# **COCKTAILS**

#### SHISOSOUR TI

Buffalo Trace bourbon, sauvignon blanc, sour mix, fresh mango, shiso leaves, dash Angostura bitters

### THE WASABI COCKTAIL 11

sake, lychee liqueur, sour mix, agave syrup, orange juice

# CUCUMBER MOJITO 11

Bacardi 8 rum, agave syrup, fresh lime, orange juice, cucumber

### YUZU COCKTAIL 13

yuzo juice, de lijn gin, vanilla soda

#### LYCHEE MARTINIE

fo<mark>rds g</mark>in, morimoto junmai sake, lychee liquor

# WINES

Morimoto DreamBrut Rose Stemmari	15   60
Moscato	9.50   38
Long Shadows Poets Leap Riesling	14   56
Benziger Sauvignon Blanc	12   48
13 Celsius Sauvignon Blanc	Π   44
Conundrum White	13.50   54
Mark West Pinot Noir	11   44
Murphy-Goode Merlot	11   44
Robert Mondavi Pinot Noir	П   44
Sokol Blosser Pinot Noir	13.50   54
Rocky Pond Stratastone GS	15  60
Decoy By Duckhorn Cabernet Sauvignon	14.50   58

# SAKE

	30z /	100z /	720ml
Momookawa Silver	9	25	66
Momokawa Pearl	11	30	74
Morimoto Junmai	9	25	66
Morimoto Junmai Ginjo	12	35	90
Morimoto Junmai Daiginj	o 16	42	130
Morimoto Sparkling Nigo	ri 8	35	

# STARTERS

#### SATAY SAMPLER

Malaysian lamb, Chinese beef, Thai chicken, Indonesian pork, Vietnamese shrimp, green mango, yuzu kosho, black bean powder

#### SHRIMP TEMPURA

watermelon, radish, pomegranate, sweet miso, white soy ponzu

### THAI CITRUS SCALLOPS \*

cilantro, palm sugar, shallots

# LOBSTER & SHRIMP POTSTICKERS

smoked shoyu, pickled ginger

# SPRING ROLLS

kimchi, vermicelli noodles, carrots, green onions, fermented red pepper dipping sauce

#### ■ THAI BEEF SALAD \*

rare-seared beef, cilantro, scallions, cucumbers, fresh mint, toasted peanuts, kaffir lime dressing

#### **\* JEWELS OF THE SEA**

shrimp wontons, baby bok choy, lemongrass-sesame broth

#### TOM KHA KAI

sweet and sour soup, coconut chicken, bean sprouts, chili oil

#### 

mushroom, quail egg, kombu, tofu, sesame, ginger

# © CHINESE FIVE SPICE BABY BACK RIBS

masago, pineapple, red chili, scallions

# MAINS

#### **®WOK-SEARED LOBSTER**

Asian greens, ginger, sweet chili, soy (\$28 supplement)

# STEAMED NORWEGIAN RED KING CRAB CLUSTERS

boiled new potatoes, corn cob, assorted vegetables, melted garlic butter, truffle aioli (\$25 supplement)

# CASHEW BARRAMUNDI. **RED THAI CURRY**

zucchini, thai basil, japanese eggplant, snow peas

#### **WASABI & SOY CRUSTED BEEF** TENDERLOIN :

tempura of onion rings, tonkatsu sauce

# ©CRISPY DUCK, GINGER-CHILI GLAZE

drunken udon, grilled scallions, bean sprouts

#### THAI BASIL SZECHUAN SHRIMP

chili pepper glaze, Asian spices, straw mushrooms, sweet bell peppers, scallions, chili sauce

#### **@ PANANG RED CURRY** COCONUT CHICKEN

crispy lotus, wok-seared vegetables, roasted peanuts

#### MONGOLIAN BARBECUE LAMB CHOPS \*

baby bok choy, toasted sesame seeds, mirin plum sauce

#### P DAN DAN NOODLES

stir-fried tofu, celery, mushrooms, choy sum, sesame chili sauce

#### SWEET AND SOUR VEGETABLE TEMPURA

scallion pancake, tamarind glaze

# ON THE SIDE

ASIAN EGGPLANT. SPICY COCONUT

**S** JASMINE RICE OR BROWN

**P** BOK CHOY, OYSTER SAUCE

YSAKE-BRAISED OYSTER & SHIITAKE MUSHROOMS

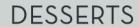
**DUNGENESS CRAB FRIED** RICE

**GF** gluten-free

non-dairy vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order. \* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions. A charge of \$10 will be added to your check per additional entrée ordered.

An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.



YUZU CHEESECAKE honey tuile, white chocolate

MANGO POSSET coconut macaroon, passion fruit jelly, mango sorbet

© EXOTIC FRUITS green tea-lemongrass syrup, mandarin sorbet

PASSION FRUIT CLOUD light egg white soufflé, passion fruit sorbet

® SELECTION OF HOUSE-MADE SORBETS lemon-basil, yuzu, lychee