

## COCKTAILS

### SHISO SOUR <sup>11</sup>

Buffalo Trace bourbon, sauvignon blanc, sour mix, fresh mango, shiso leaves, dash Angostura bitters

### THE WASABI COCKTAIL <sup>11</sup>

sake, lychee liqueur, sour mix, agave syrup, orange juice

### CUCUMBER MOJITO <sup>11</sup>

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

### THE EMPEROR'S NECTAR <sup>12</sup>

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

### FAR EAST LEGACY <sup>12</sup>

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

## 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

## 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

### 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

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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.

## 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

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 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  
(\$20 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.

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## DESSERTS

### YUZU CHEESECAKE

honey tuile, white chocolate

### MANGO POSSET

coconut macaroon, passion fruit jelly,  
mango sorbet

### EXOTIC FRUITS

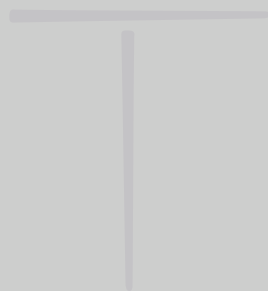
green tea-lemongrass syrup, mandarin sorbet

### PASSION FRUIT CLOUD

light egg white soufflé, passion fruit sorbet

### SELECTION OF HOUSE-MADE SORBETS

lemon-basil, yuzu, lychee



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