

SPECIALTY DUMPLING

- CHOR MUANG** 14
Handcrafted Thai dumpling | caramelized chicken & peanut filling | preserved sweet radish | Peanut | garlic oil
- SICHUAN WONTON** 12
Shrimp & pork wonton | scallion | toasted sesame seed | spicy chili soy vinaigrette
- SHUMAI** 10
Shrimp & pork dumpling | tobiko | scallion | shitake | sweet soy vinaigrette
- CHIVE DUMPLING** 10
Pan fried chive cake | sambal soy vinaigrette | fried garlic
- PEARL DUMPLING** 10
Shrimp & scallop dumpling | tobiko | scallion | shitake | sweet soy vinaigrette
- MASSAMAN POTSTICKERS** 12
Fried beef dumpling | crispy shallot | Thai Massaman curry sauce

SOUP & SALAD

- MUSHROOM MISO SOUP** 8
Assorted mushroom | silken tofu | scallion | wakame seaweed
- DUMPLING SOUP** 9
Shrimp dumpling | yu choy | scallion | clear broth
- SEARED TUNA SALAD** 20
Seared togarashi crusted tuna | greens | lotus root chips | Japanese soy vinaigrette
- BLOOM GARDEN SALAD** 10
Greens | tomato | edible flowers | cucumber | red onion | carrot | radish | lotus root chips
- ADD ON FRIED CHICKEN** 5
- DRESSING** SESAME CREAM DRESSING OR WASABI SOY DRESSING

*CONSUMER ADVISORY

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS."

18% GRATUITY WILL BE ADDED FOR PARTIES OF 5 OR MORE



ASIAN TAPAS

- *HOKKAIDO SCALLOP CEVICHE** 17
Hokkaido scallop | lime-bird eye chili sauce | green apple & mango salad | red onion | cilantro oil | capers | tobiko
- *TRUFFLE PONZU HARMACHI** 16
Sliced yellow tail fish | black tobiko | jalapeno | w/ truffle ponzu sauce
- *TUNA TATARE BITE** 14
sushi grade tuna tatare | crispy wonton | cucumber scallion | sesame seed | furikake | wasabi mayo
- CRYING TIGER** 22
Grilled marinated grass fed rib eye steak | spicy tamarind dipping sauce
- TRIO TEMPURA** 14
Avocado | asparagus | mushroom | tempura sauce | spicy mayo
- GOLDEN PRAWN WALNUT** 14
Jumbo prawns | caramelized walnut | Honey Yuzu aioli
- SAIGON SPRING ROLL** 10
Shrimp & pork | taro | carrot | jicama | cellophane noodles | Vietnamese dipping sauce | Asian pickle
- UBE FRIES** 10
sweet purple fries
- SQUID LEG KARAAGE** 12
Tempura squid legs | sweet chili & garlic crème
- HONG KONG HONEY ROASTED PORK** 13
Yu choy | pickled ginger
- TARO BITES** 10
Fried taro cake | peanut | crushed peanut | tamarind dipping sauce
- ROTI & CURRY** 10
Pan fried Indian flatbread | house special curry sauce
- MINI VEGGIES PANCAKE** 10
Fried mini vegetable pancakes | sweet chili garlic sauce

BAO BUN

- Steamed Bao Bun | cucumber | Greens | cilantro | Asian pickle
- SOFT SHELL CRAB TEMPURA** 15
Wasabi Aioli | tobiko | Asian slaw
- PANKO CHICKEN** 11
Asian slaw | Sweet-Chili mayo
- HONEY ROASTED PORK** 11
Roasted pork gravy | sesame seed | pickled ginger
- FRIED TOFU** 11
Peanut sauce | crispy onion | crushed peanut



RICE BOWL

- BEEF BULGOGI** 19
Sauteed marinated beef | fried egg | scallion | onion | garlic | green | pickle ginger | sesame seed | bulgogi sauce
- KOREAN SPICY PORK** 18
Sauteed pork bulgogi | carrot | scallion | onion | garlic | green | Kimchee | sesame oil | spicy Korean goshujang sauce
- GARLIC CRISPY CHICKEN** 17
Garlic glazed fried chicken | Asian pickle | cucumber | sweet chilli mayo
- MIXED MUSHROOM** 16
Sauteed mixed mushroom | butter | garlic | onion | scallion | pickle ginger | crispy lotus root | miso-sake sauce
- CHAR SIU BOWL** 16
Honey roasted pork | egg | pickle ginger | cucumber | sesame seed | scallion | jasmine rice

RAMEN

- TONKUTSU / SPICY TONKUTSU** 18
special chicken & pork bone broth | braised pork belly | bamboo shoot | kikurage mushroom | black garlic oil | scallion | sesame seed | boiled egg
- BLOOM GARDEN RAMEN / SPICY BLOOM GARDEN RAMEN** 18
kale green noodle | miso broth | avocado | yu choy | carrot | broccoli | bamboo shoot | kikurage mushroom | sweet corn | scallion | sesame seed

ENTRÉE

- BLOOM PASTA** 36
Scallop | jumbo prawn | squid | smoked sausage | fresh Asian pasta | Thai basil | bell pepper | onion | house made special thick crème sauce
- SA-TAY** 24
Grilled turmeric chicken breast | homemade peanut sauce | steamed veggies | cilantro | shallot crisp | jasmine rice
- SUPREME NOODLE** 24
Thin wonton noodles | crispy shrimp wonton | honey roasted pork | shrimp | fish ball | yu choy | scallion | cilantro | clear broth on the side
- VEGGIE DELIGHT** 21
Sauteed tofu & mix veggies | soy-garlic brown sauce | jasmine rice
- SWEET AND SOUR CHICKEN** 24
Crispy battered chicken | onion | bell pepper | pineapple | tomato | cashew nuts | sweet-sour sauce | jasmine rice
- SAKE - MISO GLAZED SALMON** 30
Pan seared Atlantic Salmon | Japanese sake miso glaze | asparagus | broccoli | cauliflower | assorted mushroom | jasmine rice
- SOFT SHELL CRAB PANANG** 34
Soft shell crab tempura | Thai Panang curry sauce | steamed vegetable | jasmine rice
- HIBACHI** sauteed lomein and veggies
choice of
- CHICKEN** 23
- TOFU** 23
- JUMBO SHRIMP** 26
- RIBEYE STEAK** 34
- SALT & PEPPER PRAWN** 28
Lightly battered Jumbo prawn & string beans | onion | jalapeno | scallion | salt garlic & pepper sprinkles | jasmine rice
- CLASSIC FRIED RICE** 22
Shrimp | honey roasted pork | sweet pork sausage | bean sprout | edamame | scallion | egg | jasmine rice

