

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
- champagne** 25/115
moet & chandon,
reims, FR
- champagne** 22/110
gh mumm, reims, FR

ROSÉ

- rosé** 14/52
moulin de gassac, languedoc
rousillon, FR, 2022
- rosé** 16/60
anna, gonc winery, cuvee, SI 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
gehricke, 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** 🍷
grey goose strawberry essence,
el silencio mezcal, fresh watermelon, wasabi
- 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 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
- 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, 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
- sumikawa** 16/ 64
toyo bijin asian beauty okarakuchi junmai ginjo
- niizawa** 19/75
hakurakusei 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

HAPPY HOUR

monday-friday 4-6pm

\$10 select starters

\$10 signature cocktails

\$7 selected wines

\$6 craft taps