



DINNER

small plates

- Steamed Edamame** 9
Soy-Ginger Sauce, Warm or Chilled
- Lettuce Cups**
Mongolian Beef 17 | Chicken Teriyaki 15 | Tofu 13
Bibb Lettuce, Asian Cabbage Slaw, Water Chestnuts
- Korean BBQ Sticky Ribs** 17
Asian Cabbage Slaw
- Bang Bang Shrimp** 14
Crispy Shrimp, Sweet-Chili Honey Sriracha Sauce
- Crab Rangoon** 15
Lump Crab, Crab Stick, Cream Cheese, Sweet & Sour Sauce
- Crispy Thai Brussels** 13
Citrus Chile Vinaigrette, Sesame, Scallion, Toasted Garlic
- Snowy Chicken** 11
Ginger-Garlic & Soy Marinated, Korean BBQ Sauce
- Duck Quesadilla** 17
Duck Confit, Monterey Jack Cheese, Hoisin-Lime & Srirachi
- Bangkok Crispy Calamari** 15
Chili-Miso Sauce

soup & salad

- Miso Wakame** 6
Silken Tofu, Wakame Seaweed, Scallion
 - Tom Yum** 8
Thai Hot & Sour Broth, Shrimp, Straw Mushrooms, Kaffir Lime Leaves
 - Wonton Soup** 9
Pork & Shrimp Wonton, Snow Peas, Scallions
 - Asian House Salad** 8
Sweet Miso Dressing or Creamy Sesame
 - Southeast Caesar** 9
Romaine Hearts, Seedless Cucumber, Silken Yuzu Dressing, Wonton Crisps
 - Chinese Chicken Crunch Salad** 15
Snowy Chicken, Romaine, Red Cabbage, Carrots, Scallions, Cilantro, Edamame, Cucumber, Roasted Cashews, Crispy Wontons, Sweet Miso Dressing or Creamy Sesame
- Top any salad above with**
Snowy Chicken +6 | Stir-fried Shrimp +8 | Grilled Salmon +MP

dim sum

- DUMPLINGS**
 - Pork & Shrimp Shu Mai** 15
 - Vegetable** 12 • **Philly Cheesesteak** 15
Ponzu & Thai-Chili Sauce
 - Pork** 14 • **Shrimp & Leek** 15
 - Wild Mushroom Chicken** 13
Gyoza Dipping Sauce
 - BAO BUNS**
 - Bang Bang Shrimp** 15
Sriracha Aioli, Asian Cabbage Slaw, Cucumber, Scallions
 - Crispy Sweet & Sour Chicken** 13
Fried Chicken Tenders, Sweet & Sour Sauce, Asian Cabbage Slaw, Cucumber & Scallions
- 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.
- Monday • Wednesday • Thursday 4:00pm-9:00pm
Friday 4:00pm-10:00pm • Saturday 2:00pm-10:00pm
Sunday 2:00pm-9:00pm

noodles & house fried rice

- Wonton Noodle** 15
Bok Choy, Rice Noodles, Pork & Shrimp Wontons, Scallions
- Thai Drunken Noodles** 23
Shrimp, Red Bell Pepper, Serrano Chili, Carrots, Wide Rice Noodles, Thai Basil, Sweet & Spicy Thai Sauce
- Pad Thai** Shrimp 23 | Chicken 21
Stir-fried Shrimp or Chicken, Bean Sprouts, Egg, Rice Noodles, Crushed Peanuts, Scallion, Lime & Cilantro
- Fried Rice**
Includes: Edamame, Peppers, Onions, Egg, Thai-Chili Water Chestnuts, Bean Sprouts, Cilantro, Soy Vegetable 13 | Pork Belly 17
Chicken 16 | Shrimp 17 | Duck 25
Add Kimchi to Any Rice +4

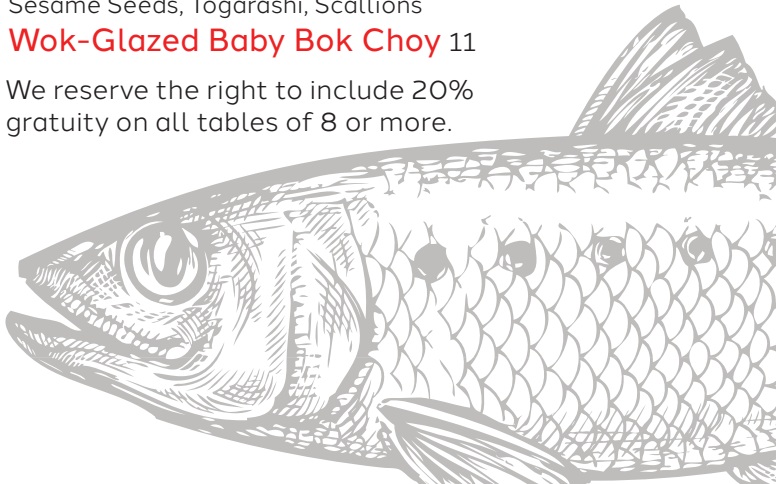
entrées

- General Tso's Drunken Chicken** 21
Marinated Crispy Chicken Tenders, Broccoli, Carrots, Sweet Sesame Orange Sauce, White or Brown Rice
- Teriyaki** Chicken 21 | Beef 24 | Shrimp 23 | Salmon 28
Stir-Fried Vegetables, Teriyaki Glaze, White or Brown Rice
- Mongolian Beef** 24
Marinated Flank Steak, Spring Onion, Bell Peppers, Thai Chili, Crispy Vermicelli Noodles, White or Brown Rice
- Wok-Smacked Tofu & Vegetables** 18
Stir-Fried Vegetables, Crispy Tofu, Sweet Soy-Sesame Glaze, White or Brown Rice
- Beef & Broccoli** 24
Marinated Flank Steak, Wok Tossed Broccoli, Sweet Soy-Sesame Glaze, White or Brown Rice
- Orange Miso Glazed Salmon** 28
Crispy Fingerling Potatoes, Wok-Glazed Bok Choy, Crispy Vermicelli Noodles
- Tempura Shrimp Bowl** 23
Udon Noodles, Sweet Soy-Hoisin Glaze, Miso-Peanut Butter, Pickled Carrots, Scallions

shared sides

- Thai-Chili Garlic Green Beans** 9
- Stir-Fried Vegetables** 9
- Crispy Wasabi Fingerling Potatoes** 9
Wasabi Aioli, Soy-Ginger Sauce, Pickled Carrots, Sesame Seeds, Togarashi, Scallions
- Wok-Glazed Baby Bok Choy** 11

We reserve the right to include 20% gratuity on all tables of 8 or more.



sake	6oz	10oz	BOTTLE
Sake Sampler (4 - 1.5oz pours) 16			
Geki Black & Gold • Well of Wisdom • Blossoms of Peace • Endless Summer			
Yuagari Yuzushu “After Bath” Specialty Sake fresh squeezed yuzu, natural citrus, bright and crisp	21	33	81 (720 ml)
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	16	25	61 (720 ml)
Blossoms of Peace aromas of almond and marzipan followed by plum, apricot, and cherry on the palate	14	22	55 (720 ml)
Endless Summer bright and fresh with a salted melon finish	20	32	78 (720 ml)
Snow Maiden bright and fresh with a lovely ricey and fruity combination with flavors of honeydew melon, raw pumpkin, and radish	14	22	55 (720 ml)
Well of Wisdom watermelon, honeydew, sweet melon, and a hint of pistachio	18	27	64 (720 ml)
*Purple Haze black raspberry flavored hot sake		18	
*Hot Sake Ozeki Junmai SMV +4	10	16	
Shibata Shuzo Yuzu			24 (200 ml)
Shibata Shuzo Junmai Ginjo			24 (200 ml)

bubbles

- La Marca Prosecco Italy** 14 (187ml Split)
- Gemma Di Luna Sparkling Moscato** Italy 14 (187ml Split)
- Campo Viejo Cava Brut Reserva** 32 (750ml)
- Moet / Chandon** 129

white

- Cielo Pinot Grigio** 8/32
Veneto, Italy
- Oyster Bay Sauvignon Blanc** 12/48
Marlborough, New Zealand
- Bogle Chardonnay** 9/36
Clarksburg, California
- Sonoma Cutrer Russian River Chardonnay** 16/64
Sonoma, California
- Wente Riesling** 12/48
Central Coast, California
- Lionel Osmin & Cie Rosé** 10/40
France
- Janela Branca Vinho Verde** 10/40
Portugal
- Kendall Jackson “Vintners Reserve” Chardonnay** 14/56
California
- Kim Crawford Sauvignon Blanc** 15/60
Marlborough, New Zealand

red

- Collier Creek Pinot Noir** 9/36
Clarksburg, California
- Imagery Pinot Noir** 12/48
Sonoma, California
- Joseph Carr Cabernet Sauvignon** 16/64
Napa Valley, California
- Carmel Road Cabernet Sauvignon** 10/40
California
- Milbrandt Merlot** 12/48
Washington State
- Andeluna Raices Malbec** 10/40
Argentina
- Donna Laura Ali Toscana Rosso** 12/48
Italy
- Château Maris Rouge** 12/48
France *All Organic
- Lone Birch Syrah** 12/48
Washington

酒類

martinis

- Sunomono** 14
ketel one cucumber & mint, elderflower
liqueur, 8000 generation sake, lime juice
- Asian Pear** 13
absolut pear vodka, pearl nigori sake,
pear juice, sour mix and ginger ale
- Karma-Gotcha** 13
svedka mango vodka, passion fruit vodka,
limoncello, mango puree, mango juice
- Hello Kitty** 13
japanese shochu, st. germain, muddled
strawberries, sparkling sake + pez-rim
- Pink Lotus** 14
stateside vodka, smirnoff pineapple, cranberry juice, sour mix
- Serihana “Flower Of Serenity”** 13
hendricks gin, rosemary infused simple syrup, basil,
st. germaine elderflower liqueur, fresh squeezed lime

espresso yourself

- Caramel Latini** 14
smirnoff vanilla vodka, smirnoff caramel vodka,
jim beam bourbon cream, espresso
- Espresso Martini** 14
smirnoff vanilla vodk a, kahlúa, espresso

on the rocks

- Mikimoto Mule** 12
stateside vodka, ginger beer, simple syrup and fresh lime juice
- Effen Bloody Breeze** 12
effen blood orange vodka, blood orange
juice, pineapple juice + orange slice on rim
- Miki Thai** 12
captain morgan spiced rum, coconut rum,
fresh oj, grenadine, pineapple juice
- Japanese Old Fashioned** 14
legent japanese bourbon, bitters, sugar, orange peel
- Tokyo Rose** 12
sake, peach schnapps, orange juice, cranberry juice, over ice

bottled beer & cans

- ask your server for our frosty draft selection!

 - Corona Extra** Mexico 6
 - Miller Light** Wisconsin 4
 - Dogfish Head 60 Minute IPA** DE 6
 - Kirin Light** Japan 6
 - Sapporo** 22 Oz Can Japan 10
 - Sapporo Pure** Can Japan 6
 - Tsingtao Lager** China 4
 - Heineken** Netherlands 5
 - Heineken 0.0** NA Netherlands 4
 - Stateside Surfside Tea** Can Pennsylvania 8
 - El Sully 21st Amendment** Can California 5
- Lagunitas IPA** California 7
 - Guinness** 14.9 Oz Can 8
 - Stella Artois** Belgium 6
 - Blue Moon** Colorado 6
 - Peroni** Italy 5
 - 2SP Up & Out** Can PA 6
 - Mamitas Paloma Hard**
 - Tequila Seltzer** Can 8