



starters

- Mongolian Duck Sliders** 16
crispy shallot, red ginger slaw, chinese steamed buns
- Beef Tenderloin Yakitori** 15
soy-ginger marinated filet mignon, grilled scallion
- Bangkok Calamari** 11
Miso-chili sauce
- Crab Rangoon** 13
apricot sweet + sour sauce, cream cheese
- Asian BBQ Sticky Ribs** 15
red ginger slaw
- Steamed Edamame** 7
soy-ginger + scallion dipping sauce, warm or chilled
- Lettuce Cups**
crisp lettuce wraps, water chestnuts, red ginger slaw...
Mongolian Beef + Scallions 15 • Tofu 10
Asian BBQ Duck Confit 16 • Glazed Chicken 12
- Veggie Tempura** 10
crispy battered, ginger-dashi sauce, buttermilk sriracha
- Shrimp Tempura** 12
ginger-dashi sauce, buttermilk sriracha
- Snowy Chicken** 9
soy-ginger marinated, hoisin bbq sauce
- Duck Quesadilla** 16
duck confit, monterey jack, hoisin-lime and sriracha sauce

dim sum

- Asian Dumplings (steamed or pan fried)
Pork 11 • **Edamame Shrimp** 13
Wild Mushroom Chicken 10 • **Seafood** 13
Truffled Edamame Potato 16

Dumpling Combo (2 pc. of each) 22
served with... sesame-soy or ginger-scallion

rice & noodles

- Pad Thai** 23
wok-smacked chicken, shrimp, egg, vegetables, pad thai sauce, rice noodles, chopped peanuts
- Fried Rice
Vegetable Fried Rice 12
Chicken Fried Rice 16
Shrimp Fried Rice 17
Duck Fried Rice 18

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. please notify your server of any food allergies or dietary restrictions.

soup

- Miso Wakame** 4
wakame seaweed, tofu, scallion
- Tom Yum** 6
thai hot + sour broth, shrimp, mushroom

salad

- House Salad** 6
sweet miso OR creamy sesame dressing
- Asian Caesar** 9
heart of romaine, cucumbers, shaved parmesan, silken yuzu dressing, crispy wonton strips

Add Flame Grilled

- Chicken** 6 • **Shrimp** 7 • **Scallops** 10
- Salmon** 9 • **Sliced Filet Mignon** 12

entrées

- Grilled Soy-Sesame Glazed Sea Scallops** 25
char-grilled glazed atlantic sea scallops, wok-tossed vegetables, fried rice
- Toasted Sesame Ginger Salmon** 25
wok-tossed vegetables, choice of white or brown rice
- Szechuan Shrimp** 22
stir-fried wild shrimp, vegetables, wild mushrooms, spicy szechuan sauce, choice of white or brown rice
- Hunan Chicken** 19
marinated chicken, garlic-chili sauce, sake, tossed vegetables, chili pepper, scallions, choice of white or brown rice
- Twin Petite Filet Mignon** 27
caramelized onion, wild mushrooms, honey black pepper sauce, asian fingerling potatoes, garlic chili green beans
- Drunken General's Chicken** 19
crispy marinated chicken breast, sweet orange sauce, chinese broccoli + carrots, choice of white or brown rice
- Grilled Chicken Teriyaki** 19
marinated chicken breast, stir-fried glazed vegetables, jasmine rice
- Crispy Stir-Fried Tofu** 19
wok-tossed vegetables, garlic-ginger sesame sauce, choice of white or brown rice
- shared sides**
Roasted Asian Fingerling Potatoes 8
Garlic Chili Green Beans 7
Steamed Rice (white or brown) 4

晚御飯

Tuesday • Wednesday • Thursday 4:00pm-9:00pm
Friday 4:00pm-10:00pm • Saturday 2:00pm-10:00pm
Sunday 2:00pm-9:00pm



sake

Sake Sampler (4 - 1.5oz pours) 14

it would be our pleasure to select 4 premium sake for you

Yuagari Yuzushu "After Bath" Specialty Sake
fresh squeezed yuzu, natural citrus, bright and crisp

Ty-ku Cucumber Junmai SMV -7.3

the world's first cucumber sake. delicate, light, and refreshing, smooth finish, infused with crisp, fresh cucumber

Gekkeikan Black & Gold Junmai-shu SMV ±0

full bodied with hints of honeydew, papaya, anise and roasted nuts well balanced, finishes long and smooth. great sipping sake

Sakemoto Junmai Japan SMV ±3.9

upfront fruit in the nose, a clean texture and a long finish that will appeal to both new and seasoned sake

Fu-Ki Plum Sake Japan 9%

fragrant bouquet will draw you into the delicate, light and subtle flavor of grapes and plum with a full body, lingering finish and balanced acidity

KIKUSUI "Perfect Snow" Nigori, Genshu SMV -19

Full bodied, crisp with dynamic sweetness

***Purple Haze** black raspberry flavored hot sake

***Hot Sake Ozeki** Junmai SMV +4

Shibata Shuzo Yuzu

Shibata Shuzo Junmai Ginjo

6oz

10oz

BOTTLE

14

24

(720 ml) 58

11

19

(720 ml) 48

12

20

(720 ml) 50

12

20

(720 ml) 50

11

(720 ml) 44

19

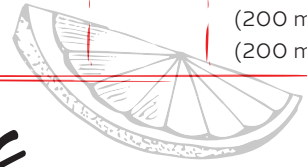
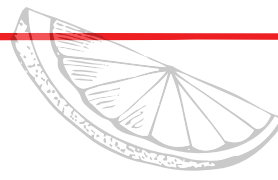
29

13

12

(200 ml) 24

(200 ml) 24



bubbles

La Marca Prosecco Italy 14 (187ml Split)

Gemma Di Luna Sparkling Moscato Italy 14 (187ml Split)

Campo Viejo Cava Brut Reserva 32 (750ml)

Veuve Cliquot 99

white

Cielo Pinot Grigio 8/32

Veneto, Italy

Matua Sauvignon Blanc 10/40

Marlborough, New Zealand

Oyster Bay Sauvignon Blanc 11/44

Marlborough, New Zealand

Bogle Chardonnay 8/32

Clarksburg, California

Sonoma Cutrer Russian River Chardonnay 16/64

Sonoma, California

Kung Fu Girl Riesling 10/40

Columbia Valley, Washington

Beringer White Zinfandel 7/28

Napa, California

Lionel Osmin & Cie Rosé 8/32

France

The Palm Rosé By Whispering Angel 13/52

California

Kendall Jackson "Vintners Reserve" Chardonnay 13/52

California

Kim Crawford Sauvignon Blanc 13/52

Marlborough, New Zealand

red

Collier Creek Pinot Noir 7/28

Clarksburg, California

Imagery Pinot Noir 12/48

Sonoma, California

Chateau St. Jean Cabernet Sauvignon 9/36

Sonoma, California

Sposato Malbec 13/52

Mendoza, Argentina

Schild Estate Barosa Valley Merlot 8/32

Australia

Belle Glos Pinot Noir 65

Monterey, California

Joseph Carr Cabernet Sauvignon 16/64

Napa Valley, California

Bois De La Crois Bordeaux 8/32

France

martinis

Tyku-Tini 12

ketel one botanical cucumber mint, tyku cucumber, simple syrup

Asian Pear 13

pear vodka, pear nigori sake, sour mix and ginger ale

Karma-Gotcha 13

mango vodka, passion fruit vodka, limoncello, mango puree, mango juice

Hello Kitty 13

japanese shochu, st. germain, muddled strawberries, sparkling sake + pez-rim

Last Dance With Mary Jane 14

thai chili pepper infused hornitos tequila, blackberry puree, black volcanic salt rim

Dirty White Boy 13

godiva white chocolate, tuaca, caramel syrup, salted rim, mini marshmallows

Serihana "Flower Of Serenity" 12

hendricks gin, rosemary infused simple syrup, basil, st. germaine elderflower liqueur, fresh squeezed lime

Whiskey, Call Me Ginger 13

toki whiskey, muddled lemon and mint, simple syrup, ginger puree

Espresso Martini 12

stateside vodka, van gogh double espresso vodka, splash of baileys, chocolate drizzle

on the rocks

Mikimoto Mule 11

titos vodka, ginger beer, simple syrup and fresh lime juice

Effen Bloody Breeze 10

effen blood orange vodka, blood orange juice, pineapple juice + orange slice on rim

Tokyo Rose 10

sake, peach schnapps, orange juice, cranberry juice, over ice

Miki Thai 10

captain morgan spiced rum, coconut rum, fresh oj, grenadine, pineapple juice

bottled beer

ask your server for our frosty draft and craft can selection!

Corona Extra Mexico 5

Miller Light Wisconsin 4

Dogfish Head 60 Minute IPA DE 5

Dogfish Head 90 Minute IPA DE 8

Dogfish Head Seaquench Ale DE 5

Blue Moon Colorado 5

Sapporo 22 Oz Can Japan 10

Tsingtao Lager China 4

Heineken Netherlands 5

Stella Artois Belgium 6

Dos XX Mexico 5

Peroni Italy 5

Bel Air Sour NY 5

Lagunitas Maximus IPA CA 7

Dales Pale Ale CO 5

2SP Up & Out PA 5

Angry Orchard Cider NY 5

Heineken 0.0 NA Netherlands 4



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