

# {MOTHER TONGUE}

welcome

we make almost all our food  
from scratch, every day.

## sushi

### 8pc signature uramaki

**SALMON URAMAKI** {df,gf} miso chili, avocado, salmon pearl 18.

**SPICY TUNA URAMAKI** {df,gf} pickled serrano, cucumber, bonito furikake 19.

**GARDEN URAMAKI** {v,df,gf} avocado, cucumber, umami glaze 11.

**SHRIMP TEMPURA URAMAKI** {sh} dynamite sauce, avocado, trout roe 18.

### dragon roll

**TUNA DRAGON ROLL** {sh} shrimp tempura, avocado, serrano chili, ponzu glaze 21.

**SALMON DRAGON ROLL** {sh} shrimp tempura, avocado, kosho mayo 21.5.

## 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.

## small plates

**MISO TOFU SOUP** {gf,v} kombu dashi, shiro miso, silken tofu 12.

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

**MT CHOP SALAD** {v} chopped napa & gem lettuce, pickled ginger, nori, edamame, scallion, crispy rice vermicelli, osaka sesame dressing 17.  
\*add chicken or shrimp + 9.

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

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

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

chef de cuisine, sumit martyn, executive chef, francis bermejo

prices do not include taxes, fees\* & gratuity  
\*a 1% village amenity fee will apply to your total pre-tax bill. credit card payments will incur a 2% transaction processing fee. split guest cheques may not be possible - 18% gratuity may be added to parties of 6 or more. 2025-04-05

{df}dairy free ||{gf}gluten free ||{v}vegan {veg}vegetarian||{sh}shellfish ||{p}contains pork

## 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 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.

**ADOBO FRIED RICE** {v,gf,df} roasted king oyster mushrooms, bok choy, soy glaze, garlic crumb 19 \*add chicken or shrimp + 9.

## land, sea & sky

*served with a side of jasmine rice*

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

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

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

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

**BULGOGI BEEF SHORT RIB** {df,gf} bulgogi braise, king oyster mushroom 37.

**BUTCHERS CUT WAGYU STRIPILOIN** {gf,df} westholme farms thick cut wagyu striploin, toban djan bbq sauce 59.

## fallbacks

*served with a side of fries, upgrade to an asian garden salad +2*

**KOREAN WAGYU SMASHBURGER** {sh} double patty, cheddar, gochujang mayo, shredded lettuce, pickles 24.

**JAPANESE FRIED CHICKEN SANDWICH** buttermilk marinated, japanese bbq sauce, yuzu kosho slaw 23.

## sweets

**UBE TIRAMISU** ube soaked lady fingers, whipped mascarpone cream, ube dust 12.

**CHOCOLATE MISO TART** chocolate ganache, coconut cream, black sesame praline 12.

**LECHE FLAN** {gf} filipino style custard, burnt caramel, fresh strawberry 12.

**GREEN TEA ICE CREAM** {gf} honey roasted sunflower seeds 8.