
15.

FIERY FILIPINO SLAW {sh} ruby mango, green
papaya, honey sunflower seeds, bagoong
vinaigrette, calamansi 17.

DYNAMITE SHRIMP {sh} sweet sriracha aioli,
scallion, sesame 19.

CRISPY MAPO TOFU {v} mushroom ragu, toban
djan, chili 17.

FRIED BRUSSELS SPROUTS {veg} spiced maple
vinegar, manchego 18.

HUMBA PORK BELLY SSAM {df,gf,sh,p} tausi
braise, apple & pear kimchi 21.

LA KOREAN BBQ RIBS {sh,gf,df} korean bbq
sauce, kimchi slaw,
charred scallions 23.

noodles & rice

JASMINE RICE 7.

{MT} **PAD THAI** {v,gf,nut free} stir fried
pepper medley, rice noodles, house made
tamarind sauce, pea sprouts 22. *add chicken
or shrimp + 9.

{MT} **CANTONESE CHOW MEIN** {vg,df} seasonal
vegetables, MT chow mein sauce, crispy
noodles 22. *add chicken or shrimp + 9.

FRIED CHICKEN & CAVIAR FRIED RICE buttermilk
chive dressing, gochujang bbq sauce, trout &
mullet roe 30.

FRIED CHICKEN FRIED RICE buttermilk chive
dressing, gochujang bbq sauce, house
togarashi, black sesame 25.

LOBSTER & SCALLOP XO {sh,p} brown butter
poached lobster, crab & bay scallops, grilled
corn, crispy onion, fried rice, xo sauce 32.

TORCHED WAGYU CHOW MEIN {df} australian
wagyu, seasonal vegetables, crispy noodles,
chow mein sauce 32.

EMERALD FRIED RICE v,gf heirloom carrots, bok
choy, gailan, king oyster mushroom, soy chili
calamansi 22.

land, sea & sky

KUNG PAO CHILI CHICKEN szechuan roasted
peppers, fried chicken, sesame 25.

THAI GREEN CURRY CHICKEN {df} grilled
lemongrass chicken, green coconut curry,
gailan 28.

TOKYO MISO BLACK COD {df,gf} miso & sake
marinade, charred tomato, bok choy, furikake
rice 39.

SZECHUAN PEPPER BEEF {df,gf} sauteed beef
picanha, yu xiang green & red peppers,
charred scallions 30.

BULGOGI BEEF SHORT RIB {df,gf} boneless short
rib, bulgogi braise, king oyster mushroom,
furikake rice 37.

DF = DAIRY FREE, GF = GLUTEN FRIENDLY, GF* CAN BE
MADE GLUTEN FRIENDLY, V = VEGAN, VG= VEGETARIAN
OPTION, SH = SHELLFISH

CHEF DE CUISINE, SUMIT MARTYN
EXECUTIVE CHEF, FRANCIS BERMEJO

PRICES DO NOT INCLUDE TAXES, FEES* AND GRATUITY.

*A 1% VILLAGE AMENITY FEE WILL APPLY TO YOUR TOTAL
PRE-TAX BILL. CREDIT CARD PAYMENTS WILL INCUR A 2%
TRANSACTION PROCESSING FEE PLUS

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.
SPLIT GUEST CHEQUES MAY NOT BE POSSIBLE 2024-08-07