



ASIAN NIGHT A LA CARTE MENU

BAO

Stuffed Steamed bun 2 pcs per order

Braised tender pork	12
Chicken	12
Shrimp	14

STIR-FRIED NOODLES

Tofu vegetable (V)	12
Beef vegetable	15
Chicken vegetable	14
Shrimp vegetable	15

MODERN SUSHI ROLLS

6pc cut per roll

California	12
Spicy tuna	12
Shrimp tempura	12
Salmon avocado	10
Unagi avocado	12
Soft shell crab	12
Lobster	15
Mixed vegetables (V)	10
Sushi Sandwich	12
<i>surimi crab mix, ebi katsu, avocado tenkasu, red onion, tobico, slice cheese</i>	
Crispy Rice	12
<i>Spicy tuna or baked surimi crab</i>	

ASSORTED ROLLS

15pc house assorted rolls	25
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STREET

Contemporary twist Asian street flavor

Edamame (V) <i>sea salt or spicy chili garlic</i>	6
Stir Fried Garlic Baby Bok Choy (V) <i>Home made garlic shoyu oyster sauce</i>	10
Korean Fried Chicken <i>spicy gochujang sauce</i>	12
Sweet & Sour Chicken <i>Popcorn chicken, sweet & sour sauce</i>	15
Chicken Skewer <i>Grilled chicken thigh with tare sauce</i>	12
Vegetable Spring Roll (V) <i>hand rolled and filled with Japanese mountain vegetables and glass noodles</i>	10
Caribbean Lobster Tempura <i>Ginger soy, yuzu aioli or chilli garlic</i>	18
Rock Shrimp Tempura <i>spicy ponzu aioli</i>	12
Dong - Po Rou <i>Soy Braised tender pork belly, bok choy</i>	14
RICE	
Egg fried rice	10
Vegetable fried rice (V)	8
Spicy kimchi fried rice	10

SAKE BEVERAGES

Rin draft 500ml	45
Kaguyahime 500ml	35
Asabiraki Namacho 300ml	20

Executive Sous Chef Manuel Gonzalez
Chef de Cuisine Keneth Kim and The Culinary Brigade
All prices are in U.S. dollars and subject to a 15% service charge & 2% Environmental
Fee

Prices subject to change and all menu items subject to freshness and availability