

SAIA serves communal, family style. Food comes to the table continuously throughout the meal and is placed at the center of the table.

Palm Chicken

grilled, coconut marinade,
lemon grass, turmeric 10

Sharing Porterhouse

spicy-sweet chili & balsamic
teriyaki dipping sauces 23

SAIA Stir-Fry

tofu or tenderloin, bok choy,
forest mushroom, port 15

Siam Chicken

pan-grilled, cream of coconut,
galanga, lotus root, tomato oil 12

Mongolian Barbeque Lamb Lollipops

farm-raised, New Zealand 16

Sweet Pork Tenderloin

pan-grilled, Asian spice, daikon,
spinach, shitake mushroom 14

Miso Filet

24 hr marinated 18

SAIA

Edamame

rock sea-salt or shichimi spiced 5

Fried Rice

avocado & cilantro 4

Japanese Fried Plantain

sweet tempura 5

Green Bean Salad

chilled, black soy vinaigrette 5

Miso Soup

soft tofu, fueru wakame, scallion 4

Shrimp Soup

clear noodle, shrimp broth, fresh lime
juice, galanga, lemongrass, scallion 6

Hamachi Jalapeno

Thai chili, ponzu uzu,
cilantro, daikon 12

Tamari Scallop

wrapped scallop & minced crab-
meat, paper thin bigeye tuna,
massago, aioli 14

Rice Cracker Tuna

tahini, avocado aioli,
quickly fried 11

Tangy Fish

tuna, hamachi, salmon,
mixed green,
onion, cilantro 10

Miso Scallops

lime & sea salt crusted, Japanese
yam, scallion, honey-miso 14

Trio Tartar

tuna, salmon, white fish,
mustard soy,
basil-lime emulsion 14

Tempura Shrimp

broccoli, asparagus,
sweet potato, sake soy 14

Thai Curry Lobster

poached, pineapple, hearts of palm,
bell pepper, steamed rice 25

Shirome Spice

sweet-spicy chili garlic, onion, bell
pepper, shitake mushroom 14