

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

CUCUMBER MOJITO 11

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

YUZU COCKTAIL 13

yuzo 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

