

## COCKTAILS

### SHISOSOUR 11

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

### CUCUMBERMOJITO 11

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

### YUZU COCKTAIL 13

yuzu juice, de lijn gin, vanilla soda

### LYCHEE MARTINI 15

fords gin, morimoto junmai sake, lychee liquor

## WINES

Morimoto Dream Brut Rose Stemmari	15   60
Moscato	9.50   38
Long Shadows Poets Leap Riesling	14   56
Benziger Sauvignon Blanc	12   48
13 Celsius Sauvignon Blanc	11   44
Conundrum White	13.50   54

Mark West Pinot Noir	11   44
Murphy-Goode Merlot	11   44
Robert Mondavi Pinot Noir	11   44
Sokol Blosser Pinot Noir	13.50   54
Rocky Pond Stratastone GS	15   60
Decoy By Duckhorn Cabernet Sauvignon	14.50   58

## SAKE

	3oz /	10oz /	720ml
Momookawa Silver	9	25	66
Momokawa Pearl	11	30	74
Morimoto Junmai	9	25	66
Morimoto Junmai Ginjo	12	35	90
Morimoto Junmai Daiginjo	16	42	130
Morimoto Sparkling Nigori	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

### SHIITAKE & TOFU 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

### VEGETARIAN RAMEN NOODLE SOUP

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

### CHINESE FIVE SPICE BABY BACK RIBS

masago, pineapple, red chili, scallions

 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.

## 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

### 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

### JASMINE RICE OR BROWN RICE

### BOK CHOY, OYSTER SAUCE

### SAKE-BRAISED OYSTER & SHIITAKE MUSHROOMS

### DUNGENESS CRAB FRIED RICE

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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.



## DESSERTS

### 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

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