

ASSÉT

DIM SUM

pork potstickers | 16
wild mushroom, garlic sesame glaze

crispy springroll | 18
duck confit, spicy mustard, duck sauce

shrimp toast | 18
sesame hollandaise

steamed vegetable dumpling | 14
seasonal veg, ginger, soy

SKEWERED

chilean sea bass | 24
misoyaki glaze

charred wagyu beef | 22
thai chili marinade

wild mushroom | 10
soy mirin glaze

bbq marinated pork | 12
peanut sauce

LAND & SEA

crispy american red snapper | 42
thai peanut, coconut milk

tempura jumbo shrimp | 32
sweet & sour, sweet pepper

crispy mandarin chicken | 26
broken chili, ginger

grilled amish chicken | 28
yuzu kosho rub, crispy potato,
black garlic

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

beef and broccoli | 45
grilled filet, black bean sauce, charred
broccoli

banana leaf steamed black bass | 29
fermented bean marinade, cilantro chili
dipping

grilled angus burger | 22
house beef blend, cheddar, caramelized
onion, spicy mayo, pickles

SNACKS

shishito peppers | 10
ponzu, roasted sesame, bonito

steamed edamame | 11
sea salt or togarashi dusted

grilled shiitake mushroom | 12
mizuna lettuces, sesame soy vinaigrette

heirloom tomato salad | 14
wok charred corn, cucumber, white soy,
balsamic

caesar salad | 16
parmesan sesame frico

chinese bbq pork ribs | 22
honey glaze, chive

CRISPY

wings | 12
sweet & spicy korean glaze, sesame

cauliflower | 14
general tso

spicy tuna crispy rice | 18
spicy mayo, kabayaki sauce

rock shrimp tempura | 16
hot cherry pepper, wasabi aioli

RICE, NOODLES & SIDES

udon stir fry | 14
seasonal veg, black pepper soy

japanese yakimishi fried rice | 14
egg, scallion, peas, bacon

crispy szechuan brussel sprouts | 14
spicy mayo

green beans | 12
pad prik

broccoli | 14
black bean sauce

jasmine rice | 6

sushi rice | 8

SUSHI & SASHIMI

two pieces per order

blue fin tuna | 11

yellowtail | 12

salmon | 9

snapper | 10

fresh water eel | 12

salmon roe | 10

wagyu beef | 18

fatty tuna | 18

ROLLS

spicy tuna | 13
avocado, tempura flake

dragon roll | 15
freshwater eel, cucumber, avocado

rainbow roll | 25
salmon, tuna, yellowtail, avocado

king crab | 21
cucumber, masago

spicy yellow tail | 16
crispy onion, ponzu mayo

shrimp tempura | 17
avocado, kabayaki

vegetable roll | 12
asparagus, cucumber, avocado, kanpyo

RAW BAR & CRUDO

yellowtail | 18
yuzu-soy, serrano chili

bluefin tuna poke | 17
sushi rice, togarashi

toro + hamachi tartar | 29
shoyu, cured egg

king salmon | 16
avocado, crispy shallot, mustard
miso

wagyu beef tataki | 17
charred scallion, sesame ponzu

WINE

SPARKLING

prosecco 13/48
acinum, italy
champagne 25/115
moet & chandon,
domaine chandon, france

ROSÉ

rosé 14/52
moulin de gassac,
languedoc rousillon, france, 2022
rosé 16/60
anna, gonc winery, cuvee,
slovenia 2022

WHITE

chardonnay 19/70
matanzas creek, sonoma county,
california, 2019
sauvignon blanc 15/55
tapi, marlborough, new zealand,
2022
dry reisling 16/60
ravines wine cellars, new york 2019
chenin blanc 16/60
joostenberg, south africa, 2020
albariño 16/60
val de miegas, spain, 2022

RED

cabernet sauvignon 20/145
quilt by joe wagner, napa, 2021
super tuscan 20/75
gran passaia, italy, 2019
grenache 16/60
french velvet, maison marcel, france
2022
merlot 18/68
ramsay, north coast, california, 2020
shiraz 16/60
villain and vixen, hentley farm,
australia 2017
pinot noir 16/60
elouan, oregon, 2020

COCKTAILS - 18

TRENDING

sakura melon spritz 🍃
nikka coffey gin, fresh melon, junmai
daigingo, prosecco
spiced ume pear 🍷
zacapa rum, matsui umeshu, cumbe,
st.george pear liquor
plum sakeria 🍷
cune rioja, rocky's botanical, sake,
master gao plum apple wine

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 curaçao , 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
polite and filthy 🍷
monkey 47 gin, method dry vermouht,
olive, gorgonzola stuffed olives
carmen 🍷
cazadores tequila, liquor 43,
pomegranate, hot honey
kori kori 🍷
kikori whiskey, method sweet vermouht,
yellow chartreuse
ube rockin' 🍷
astral reposado, matcha syrup, ube
sparkling grapefruit 🍷
ketel one rose grapefruit, cazadores tequila,
grapefruit, pamplemousse, fevertree sparkling
the crème highlander 🍷
johnny walker black, sesame washed crème de
cacao, amaro nonino, orange bitters

spicy 🍷
herbal 🍷
sweet 🍷
strong 🍷

ASSET

CRAFT TAPS - 9

wolffer dry rose cider
von trapp kolsch style kolsch
industrial arts metric pilsner
catskill ball lightning pilsner
averium crunchy roll rice lager
monopolio clara lager
singlecut frequency lager
3 floyds zombie dust apa
sloop juice bomb ipa
pipeworks ninja vs unicorn dipa
left hand milk stout nitro stout

SAKE

kikumamasamune 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
honeydew milk tea
honeydew syup, almond milk, boba

HAPPY HOUR

monday-friday 4-6pm

\$10 crispy & dim sum

\$10 signature cocktails
\$7 selected wines
\$6 craft taps