

COCKTAILS

SHISO SOUR 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

THE EMPEROR'S NECTAR ¹²

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

FAR EAST LEGACY ¹²

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

SAKE

MOMOKAWA SILVER ^{29 bottle | 12 flask}

Light, crisp and dry mouthfeel with hints of green apple, melon and spice

MOMOKAWA PEARL ^{29 bottle | 12 flask}

Rich and creamy with bright and bold flavors of tropical fruit, pineapple, vanilla and anise

MOONSTONE ASIAN PEAR ^{29 bottle | 12 flask}

A pleasant balance of crisp ginjo sake with slight dryness and the flavor of a sweet pear with a smooth flavorful finish

THE

JELLYBEANS

.NET

WINES

WHITE

Stemmari Moscato ^{9 | 36}

Santa Magherita Pinot Grigio ^{10 | 40}

Villa Maria Sauvignon Blanc ^{11 | 44}

Conundrum White ^{15 | 60}

Chateau Ste Michelle & Dr.

Loosen Eroica Riesling ⁵²

RED

Gerard 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}

STARTERS

ND 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

ND SHIITAKE & TOFU SPRING ROLLS

kimchi, vermicelli noodles, carrots, green onions, fermented red pepper dipping sauce

GF ND THAI BEEF SALAD *

rare-seared beef, cilantro, scallions, cucumbers, fresh mint, toasted peanuts, kaffir lime dressing

ND 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

ND V VEGETARIAN RAMEN NOODLE SOUP

mushroom, quail egg, kombu, tofu, sesame, ginger

ND CHINESE FIVE SPICE BABY BACK RIBS

masago, pineapple, red chili, scallions

GF gluten-free ND non-dairy V 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

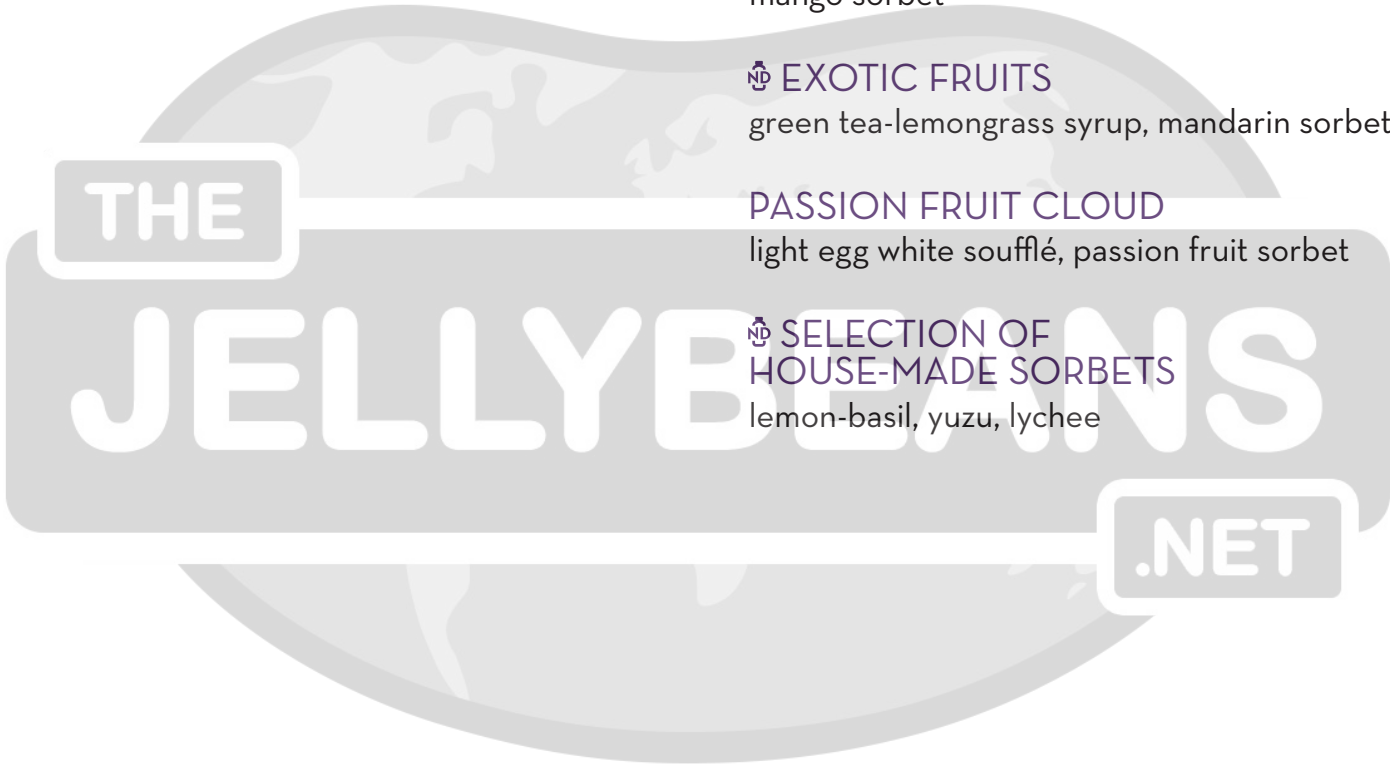
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A charge of \$10 will be added to your check per additional entrée ordered.

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

ND EXOTIC FRUITS

green tea-lemongrass syrup, mandarin sorbet

PASSION FRUIT CLOUD

light egg white soufflé, passion fruit sorbet

ND SELECTION OF HOUSE-MADE SORBETS

lemon-basil, yuzu, lychee