

ASSÉT

DIM SUM

pork potstickers | 17
wild mushroom, garlic sesame glaze

springroll | 18
duck confit, spicy mustard, duck sauce

shrimp toast | 17
sesame hollandaise

steamed vegetable dumpling | 15
seasonal veg, ginger, soy

SKEWERED

chilean sea bass | 24
misoyaki glaze

charred wagyu beef | 22
thai chili marinade

wild mushroom | 12
soy mirin glaze

bbq marinated pork | 15
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, 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, togarashi

grilled shiitake mushroom | 13
mizuna lettuces, sesame soy vinaigrette

heirloom tomato salad | 15
wok charred corn, cucumber, white soy,
balsamic

caesar salad | 14
parmesan sesame frico

chinese bbq pork ribs | 22
honey glaze, chive

CRISPY

wings | 14
sweet & spicy korean glaze, sesame

cauliflower | 14
general tso

spicy tuna crispy rice | 18
spicy mayo, kabayaki sauce

rock shrimp tempura | 19
hot cherry pepper, wasabi aioli

RICE, NOODLES & SIDES

udon stir fry | 15
bok choy, black pepper soy

japanese yakimishi fried rice | 15
egg, scallion, peas, bacon

crispy szechuan brussel sprouts | 13
spicy mayo

green beans | 12
pad prik

charred broccoli | 13
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

ROLLS

spicy tuna | 15
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 | 18
avocado, kabayaki

vegetable roll | 13
asparagus, cucumber, avocado, kanpyo

RAW BAR & CRUDO

jalapeño yellowtail | 18
ponzu, cilantro

bluefin tuna poke | 17
sushi rice, avocado, togarashi

hamachi tartar | 29
shoyu, cured egg

king salmon | 16
avocado, crispy shallot, mustard
miso

wagyu beef tataki | 17
scallion, sesame ponzu

WINE

SPARKLING

prosecco 13/48

acinum, IT

champagne 25/115

moet & chandon,

domaine chandon, FR

ROSÉ

rosé 14/52

moulin de gassac, languedoc

rousillon, FR, 2022

rosé 16/60

anna, gonc winery, cuvee, SI 2022

WHITE

lugana 20/70

ca' maiol, prestige, lugana, IT, 2021

sauvignon blanc 15/55

tapi, marlborough, NZ, 2022

reisling 16/60

pacific rim, WA, 2022

vouvray 16/60

grosse pierre, florent cosme, FR 2020

albariño 16/60

val de miegas, ES, 2022

chardonnay 17/62

teresamanara salento, puglia, IT 2022

RED

cabernet sauvignon 20/145

quilt by joe wagner, napa, CA, 2021

super tuscan 20/75

gran passaia, IT, 2019

grenache 16/60

french velvet, maison marcel, FR 2022

merlot 18/68

ramsay, north coast, CA, 2020

shiraz 16/60

villain and vixen, hentley farm, AU 2017

pinot noir 16/60

elouan, OR, 2020

petite sirah 17/62

gehricke, sonoma valley, CA, 2022

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 apple sangria 🍷

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 vermouth,

olive, gorgonzola stuffed olives

carmen 🍷

cazadores tequila, liquor 43,

pomegranate, hot honey

kori cori 🍷

kikori whiskey, method sweet vermouth,

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, NY

von trapp kolsch style kolsch, VT

industrial arts metric pilsner, NY

catskill ball lightning pilsner, NY

hitachino nest white ale lager, JP

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

left hand milk stout nitro stout, CO

SAKE

kikumamamune 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