

## COCKTAILS

- LYCHEE MARTINI vodka, lychee purée, lemon 16
- PASSION FRUIT MANGO MARTINI vodka, mango, passion fruit purée 16
- BASIL GIMLET gin, basil, lime 16
- TOGARASHI TIGER tequila, lime, agave 15
- MOJITO rum, house-pressed sugarcane juice, mint 15
- MAPLE BOURBON SMASH bourbon, maple syrup, orange, lemon 15

## WINE BY THE GLASS

### SPARKLING

- BRUT veuve clicquot reserve cuvée, reims, france nv 24
- ROSÉ CAVA 'de nit' raventós i blanc, spain 2013 17

### WHITE

- PINOT GRIGIO 'sant helena' fantinel, friuli 2015 13
- ALBARINO 'tras da vina' zarate, rias baixas, spain 2012 15
- SAUVIGNON BLANC 'anciennes vignes', patient cottat sancerre, france 2014 13
- CHARDONNAY hartford court, russian river valley, california 2015 18

### RED

- MALBEC 'clos de los siete' valle de uco, mendoza, argentina 2013 14
- GARNACHA 'black slate' gratallops, priorat, spain 2012 15
- TEMPRANILLO 'rioja crianza' vivanco, rioja alta, spain 2015 13
- CABERNET conundrum, california 2014 17

## BEER

- TSINGTAO china 8
- BALLAST POINT IPA california 8
- TOKYO BLACK PORTER japan 8
- BAD SEED CIDER new york 8

# DINNER

## SMALL PLATES

- SPICY TUNA & BLUE CRAB TACOS avocado, edamame 18
- LOBSTER PANCAKES wild mushroom, red chili, coconut milk 23
- LAMB SPARERIBS sesame plum glaze 19
- SPICY BEEF DUMPLINGS ginger soy, sriracha 15
- VEGGIE NOODLE BOX truffle mushroom broth, sriracha 15

## TOPPED CRISPY RICE

- SPICY SALMON TARTARE  
avocado, sriracha, lime 17
- KING CRAB DYNAMITE  
scallion, crispy quinoa 22
- SHIMEJI MUSHROOM  
white soy, tempura enokis, truffle oil 15

## SKEWERS

[three per order]

- CHICKEN THIGH toasted peanut sauce 11
- MISO CHILEAN SEABASS cashew, mango, mint 21
- CRISPY XXL WASABI SHRIMP shiso, nori 21

## SALADS

- CONFUCIUS CHICKEN  
napa cabbage, sesame, crispy rice noodles 16
- CRACKLING CALAMARI  
red radish, lime, miso 15
- PEKING DUCK  
mandarin orange, toasted almonds, tangerine dressing 18

## PLATES

DRUNKEN CHICKEN ponzu, pickled ginger, sprouts 28

GRILLED SZECHUAN BEEF<sup>\*</sup> shallot, red chili, ginger, cilantro 49

BARBECUED WILD SALMON<sup>\*</sup> chinese mustard sauce, shiso pesto, stir-fried greens 29

GRILLED GARLIC SHRIMP coconut black rice, red curry coconut sauce 32

CHILEAN SEABASS mushroom soy dashi, garlic scape, shaved black truffle 44

WILD MUSHROOM PASTA parmesan, butter, sake 23

## LARGE PLATES

DRY-AGED SHORT RIB<sup>\*</sup> burnt orange sauce 48

GRILLED LOBSTER yuzu miso brown butter, wokked chinese broccoli 65

## SIDES

LOBSTER GINGER MASHED salt & pepper chips 18

WASABI MASHED wasabi peas, scallion 9

WOK CHARRED CHINESE BROCCOLI garlic chips, oyster sauce 11

CRISPY SPINACH 12

## RICE & GRAINS

FRIED RICE

VEGGIE 9 AVOCADO 13 DUCK 14

COCONUT BLACK RICE

long bean, shiitake, mango, crunchy farro, toasted coconut 13

## DESSERT

SOUFFLÉS key lime mango, salted caramel, chocolate chili 20  
[for two, please order in advance for dessert]

BANANAS IN A BOX caramelized bananas, caramel cream 10

VANILLA BEAN & GINGER CRÈME BRÛLÉE candied ginger 10

HAZELNUT CHOCOLATE TORTE blackberries, white chocolate crème anglaise 10

<sup>\*</sup>consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.

EXECUTIVE CHEF  
Vidal Hernandez