

# net tring trium

Born in Vietnam and raised in Pittsfield, Massachusetts, Huynh's career has taken him around the world. He worked with legendary chefs like Thomas Keller and Guy Savoy and was catapulted into the spotlight when he was selected to be a contestant, and ultimately won, Season 3 of Bravo's Top Chef. After the Top Chef win, Huyhn became Executive Chef of CATCH, opening the first location in New York and several others to follow around the world. From CATCH, Huynh has worked with several high-profile restaurateurs, and was most recently named Chef de Cuisine for Morimoto.



### Menu



## pot Stickers

Served with ginger soy sauce

Chicken Vegetable

5.95

#### 7essePts

Green Tea Mochi Mango Mochi

#### Beverages

Yuzu Mint Lemonade Jasmine Lychee Iced Tea

## Scallion bancake Wraps

Stuffed with cabbage, caramelized onions, pickled carrots, cucumbers, cilantro, hoisin sauce & Sriracha mayonnaise

Chicken Braised Short Rib

7.95 8.95

7.50

## led Rice Bowls

Royal purple rice topped with fire-roasted corn, red cabbage, cucumbers, pickled carrots, caramelized onions, green onions & your choice of sauce

Chicken Braised Short Rib

7.95 8.95

7.50

Sauces

Miso Honey

Spicy Teriyaki

Teriyaki

Sriracha Mayonnaise

Wasabi Soy

Sesame Citrus Soy

