PERIDOT

small plates

green papaya salad	12	grilled o
english cucumber, pickled daikon, roasted peanuts, fried shallots, spicy lir dressing, house-made beef jerky <i>gf</i>	ne	six fox islo chấm, sco
shaved brussel sprouts	11	hiramas
orange vinaigrette, cashews, cabbage, egg yolk, cilantro <i>v gf</i>		sashimi-g pickled kl vinaigrett
sizzling crepe	16	-
corn, mushrooms, scallions, braised po	rk,	dover so
daikon & carrot pickles, yuzu-thyme dipping sauce		seared do bok choy,
charred eggplant	12	pork bel
eggplant purée, fried shallots, scallion confit, chili-lime salt <i>v gf*</i>		fried pork tamarind
seared cabbage	14	mushroor
chili hoisin marinade, fried shallots,		ketchup
pomegranate seed, coconut puree, pepita, thai basil vg		jasmine r
roasted cauliflower	13	puffed ric
scallion purée, chilies, peanuts, fresh		pickled (
herbs <i>gf</i> *		thin-slice
fried chicken wings	14	vinegar, t
caramelized fish sauce glaze gf*		

grilled oysters	21
six fox island oysters, charred citrus nước chấm, scallions, garlic chives, green oil	C
hiramasa and prosciutto	18
sashimi-grade hiramasa, prosciutto, pickled kholrabi, white soy and yuzu vinaigrette, mint, pomelo, cashews	
dover sole	18
seared dover sole, red curry bagna caud bok choy, chives	a,
pork belly	7
pork belly, black garlic pureé, soy- tamarind gel, pickled beech and alba mushrooms gf*	17
fried pork belly, black garlic pureé, soy- tamarind gel, pickled beech and alba	17 9
fried pork belly, black garlic pureé, soy- tamarind gel, pickled beech and alba mushrooms gf*	-
fried pork belly, black garlic pureé, soy- tamarind gel, pickled beech and alba mushrooms gf* ketchup fried rice jasmine rice, sriracha, scallions, egg,	-

large plates

caramelized prawns	24
fish sauce-caramelized shrimp, shishitos, cippolini onions, leeks, beurre biere, cocon asparagus rice	ut-
crab fried rice	21
chili-garlic sauce, crabmeat, scallions, egg puffed rice	g,
vegetable curry stew	24
green curry broth, green spring vegetables romain, jasmin rice, herbs, lime vinaigrette gf	
grilled sea bream	45
grilled sea bream marinated grilled sea bream, lettuce wrap pickled shallots, ginger citrus nouc cham, r noodles gf*	s,
marinated grilled sea bream, lettuce wrap pickled shallots, ginger citrus nouc cham, i	s,
marinated grilled sea bream, lettuce wrap pickled shallots, ginger citrus nouc cham, noodles gf*	s, rice 45
marinated grilled sea bream, lettuce wrap pickled shallots, ginger citrus nouc cham, i noodles gf* lamb roulade lamb saddle roulade, sunchoke, cherry gel confit beets, watermelon radish, nouc cha	s, rice 45
marinated grilled sea bream, lettuce wrap pickled shallots, ginger citrus nouc cham, i noodles gf* lamb roulade lamb saddle roulade, sunchoke, cherry get confit beets, watermelon radish, nouc cha glaze, pistachio gf	s, rice 45 I, m 38

*asterisked gf items are cooked on shared equipment

ask your server about menu items that are served raw. consuming raw or undercooked meats, poultry, seafood, or shellfish or eggsmay increase your risk of foodborne illness

118 w liberty st, ann arbor

monday-thursday 5-12am friday-saturday 5-1am kitchen closes one hour before bar closing