

## 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)

### 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

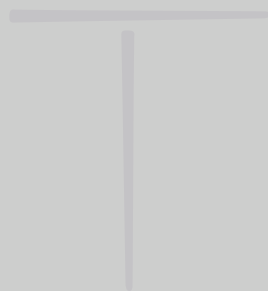
green tea-lemongrass syrup, mandarin sorbet

### PASSION FRUIT CLOUD

light egg white soufflé, passion fruit sorbet

### SELECTION OF HOUSE-MADE SORBETS

lemon-basil, yuzu, lychee



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non-dairy

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