summer restaurant week - aug 19-23
dinner, four-courses, $45 pp

FIRST (CHOICE OF)

Oysters on the Half Shell
melon chili mignonette, dill, salmon roe

Tomato & Tofu Salad (v, gf)

Spicy Cucumber Salad
pickled cucumber, chili crisp, black vinegar (v, gf)

Strange Flavor Eggplant
tofu hummus, roasted eggplant, house-made bread*

SECOND (CHOICE OF)

Pork Steam Bao
braised pork, hoisin sauce

Sourdough Scallion Pancake
ginger, sesame (v)

Vegetable Gyoza
seasoned soy, herbs (v)

Veggie Spring Roll
pickles, herbs

Crystal Shrimp Dumplings
fish sauce vinaigrette, dill, crispy onion and garlic (gf)

Ginger Chicken Soup Dumpling
peanut chili vinaigrette, ginger, scallions

Crispy Spicy Cauliflower
sesame, pickled celery (v, gf)

THIRD (CHOICE OF)

Drunken Shrimp Fried Rice
jumbo shrimp, kaffir lime chili paste

Wok-Fried Rice Noodles
mushroom sauce, local vegetables (gf,v)

Taiwanese Fried Chicken Salad
soy milk-brined spiced chicken, herbs, chinese five spice (gf)

Roasted Red Pork Bao Platter
steamed buns, house ferments, herbs (+$15)

Red Curry Scallops
coconut milk, kroueng, slaw (gf)

Smoked Brisket Cambodian Style (gf)
cucumber salad, root vegetable purée, chili vinaigrette, roti

DESSERT (CHOICE OF)

Egg Custard Tart
coconut cream, house-made pie crust

Banana Matcha Tiramisu
banana syrup, matcha cream, ladyfingers (df)

Mochi Beignets
fried mochi, powdered sugar, lemon curd (gf, df)

Coco Melon
seasonal melon, coconut sorbet, candied fennel (v, gf)

v - vegan, gf - gluten-free * Can be made vegetarian/dairy-free/gluten-free

*all guests at table must order from restaurant week menu in order to participate. family-style options are atill available in addition at a la carte prices. Not all the ingredients are listed on the menu. Please notify server about all allergies. Some dishes can be made vegan. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

MAKETTO