

STARTERS

CHEF / OWNER: JAMIE TRAN FRIED BEEF CRISPS 8 POACHED PEAR SALAD 14 thai chili tajin dust, chili lime sauce whipped citrus cheese, crispy prosciutto, candied walnuts, basil seed vinaigrette IMPERIAL ROLLS 9 ROASTED HEIRLOOM BEET SALAD 14 duroc pork & shrimp, pickled heirloom carrots & radish, yellow frisee salad red beet hummus, goat cheese crumble, pistachio honeycomb, watercress, citrus vinaigrette **BAO SLIDERS*** 11 12 SALMON SKIN TACOS* 2 housemade pork sausage, fried quail egg, crispy shallot, fresh herbs, jalapeño aïoli two salmon skin tacos filled w/salmon belly tartare, tobiko, smoked shishito peppers micro cilantro *subject to availability VEGAN SCALLION PANCAKES 13 spicy braised maitake mushrooms, jicama, HAMACHI CRUDO* 16 picked red radish, black sesame seed rayu sauce, dragon fruit, pickled pearl onion, bubu arare GRILLED SPANISH OCTOPUS 14 asparagus, black sesame seeds, crispy rice STEAK TARTARE* 13 ginger sambal sauce asian pear, egg yolk aioli, beef crisps, pickled thai chili, julienne green onions THAI BASIL SHRIMP CEVICHE* 14 fermented yuzu avocado, red radish, prawn cracker, diced papaya **ENTRÉES** VEGAN VIETNAMESE SAUTÉED 19 SEARED DUCK BREAST* 34 curry, roasted heirloom carrots, marble potato, **GLASS NOODLES** pearl onion, green daikon spicy gochujang sauce, baby bok choy, maitake mushrooms, roasted heirloom carrots. 29 SLOW BRAISED SHORT RIB* kimchi fried rice, green scallions, sesame seed, FRIED WHOLE RAINBOW TROUT 24 pickled red radish, organic sunny side up egg sautéed rainbow swiss chard, steamed iasmine rice. ginger & rice wine vinegar sauce

(V) AVAILABLE VEGETARIAN or VEGAN

GRASS FED RIBEYE*

GRILLED HANGER STEAK*

smoked corn puree

crying tiger sauce

baby eggplant, grilled street corn, green onion ash,

thin rice noodles, herb salad, assorted pickles,

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BRAISED PORK JOWL

turmeric flat noodle, saute chinese broccoli, sesame seed crumble, spicy garlic chili oil

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