

APPETIZERS

Hamachi 24
Cilantro Ginger Yoghurt,
Grapefruit Segments, Jalapeños, Herbs

Yellowfin Tuna 24
Avocado, Ginger, Radishes, Kaffir Lime,
Shoyu, Yuzu Kosho

Tuna Tacos 24
Taro Shell, Avocado, Jalapeño Relish,
Radishes, Sesame

Salmon 21
Truffle Vinaigrette, Shaved Truffles,
Pickled Mustard Seeds, Radish

Japanese Leaf 15
Baby Gem Lettuce, Avocado, Radish,
Campari Tomato, Aka-Dashi Miso
Dressing

Octopus 26
Adobo Sauce, Fingerling Potatoes,
Garlic Chips, Roasted Garlic Aioli

Teriyaki Maitake Mushrooms 18
Togarashi Aioli, Pickled Honshimiji,
Crispy Quinoa

DIM SUM

Har Gau 14
Steamed Shrimp Dumplings, Ginger

Truffle Dumpling 24
Scallops, Shrimp, Black Truffle-Emulsion

Gyoza 22
Wagyu Short Rib, Foie Gras, Tamari

Chive 14
Chinese Chives, Garlic, Pan Seared

MAKI

Yellowtail Roll 21
Yellowtail, Scallions, Mango

Spicy Tuna Roll 22
Tuna, Scallions, Kimchee

California Roll 22
Blue Crab, Avocado, Cucumber, Tobiko

Vegetable Roll 18
Cucumber, Avocado, Asparagus

Salmon Roll 19
Shiso, Salmon, Cucumber

Riceless Roll 18
Tuna, Salmon, Asparagus,
Tobiko, Cucumber

SIGNATURE

Nasi Goreng 32
Fried Rice, Chicken, Shrimp, Sambal,
Sunny Side Up Egg

THE WOK

Salmon 32
Panang Curry, Snow Peas, Shallots, Mint,
Thai Basil, Fresno Chillies

Szechuan Prawns 46
Skull Island Prawns, Bell Peppers,
Asparagus, Bean Sprouts

Fried Rice 13
Vegetables, Onions, Scallions, Crispy Egg
CHICKEN +8 | SHRIMP +10

Pad Thai 26
Shrimp, Rice Noodles, Tamarind,
Peanuts, Scallions

TANDOOR & CURRY

Chicken Makhani 28
Chicken Thighs, Tomato Sauce,
Fenugreek

Thali Platter 42
Daily Chef's Selection of Assorted
Indian Samplers

Prawn Curry 42
Coconut, Coriander, Turmeric, Tomatoes,
Cilantro, Okra, Snow

Lamb Chops 42
Turmeric Potatoes, Curry,
Mango Cucumber Yoghurt

Sea Bass Tikka 46
Cilantro Mint Marinade, Tamarind
Chutney, Basmati Rice

Chicken Tikka 27
Dark Meat, Garam Masala, Mustard Oil,
Mint Sauce

CAVIAR

Caspian Sea Golden Ossetra
1.00 Z/28GR 285
Historically reserved for royalty, firm,
distinctive with complex flavor

Caspian Sea Select Ossetra
1.00 Z/28GR 175
Light in cast, medium to large in grain,
distinctive character and composition

Caspian Sea Classic Ossetra
1.00 Z/28GR 125
Deep brown in color, nutty and full flavor

SOUPS

Tom Kha Gai 16
Chicken, Coconut, Mushrooms,
Lemongrass, Galangal

Tom Yum Goong 18
Shrimps, Bird Chillies, Kaffir Lime,
Scallions, Mushrooms

NIIGIRI 2 pcs per order

Hamachi 12
Yellowtail

Maguro 12
Tuna

Ebi 10
Tiger Shrimp

Sake 10
Salmon

THE GRILL

New York Striploin 56
10 OZ.

Bone-In Ribeye 66
20 OZ.

Filet Mignon 55
8 OZ.

SIDES

Brussel Sprouts 10
Crisped, Soy

Broccolini 10
Grilled, Hoisin

Wok Vegetables 13
Stir-fried Seasonal Vegetables

Naan Bread 10
Plain or Garlic

Please note that all prices are in U.S. Dollars and are subject to 20% service charge and 9% taxes.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

COCKTAILS

Hibiscus Sour 18

Broker's London Dry Gin, House made Hibiscus Tea Syrup, Egg White, Hibiscus Petals

High Spirits 18

Plantation Pineapple Rum, Pineapple-Raspberry Jam Sour, Oven Dried Pineapple

La Vida 18

400 Conejos Mezcal, Dried Cranberry Orange Sour, Spicy Rim

Chili Passion Martini 18

Chili-Infused Russian Standard Vodka, Passion Fruit-Infused Rum, Passion Fruit Pulp, Ginger Syrup & Chili Flakes

The Gold Martini 100

Beluga Gold Vodka, Louis XIII Cognac de Rémy Martin, Grand Marnier Centenaries, Inniskilling Ice Wine, 24 Carat Gold Flake

Fig Old Fashion 18

Fig, Macadamia Nut and Cinnamon-Infused Tanduay Gold Rum, Simple Syrup, Whiskey Barrel Bitters

Sazerac 22

Whistle Pig Rye Whiskey, Peychaud Bitters, Absinthe Rinse, Lemon Peel

Saigon Gimlet 18

House-Infused Chili & Lemongrass Russian Standard Vodka, Ginger Liqueur, Fresh Citrus

Prickly Pear Margarita 22

Jaja Tequila Blanco, Cointreau, Prickly Pear, Agave, Citrus

Yuzuryu 32

Casa Dragones Blanco Tequila, Joto Yuzu Sake, Tropical Fruits Mélange, Agave, Citrus

CHAMPAGNES

Louis Roederer Brut
29 / 145

Louis Roederer Rosé
37 / 185

Louis Roederer Cristal
110 / 550

WHITE WINES

Livio Felluga 14 / 70
Pinot Grigio, Collio, Italy

Le Petit Silex 18 / 90
Sancerre, France

Nickel & Nickel 23 / 115
Chardonnay, Truchard Carneros, USA

Vincent Girardin 17 / 85
Chardonnay, Burgundy, France

Craggy Range 16 / 80
Sauvignon Blanc, Martinborough, New Zealand

Weingut Josef Leitz 15 / 75
Reisling, Germany

ROSÉ WINES

Obvious Wines NO 06 14 / 70
Méditerranée Provence, France

Whispering Angel 17 / 85
Château d'Esclans, Provence, France

Domaines Ott 27 / 135
Château Romassan, Provence, France

La Fête 15 / 75
St. Tropez, France

Rumor 20 / 100
Provence, France

RED WINES

Sokol Blosser 19 / 90
Pinot Noir, Dundee Hills, Oregon, USA

Bruno Giacosa 20 / 100
Barbera d'Alba Piemonte, Italy

Truchard 24 / 105
Cabernet Sauvignon, Carneros, Napa Valley, USA

Château Greysac 17 / 85
Bordeaux, France

Muga, 23 / 115
Rioja Reserva, Haro, Spain

Duckhorn 22 / 110
Merlot, Napa Valley, USA

Il Bruciato, 21 / 105
Tuscany, Guado al Tasso, Bolgheri DOC

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