

## STARTERS

**steamed edamame** | 13  
caramelized garlic soy, togarashi

**white miso soup** | 13  
tofu, shimeji mushroom, wakame

**seafood tom yum soup** | 26  
shrimp, mussels, bay scallops, squid

**burrata** | 22  
peach, tomato jam, arugula, yuzu vinaigrette

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

**caesar salad** | 18  
charred baby gem, sesame frico, turmeric caesar

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

**shishito peppers** | 13  
ponzu, roasted sesame, bonito flakes

**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

**duck confit korokke** | 19  
yuzu kosho aioli, togarashi

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

**crispy cauliflower** | 16  
general tso

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

# ASSET

**grilled octopus** | 25  
tamarind glaze, edamame shishito pepper puree, bonito flake

**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

**fluke** | 10

**small chef's plate** | 56  
selection sushi and sashimi, chef specialty roll

**large chef's plate** | 96  
1/2 dozen oysters, shrimp cocktail, selection sushi and sashimi, chef specialty roll

### 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

**tuna tataki** | 25  
wasabi pea, tahitin coconut lime, hijiki salad

### SIGNATURE ROLLS

**spicy tuna** | 20  
avocado, tempura flake

**blue crab** | 25  
cucumber, asparagus, salmon tataki, jalapeno, yuzu masago aioli

**dragon** | 19  
freshwater eel, cucumber, avocado

**rainbow** | 25  
salmon, tuna, yellowtail, ikura, avocado mango, passionfruit aioli

**spicy yellow tail** | 21  
crispy onion, yuzu mayo

**volcano roll** | 25  
avocado, cucumber, crispy rock shrimp, cream cheese, chipotle aioli

## ENTREES & SIDES

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

**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

**short rib massaman curry** | 54  
bone-in slow roasted short rib, delicata squash, crispy carrot

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

**grilled angus burger** | 25  
fontina, 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

**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

**pinot noir** 16/60

elouan, OR, 2020

**grenache** 16/60

languedoc-rousillon, FR, 2020

**primitivo** 16/60

ghenos, manduria, IT, 2018

**nebbiolo** 18/65

piedmont, langhe, IT, 2023

**petite sirah** 17/62

gehricke, sonoma valley, CA, 2022

**bordeaux** 24/80

tour de by, medoc, FR, 2015

**cabernet sauvignon** 20/145

quilt by joe wagner, napa, CA, 2021

# 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, soon hari apple soju, senkin

'snowman' nigori junmai daiginjo, fresh

lemon 🍷

**frozen espresso 'tini**

astral reposado, cazadores cafe, amarula, java

## SIGNATURES

**kumquat fizz** 🍷

kikori whiskey, demerara,

kumquat, thyme, king ginger

**lychee island elixir** 🍷

diplomatico rum, jf haydens lychee, 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 cori** 🍷

kikori whiskey, method sweet vermouth,

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

**duclaw** 3 scoops neapolitan stout, MD

## INTERNATIONAL TAP- 12

**hitachino nest** white ale lager, JP

## SEASONAL CAN- 5

**urban artifact** pumpkin pie tart, OH

## SAKE

**kikumasa mune** 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

## HAPPY HOUR

monday-friday 4-6pm

**\$10 select starters**

**\$10 signature cocktails**

**\$7 selected wines**

**\$6 craft taps**