

STARTERS

shishito peppers | 13
ponzu, roasted sesame, bonito flakes

steamed edamame | 12
sea salt, togarashi

burrata & heirloom tomato | 22
watermelon, charred corn, thai basil
balsamic sesame vinaigrette, pepitas

ASSET salad | 20
raddichio, gem lettuce, tomato,
avocado, ginger dressing

caesar salad | 18
charred baby gem, parmesan sesame
frico, turmeric dressing

chopped thai salad | 22
tricolor quinoa, cabbage, carrot,
mango, peanut lime dressing

steamed vegetable dumpling | 17
seasonal veg, ginger, soy

pork potstickers | 19
wild mushroom, garlic sesame glaze

shrimp dumpling | 22
napa, shiitake, scallions, house
red szechuan chili oil

wings | 15
sweet & spicy korean glaze, sesame

crispy cauliflower | 16
general tso

chinese bbq pork ribs | 24
hoisin honey glaze, chive

grilled octopus | 25
tamarind glaze, edamame and
shishito puree

ASSET

pork belly buns | 22
hoisin bbq, asian slaw,

tofu satay | 15
chili mint glaze

chilean sea bass satay | 24
misoyaki glaze

charred wagyu beef satay | 23
thai chili marinade, basil aioli

flaming spicy tuna crispy rice | 24
spicy mayo, kabayaki sauce

SUSHI & CRUDO

SUSHI & SASHIMI

two pieces per order

blue fin tuna | 11

yellowtail | 12

salmon | 10

fresh water eel | 10

salmon roe | 14

flake | 10

chef's plate | 56 | 96
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, yuzu mayo

shrimp tempura | 21
avocado, kabayaki

RAW BAR & CRUDO

malpeque oysters | 24
half dozen, hoisin cocktail,
wasabi aioli, yuzu mignonette

jalapeño yellowtail crudo | 21
ponzu, cilantro

bluefin tuna tartar | 24
ginger ponzu, avocado, tobiko,
togarashi, jalapeño, crispy wonton

king salmon ceviche | 22
coconut, passion fruit, cucumber,
avocado, red onion, plantain chips

ENTREES & SIDES

honey soy duck breast | 39
japanese sweet potato, broccoli florets

half grilled amish chicken | 34
deboned, black garlic mash, crispy
purple potato, sauteed pea shoots

crispy mandarin chicken | 28
broken chili, ginger

new york strip | 48
double soy caramel glaze,
roasted garlic, asparagus

beef & broccoli | 55
8 oz filet mignon, black bean
sauce, charred broccoli

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

saikyo miso cod fish | 36
forbidden rice, edamame, zucchini,
cherry tomatoes, curry corn cream

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

tempura jumbo shrimp | 36
thai sweet & sour, pineapple,
sweet pepper

crispy american red snapper | 42
thai peanut, coconut milk

tofu stir fry | 26
sweet peppers, baby corn,
carrot, broccoli

udon stir fry | 20
seasonal veg, black pepper soy

japanese yakimishi fried rice | 22
egg, scallion, peas, shiitake, niman
ranch bacon

lobster fried rice | 39
pineapple, snap peas, carrots, basil, egg

protein add ons

beef | 12

shrimp | 12

crispy chicken | 10

tofu | 8

crispy szechuan brussels sprouts | 16
sesame, spicy mayo

charred broccoli | 16
black bean sauce



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

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

pinot noir 16/60

elouan, OR, 2020

primitivo 16/60

ghenos, manduria, IT, 2018

petite sirah 17/62

gehricke, sonoma valley, CA, 2022

valpolicella ripasso 19/69

le muraie, veneto, IT, 2019

nebbiolo 18/65

piedmont, langhe, IT, 2023

grenache 16/60

languedoc-rousillon, FR, 2020

COCKTAILS - 18

TRENDING

sumoki 🍷

del maguey vida mezcal, yellow chartreuse,

kings ginger, ancho reyes, egg white

smoked banana old fashion 🍷

howler head bourbon, el silencio mezcal,

chocolate bitters

plum 75 🍷

monkey 47 gin, ume, lemon, prosecco

rose manhattan 🍷

sagamore rye, cocchi rosa, cream sherry,

combiar rose

ping guo-tini 🍷

grey goose, midori, senkin 'snowman' nigori

junmai daiginjo, fresh lemon

frozen espresso 'tini 🍷

don julio reposado, cazadores cafe, amarula,

rockey's liquor, java house cold brew

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

honey dew spritz 🍷

titos vodka, fresh melon, riesling, honey

carmen 🍷

cazadores tequila, liquor 43,

pomegranate, hot honey

kori kori 🍷

kikori whiskey, method sweet vermouth,

yellow chartreuse

sparkling grapefruit 🍷

ketel one rose grapefruit, cazadores tequila,

grapefruit, pamplemousse, fevertree sparkling

plum apple sangria 🍷

cune rioja, rockey'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

SEASONAL CAN- 8

urban artifact pumpkin pie tart, OH

SAKE

kikumamasune 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, cherry syrup, toshi cherry

lychee coconut mojito

lychee, coconut syrup, soda water

rosemary grapefruit spritz

grapefruit, rosemary simple, citrus,

grapefruit sparkling

kumquat ginger fizz

kumquat, lemon, yuzu, ginger beer

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