

## STARTERS

**shishito peppers** | 12  
ponzu, roasted sesame, bonito

**steamed edamame** | 11  
sea salt, togarashi

**burrata** | 19  
roasted squash, spiced seeds, miso

**ASSET salad** | 19  
raddichio, gem lettuce, radish,  
avocado, tomato, ginger dressing

**caesar salad** | 16  
charred baby gem, parmesan sesame  
frico, turmeric dressing

**pork belly buns** | 19  
hoisin bbq, asian slaw,  
cilantro aioli

**rock shrimp tempura** | 21  
hot cherry pepper, wasabi aioli

**steamed vegetable dumpling** | 16  
seasonal veg, ginger, soy

**pork potstickers** | 17  
wild mushroom, garlic sesame glaze

**eggroll** | 20  
duck confit, spicy mustard, duck sauce

**shrimp toast** | 17  
sesame hollandaise

**wings** | 15  
sweet & spicy korean glaze, sesame

**crispy cauliflower** | 16  
general tso

**chinese bbq pork ribs** | 24  
hoisin honey glaze, chive

**grilled octopus** | 24  
tamarind glaze, edamame and  
shishito puree

# ASSET

**tofu satay** | 15  
chili mint glaze

**chilean sea bass satay** | 24  
misoyaki glaze

**charred wagyu beef satay** | 22  
thai chili marinade, basil aioli

**wild mushroom satay** | 14  
soy mirin glaze

**bbq marinated pork satay** | 17  
peanut sauce

**spicy tuna crispy rice** | 19  
spicy mayo, kabayaki sauce

**flaming salmon dynamite** | 25  
crispy rice, avocado, caviar

## SUSHI & CRUDO

### SUSHI & SASHIMI

**blue fin tuna** | 21

**yellowtail** | 12

**salmon** | 10

**fresh water eel** | 12

**salmon roe** | 14

**wagyu beef** | 18

**chef's plate** | 46  
chef's selection  
sushi and sashimi

### SIGNATURE ROLLS

**spicy tuna** | 19  
avocado, tempura flake

**dragon** | 18  
freshwater eel, cucumber, avocado

**rainbow** | 25  
salmon, tuna, yellowtail, avocado

**spicy yellow tail** | 19  
crispy onion, ponzu mayo

**shrimp tempura** | 21  
avocado, kabayaki

### RAW BAR & CRUDO

**jalapeño yellowtail crudo** | 20  
ponzu, cilantro

**bluefin tuna poke** | 21  
sushi rice, avocado, togarashi

**hamachi tartar** | 23  
shoyu, cured egg, avocado mousse,  
radish

**king salmon crudo** | 18  
passionfruit aji, avocado, cucumber

**wagyu beef tataki** | 25  
scallion, sesame ponzu

## ENTREES & SIDES

**honey soy duck breast** | 36  
japanese sweet potato, broccoli florets

**grilled amish chicken** | 28  
black garlic mash, crispy purple potato,  
sauteed pea shoots

**crispy mandarin chicken** | 28  
broken chili, ginger

**banana leaf steamed black bass** | 32  
coconut cream, tri color cauliflower

**new york strip** | 45  
double soy caramel glaze, roasted garlic,  
asparagus

**beef & broccoli** | 49  
black bean sauce, charred broccoli

**bone in ribeye teriyaki** | 68  
roasted purple potatoes, charred  
scallions

**pan roasted cod fish** | 36  
chinese sausage, manilla clams,  
nduja garlic butter

**grilled angus burger** | 24  
cheddar, caramelized onion  
spicy mayo, french fries

**tempura jumbo shrimp** | 32  
sweet & sour, sweet pepper

**crispy american red snapper** | 42  
thai peanut, coconut milk

**tofu stir fry** | 24  
sweet peppers, baby corn, carrot,  
broccoli

**udon stir fry** | 18  
bok choy, black pepper soy

**japanese yakimishi fried rice** | 19  
egg, scallion, peas, shiitake, bacon

**lobster fried rice** | 35  
pineapple, snap peas, carrots, basil, egg

**crispy szechuan brussels sprouts** | 13  
spicy mayo

**charred broccoli** | 13  
black bean sauce

### protein add ons

beef | 12

shrimp | 12

crispy chicken | 10

tofu | 8



Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. Prior to ordering, kindly inform your server of any and all allergies, plus their severity.

# WINE

## SPARKLING

**prosecco** 13/48

acinum, IT

**prosecco rosé** 15/55

torresella

**champagne** 25/115

moet & chandon, reims, FR

## ROSÉ & ORANGE

**rosé** 14/52

moulin de gassac, languedoc

rousillon, FR, 2023

**rosé** 16/60

m minuty, cotes de provence, FR, 2023

**rosé** 16/60

anna, gonc winery, cuvee, SI 2023

**orange** 15/55

kiki & juan, utiel-requena, SP 2022

## WHITE

**lugana** 19/69

ca' maiol, prestige, lugana, IT, 2021

**sauvignon blanc** 15/55

tapi, marlborough, NZ, 2022

**reisling** 16/60

pacific rim solstice, WA, 2022

**albariño** 16/60

val de miegas, ES, 2022

**gewurztraminer** 15/55

standing stone, finger lakes, NY 2021

**chardonnay** 20/70

freemark abbey, napa, CA 2022

**sancerre** 20/70

domaine michelle girard, loire, FR 2022

## RED

**cabernet sauvignon** 20/145

quilt by joe wagner, napa, CA, 2021

**super tuscan** 20/70

gran passaia, IT, 2019

**merlot** 18/68

ramsay, north coast, CA, 2020

**pinot noir** 16/60

elouan, OR, 2020

**petite sirah** 17/62

ghericke, sonoma valley, CA, 2022

**valpolicella ripasso** 19/69

le muraie, veneto, IT, 2019

# COCKTAILS - 18

## TRENDING

**honey dew spritz** 🍃

titos vodka, fresh melon, riesling, honey

**ube rockin'** 🍷

astral reposado, matcha syrup, ube

**plum 75** 🍷

monkey 47 gin, ume, lemon, prosecco

**new sensation** 🍷

wodka vodka, dry curacao, lime,

fresh watermelon

**OG strawberry slush** 🍷

moulin de gassac, elouan pinot noir, grey

goose strawberry essence, rocky's botanical

## SIGNATURES

**kumquat fizz** 🍷

kikori whiskey, demerara,

kumquat, thyme, king ginger

**lychee island elixir** 🍷

diplomatico rum, jf haydens lychee,

velvet falernum, coconut

**pandan negroni** 🍷

nikka coffey gin, coconut infused campari,

pandan cordial

**sizzling peach** 🍷

ghost tequila, dry curacao, sichuan

honey, white peach

**smashing good grape** 🍷

wodka vodka, st elderflower liquor, yuzu,

kouiko junmai ginjo sake, grapes, basil

**ginger me** 🍷

sagamour rye, yuzu marmalade, matsu

umeshu fruit, combier rose, ginger

**carmen** 🍷

cazadores tequila, liquor 43,

pomegranate, hot honey

**kori kori** 🍷

kikori whiskey, method sweet vermouht,

yellow chartreuse

**sparkling grapefruit** 🍷

ketel one rose grapefruit, cazadores tequila,

grapefruit, pamplemousse, fevertree sparkling

**plum apple sangria** 🍷

cune rioja, rocky's botanical, sake, master gao

plum apple wine

spicy 🍷

herbal 🍷

sweet 🍷

strong 🍷

# ASSET

## CRAFT TAPS - 9

**wolffer** dry rose cider, NY

**von trapp** kolsch style kolsch, VT

**industrial arts** metric pilsner, NY

**catskill** ball lightning pilsner, NY

**averium** crunchy roll rice lager, CT

**singlecut** frequency lager, NY

**3 floyds** zombie dust apa, IN

**sloop** juice bomb ipa, NY

**pipeworks** ninja vs unicorn dipa, IL

**ebbs** stout #1, NY

## INTERNATIONAL TAP- 12

**hitachino nest** white ale lager, JP

## SAKE

**kikumasamune** 15

kimoto hot sake carafe

**suigei** 17/ 68

suigen kouiku 54 junmai ginjo

**senkin** 18/70

immortal wing classic omachi junmai daiginjo

**senkin** 19/75

snowman nigori junmai daiginjo

## FLIGHTS

**sake** 29

suigen kouiku 54, immortal wing, snowman

**astral tequila** 18

blanco, reposado, anejo

**komos tequila** 45

cristalino anejo, reposado rosa,

anejo reserva

## SPIRIT FREE- 12

**cherry lemonade**

lemonade, maraschino syrup, cherry

**lychee coconut mojito**

lychee, coconut syrup, soda water

**matcha peach**

lemonade, lime, matcha syrup, white

peach

**soleil**

watermelon, yuzu, pineapple

## SPIRIT FREE BEER- 8

**athletic brewing co**

free wave hazy ipa

**athletic brewing co**

upside dawn golden ale

**athletic brewing co**

atletica mexican style cooper

## HAPPY HOUR

monday-friday 4-6pm

**\$10 select starters**

**\$10 signature cocktails**

**\$7 selected wines**

**\$6 craft taps**