

COCKTAILS

SHISO SOUR 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

THE EMPEROR'S NECTAR ¹²

Grand Marnier, apple juice, cinnamon syrup, ginger beer, lemon juice

FAR EAST LEGACY ¹²

Grey Goose La Poire, sake, St. Germain, Cointreau, peach purée

SAKE

MOMOKAWA SILVER

vanilla, pineapple, banana, coconut, anise 29 bottle | 12 flask

MOMOKAWA PEARL

crisp, briny, mineral flavors
exquisite match for oysters,
fish 29 bottle | 12 flask

MOONSTONE ASIAN PEAR

creamy body, big pear flavors,
hint of sweetness 29 bottle | 12 flask

JUNMAI GINJO GENSHU G JOY

bold, rich, full of fruit, earthy flavors,
hints of melon, pear, plum, cinnamon,
cardamom 38 bottle | 16 flask

GEKKEIKAN SUZAKU JUNMAI

sweet, refreshing, creamy taste, hints of fruit,
subtle fruity aftertaste 52 bottle | 24 flask

WINES

WHITE

Stemmari Moscato 9 | 36
Santa Magherita Pinot Grigio 11 | 44
Villa Maria Sauvignon Blanc 11 | 44
Conundrum White 15 | 60
Chateau Ste Michelle & Dr.
Loosen Eroica Riesling 52

RED

Gérard Bertrand Reserve
Cabernet Sauvignon 10 | 40
Murphy-Goode Merlot 10 | 40
Robert Mondavi Pinot Noir 11 | 44
Cherry Pie Three Vinyard
Pinot Noir 14 | 56

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)

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

STEAMED 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

