

STARTERS

- steamed edamame** | 13
caramelized garlic soy, togarashi
- shishito peppers** | 13
ponzu, roasted sesame, bonito flakes
- white miso soup** | 13
mushrooms, wakame, scallions, nori
- seafood Tom Yum** | 18
shrimp, bay scallops, calamari, mushrooms
- burrata** | 22
peach, tomato jam, arugula, yuzu vinaigrette, naan bread
- 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

- oxtail dumpling** | 22
sweet corn, massaman cream
- 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** | 16
sweet & spicy korean glaze, sesame
- crispy cauliflower** | 16
general tso
- crispy tofu** | 16
chili mint glaze
- chinese bbq pork ribs** | 24
hoisin honey glaze, chive

ASSET

- grilled octopus** | 25
tamarind glaze, edamame shishito pepper puree
- pork belly buns** | 22
hoisin bbq, asian slaw,
- 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** | 12
- yellowtail** | 12
- salmon** | 12
- fresh water eel** | 10
- salmon roe** | 11
- 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** | 24
ponzu, cilantro
- chef's yellowtail crudo** | 24
mango, tahitin coconut lime, masago cracker
- 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

SIGNATURE ROLLS

- spicy tuna** | 22
avocado, tempura flake
- blue crab** | 25
cucumber, asparagus, salmon tataki, jalapeno, yuzu masago aioli
- dragon** | 21
freshwater eel, cucumber, avocado
- rainbow** | 25
salmon, tuna, yellowtail, ikura, avocado mango, passionfruit aioli
- yellowtail truffle** | 25
crispy onion, black tobiko, truffle aioli
- volcano roll** | 25
avocado, cucumber, crispy rock shrimp, cream cheese, chipotle aioli

ENTREES & SIDES

- duck breast panang** | 39
green basmati rice, pineapple salsa
- grilled amish chicken** | 34
deboned, black garlic mash, crispy purple potato, sauteed pea shoots
- mandarin chicken** | 28
broken chili, ginger
- grilled angus burger** | 25
fontina, kimchi pickles, sambal aioli, hand cut fries
- new york strip** | 49
roasted marble potato, shiso chimichurri
- beef & broccoli** | 55
8 oz filet mignon, black bean sauce, charred broccoli
- bone in ribeye teriyaki** | 65
grilled asparagus
- short rib massaman curry** | 58
bone-in slow roasted short rib, potatoes, crispy carrot
- saikyo miso cod fish** | 36
forbidden rice, edamame, zucchini, cherry tomatoes, curry corn cream
- grilled lemongrass branzino** | 38
heirloom tomato salad, ponzu, thai basil
- tempura jumbo shrimp** | 36
thai sweet & sour, pineapple, sweet pepper
- whole crispy red snapper** | 46
thai peanut, coconut milk
- tofu stir fry** | 26
sweet peppers, baby corn, carrot, broccoli
- udon pad thai** | 22
egg, shiitake, snow pea, scallion, carrot, peanut

- green fried rice** | 22
egg,shishito, corn, edamame, scallions
- yakimeshi 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 bourne 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

gavi 15/55
broglia, la meirana, piedmont, IT 2023
sauvignon blanc 15/55
tapi, marlborough, NZ 2022
sancerre 20/70
domaine michelle girard, loire, FR 2022
albariño 16/60
val de miegas, rias biasas, ES 2022
alentejo 17/62
quinta da fonte souto, PT 2022
chardonnay 20/70
freemark abbey, napa, CA 2022

RED

pinot noir 16/60
boen, CA 2023
grenache 16/60
mas amiel, languedoc-roussillon,
FR, 2020
nebbiolo 18/65
produttori del barbaresco, 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

japanese sour 🍷
kikori whiskey, yuzu, honey, egg white
pomegranate sake-tini 🍷
junmai daiginjo, wodka vodka, pomegranate,
lime, rosemary simple
honey dew spritz 🍷
titos vodka, riesling, honey, fresh melon
gochujang poloma 🍷
400 conejos mezcal, astral reposado tequila,
housemade gochujang syrup, lime, grapefruit
sparkling
apple mi-tini 🍷
grey goose citron, apple soju,
lemon, agave

SIGNATURES

sidecar passion 🍷
dusse, passionfruit liqueur, grand marnier,
lemon
lychee island elixir 🍷
diplomatico rum, jf haydens lychee, coconut
zacapa negroni 🍷
zacapa rum, method sweet and dry
vermouth, aperol
sizzling peach 🍷
ghost tequila, dry curaçao , sichuan
honey, white peach
asset g&t 🍷
hendrix gin, apple soju, elderflower, lime,
cucumber, tonic
plum 75 🍷
monkey 47 gin, ume, lemon, prosecco
midori sour 🍷
midori, chambord, lemon-lime, egg white
sparkling grapefruit 🍷
ketel one rose grapefruit, cazadores tequila,
grapefruit, pamplemousse, fevertree sparkling
kori kori 🍷
kikori whiskey, method sweet vermouth,
yellow chartreuse
white sangria 🍷
grey goose peach, sauvignon blanc, rocky's
botanical, housemade fresh juice
smoked banana old fashion 🍷
howler head bourbon, 400 conejos mezcal,
chocolate bitters
kumquat fizz 🍷
kikori whiskey, king ginger, kumquat,
thyme, agave
og strawberry slush 🍷
grey goose stawberry, moulin de gassac rose,
elouan pinot noir, rocky's botanical

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
sloop juice bomb ipa, NY
threes logical conclusions hazy ipa, NY
ommegang hennepin saison ale, NY
duclaw 3 scoops neapolitan stout, MD

INTERNATIONAL TAP- 12

hitachino nest white ale lager, JP

SAKE

kikumasamune 15
kimoto, hot sake, carafe
suigei 17/ 68
suigen kouiku 54, junmai ginjo
hyakumoku 20/75
kiku-masamune, junmai daiginjo
kikusui shuzo 16/ 28
perfect snow, nigori, genshu

FLIGHTS

sake 29
suigen kouiku 54, kiku-masamune, perfect
snow
astral tequila 18
blanco, reposado, anejo
komos tequila 45
cristalino anejo, reposado rosa,
anejo reserva

SPIRIT FREE- 12

cherry lemonade
lemonade, cherry syrup, tosch cherry
lychee coconut mojito
lychee, coconut syrup, soda water
rosemary grapefruit spritz
grapefruit, rosemary simple, citrus,
grapefruit sparkling
peach & honey
peach, honey, lemon, kumquat

SPIRIT FREE BEER- 8

athletic brewing co
free wave hazy ipa
athletic brewing co
upside dawn golden ale

HAPPY HOUR

monday-friday 4-6pm

\$12 select starters

\$12 signature cocktails
\$8 selected wines
\$6 craft taps