



This menu is an example of the preparations you may find at Wahso.
Menu items are subject to change, and do change regularly.

Firsts

malaysian style pot stickers
curried pork and napa cabbage, spicy cucumbers, ground chili dip

17

ahi tuna tartare
seared scallop ceviche wrapped in spicy tuna, toasted pecans, house made ponzu and won ton crisps

17

salt and pepper rock shrimp
banana mash, white cheddar, kaffir lime

15

“bacon and eggs”
nine spice kurabuto pork belly, fried quail egg, celery root mousse, truffle oil

18

vegetable and goat cheese ragoon
cucumber-thai basil coulis

15

kobe beef satay
asian pear, spicy peanut sauce

19

roasted beet and dungeness crab napoleon
plum sauce vinaigrette, micro herbs salad

17

pad thai
black tiger shrimp

16

Soups

all soups: \$11

tomato coconut
tom kha gai
japanese pumpkin bisque

Salads

watercress and asian pears
crumbled roquefort, tamarind vinaigrette, toasted walnuts

15

thai beef
grilled filet mignon cucumber, tomato glass noodles, peanutpalm sugar dressing

16

pan-asian vegetable tasting
grilled eggplant and cucumber, carrot and daikon salad, long bean som tam

13



Main Courses

dynamite salmon
ginger braised spinach, forbidden rice, roasted yellow pepper coulis
39

kona coffee and soy cured kobe beef
wasabi-creamed spinach, honey glazed winter squash
42

grilled filet mignon
vegetable lo mein, dungeness crab "chopstick", char su demi
48

tandoori chicken
baby arugula salad, pommes Annafoie gras emulsion
40

vegetarian bento box
wok seared vegetable stir fry, vegetable tempura with ginger braised tofu, garlic roasted japanese eggplant
33

miso glazed black cod
warm vegetable and noodle salad, ginger nutmet velouté
43

bourbon marinated kurabuto pork chop
root vegetable, gratin green beans, molasses soy glaze
41

nori seared tuna loin
wild mushroom consommé, enoki mushrooms, green tea soba noodles
42

porcini seared loin of colorado lamb
chinese sausage-lentil saute, yuzu-cranberry chutney, grilled rosemary jus
46

szechuan duck
pepper seared magret duck breast, foie gras pineapple fried rice, braised cabbage, smoke duck jus
48

thyme and shallot roasted diver scallops
roasted shiitakes, cauliflower puree, apple cider demi
46

Additions

spice edamame with garlic

tempura vegetables served with house made ponzu

szechuan blistered green beans