

## mōnsoon

10245 main street bellevue, washington 425.635.1112

dinner 2009 november week 2

### raw bar

half dozen raw local oysters w/ cilantro lime mignonette	15
<i>(kussshi - b.c., penn cove - samish bay, wa, miyagi - hood canal, wa)</i>	
kona kampachi sashimi w/ mam nem, lime and rau ram	13
spicy albacore w/ taro chips and lemon aioli	11
albacore tuna poke w/ ogo seaweed and cucumber	11
dungeness crab, shaved cucumber, wakame, chuka salad and tobiko	11
live sea scallops w/ cilantro coconut sauce (qualicum bay, british columbia)	11

### dinner menu

charred carlton farms flank steak salad w/ mixed greens and cucumber	8.5
green papaya salad w/ grilled gulf prawns and caramelized pineapple	8.5
pomelo salad w/ organic mixed greens, roasted almond, and soy vinaigrette	8.5
grilled monterey squid stuffed w/ duck meat, basil and jicama	9
fulton valley farm chicken and napa cabbage potstickers w/ chili soy	7
barbecued carlton farm pork spare ribs w/ ginger, hoisin and five spice	11
bo la lot beef (la lot leaves wrapped around flank steak and grilled)	7.5
seared b.c. scallop w/ honeycrisp apple, jicama, cilantro and ginger vinaigrette	17
seared dover sole fresh roll w/ napa cabbage, vietnamese herbs and nuoc cham	7
vegetarian fresh roll w/ roasted shiitake mushrooms, tofu, mint and peanut sauce	7
crispy vegetarian rolls w/ taro, tofu, carrots and soy vinaigrette	8.5
crispy imperial rolls w/ kurobuta pork, shrimp and glass noodles	8.5
pan seared idaho trout w/ hot & sour soup, bac ha, lotus stem and ngo om	18
steamed northern b.c black cod w/ glass noodles, lilly bud, fermented beans, soy and ginger	23
caramelized idaho catfish claypot w/ fresh coconut juice and green onions	16
wild gulf prawns w/ lemongrass, spicy yellow curry, roasted peanuts, and ngo om	20
grilled carlton farm pork chop w/ delicata squash, charred long beans and tamarind sauce	21
carlton farm luc lac filet mignon w/ walla walla onions, cognac, oxtail sauce and watercress	25
fulton valley farm crispy drunken chicken w/ yu choy	17
pan roasted pekin duck breast w/ fresh rice noodles, napa cabbage, can tau and five spice chao sauce	26
wokked anderson valley ranch lamb w/ fermented beans and sweet onions	19
grilled painted hills farm ribeye w/ wokked chili gai lan and king oyster mushroom	27
full circle farms bok choy w/ shallots and fresh wood ear mushrooms	12
chinese mustard greens w/ roasted shiitake mushrooms and fresh ginger	9.5
wokked long beans w/ roasted chili, fermented bean and hon shimeji mushrooms	9.5
full circle farms organic asian eggplant w/ green onions in spicy coconut sauce	10
crispy organic tofu w/ lemongrass, sweet onions and roasted shiitake mushrooms	12
wokked snow peas w/ matsutake mushrooms and british columbia scallop belly meat	13
wokked soft noodles w/ oyster mushrooms, duck egg, and green onions	11
steamed jasmine rice	1.5 (per person)
steamed organic brown rice	2 (per person)

\*Oysters in the half shell are raw. Consuming raw oysters may increase your risk of foodborne illness