

COCKTAILS

Tom Yang Martini 13.5

Lemon-grass infused vodka, basil leaves, lychee's liqueur, apple juice, smoked in dried citrus blend

P*rnStar Martini 13.5

Vanilla vodka, passion fruit purée, passion fruit liqueur, shot of sparkling on the side

Lychee Martini 13.5

Vodka, lychee pureé, lychee liqueur, house-made sweet and sour

Cucumber Cooler 13.5

Gin, cucumber pureé, apple juice, St-Germain.

Moscow Mule 13.5

Vodka, house made ginger syrup, Fever-Tree ginger beer

Summer Punch 13.5

Raspberry vodka, watermelon liqueur, crème de cassis, lime, house-made simple syrup, topped with sparkling

Asian Mojito 13.5

Pear vodka, sake, house-made citrus syrup, ginger ale, dried pear garnish

Japanese Manhattan 13.5

Akashi Japanese blended whiskey, Antica Formula vermouth, cherry liqueur, splash fresh pressed orange

Vato Loco 16

Reposado Tequila, Cointreau, cucumber pureé, grapefruit juice, jalapeño syrup

Smokey Samurai 19.5

Gin, Aperol, cherry liqueur, prosecco, smoked in apple wood & cinnamon, served in Tiki Samurai glass

Summer en la Miel 16.5

Diplomático Reserva rum, St-Germain, cucumber purée, simple syrup, lime, dash Angustura Bitters

Mojito Sake 16

White rum, mint leaves, lime juice, house-made sake syrup, topped with sparkling sake

Red or White SangrAzia 11

Lara's secret Azia inspired sangria recipe

My Thai 13.5

White rum, Gosling's Rum, house-made falernum syrup, pineapple juice.
(Not recommended for persons with tree nut allergies)

SAKE

	330ML	720ML
TYKU Junmai	35	55
TYKU Junmai Cucumber Infused	35	55
TYKU Junmai Ginjo	41	62
G-Joy Junmai Ginjo Genshu Oregon, USA	30	55
Enter Sake Black Kitashitara-Gun, Japan	17	720ML
Gekkeikan Zipang Junmai Kyoto, Japan (SPARKLING)	21	250ML
Japanese House Sake Hot / Cold (CARAFE)	7	6 oz

	330ML	720ML
Gekkeikan Suzaku Junmai Ginjo-Shu Kyoto, Japan	36	
Gekkeikan Nigori Junmai-Shu Kyoto, Japan	25	
Murai Tanrei Junmai Kyoto, Japan	35	73
Murai Sugidama Junmai Ginjo Kyoto, Japan	37	76

ASIAN BEER

Sapporo 9
Asahi 9

CHAMPAGNE & SPARKLING

Veuve Clicquot Brut / France Demi bottle	86	Bottle 155
Dom Pérignon Vintage / France Bottle	482	
Dom Pérignon Rosé / France Bottle	744	
Moët & Chandon Impérial Brut / France 200ml	35	Bottle 135
Moët & Chandon "ICE" Impérial / France Bottle	140	

Moët & Chandon Impérial Rosé / France 200ml	49	Bottle 150
Prosecco Villa Sandi Superiore Valdobbiadene Italy Glass	11	Bottle 52
Prosecco Santa Margherita Valdadige Italy Glass	10	Bottle 49
Navarro Correás Extra Brut Argentina Glass	9	Bottle 41
Navarro Correás Brut Malbec Rose Argentina Glass	9	Bottle 41

WHITE WINES

PINOT GRIGIO

Santa Margherita Alto Adige, Italy
Las Moras San Juan, Argentina

11 53
10 41

SAUVIGNON BLANC

Matua Marlborough, New Zealand
Pascal Jolivet Sancerre, France
Duckhorn (90 WS) Napa Valley, USA

9 39
73
14 64

RIESLING

Kungfu Girl Washington Estate, USA
"Dr L" Loosen Bros. Mosel, Germany
A to Z Oregon, USA
Sa Prum Mosel, Germany
Pillitteri Gewurztraminer Ontario, Canada

13 58
11 52
13.5 60
10.5 45
10.5 46

CHARDONNAY

Regnard Petit Chablis Chablis, France
Josh Cellars California, USA
Wente Riva Ranch California, USA
Jordan Russian River Valley, USA

11 49
10 45
13 60
104

WHITE BLENDS & VARIETIES

Pine Ridge Chenin Blanc / Viognier Blend California, USA
Conundrum By Caymus California, USA
Moscato Cavit, Italy

10.5 48
11 49
10 51

ROSÉ & WHITE ZINFANDEL

Château Minuty Côtes de Provence, France
The Palm By Whispering Angel Provence, France
AIX Rosé Côtes de Provence, France
Beringer White Zinfandel California USA

10 39
12 49
49
9 39

RED WINES

PINOT NOIR

Hob Nob Pays d'OC, France
La Crema Sonoma, USA
Meiomi California, USA

12 49
69
15 70

MERLOT

Chateau Souverain California, USA
Navarro Correa Mendoza, Argentina
Decoy Sonoma Valley, USA

9 40
43
17 73

MALBEC

Norton Reserva Mendoza, Argentina
Catena Mendoza (91RP) Argentina

12 49
13 54

CABERNET SAUVIGNON

Josh Cellars California, USA
Rodney Strong Sonoma California, USA
Decoy by Duckhorn (90 WE) Sonoma County, USA
Caymus (90 WS) Napa Valley, USA

12 52
12 54
15 67
188

RED BLENDS & VARIETIES

689 Red Blend Napa Valley, USA
Gnarly Head "Old Vine" Zinfandel Lodi California, USA
Beringer Bros "Bourbon Barrel Aged" California, USA
Bootleg Sonoma, USA
The Prisoner (91 WS) Napa Valley, USA

54
9 39
11 46
101
118

LOCAL BEER

Balashi 6.5
Chill 6.5

STARTERS

DIM SUM

Happy Family (8 pcs) 21

Assortment of seafood, pork, chicken, and vegetable dumplings

Chicken Dumpling 9

(3 pcs)

Vegetable Dumpling 7.5

(3 pcs)

Shrimp Dumpling 9

(3 pcs)

Pork and Shrimp Dumpling 9

with Nuts (3 pcs)

SOUPS

Wonton 7.5

Chicken broth, shrimp wonton, mushrooms, scallions, soy sauce

Tom Yum Kung 14

Shrimp broth, shrimp, lemon grass, jalapeño, coconut milk, shiitake mushrooms, scallions

Japanese Mushroom 6.5

Shiitake broth, Japanese & white mushrooms, glass noodles, scallions

Thai Chicken Noodle Soup 9

Chicken broth, chicken, red curry paste, coconut milk, glass noodles, fragrant herbs

Pork & Shrimp Ramen 12

Chicken broth, ramen noodles, Azia-style pork, shrimp, boiled egg, leek

SHAREABLES

Edamame 6.5

Steamed soy beans, sea salt

Firecracker Shrimp 15

Spicy coconut shrimp

Indian Samosa 7.5

Savory pastry, curry potato, peas

Azia Salad 7.5

Mixed greens, orange sections, tomato, wasabi-ginger dressing

Vegetable Spring Roll 5.5

Napa cabbage, carrots, bean sprouts (2pcs)

Chicken Lettuce Wrap 13.5

Ground chicken, mushroom, crunchy rice noodles, side of eel sauce

SUSHI

Eggplant Tempura Roll 13

Eggplant tempura, avocado, cream cheese, garam masala, spicy mango chutney, papadum

Salmon Roll 16

Salmon, avocado

Spicy Tuna Bon Bon 15

Temari sushi, avocado, Ahi tuna, chili oil

California Roll 13.5

Kanikama, avocado, cucumber, masago

Azia Roll 18

Salmon tempura, avocado, spicy tuna tartar, masago

TNT Roll 18

Spicy crab, garlic shrimp & avocado, eel sauce

Geisha Roll 20

Deep fried tuna maki & surimi, topped with kanikama, cream cheese, scallions, red tobiko (flying fish roe), spicy papaya

Shrimp Tempura Roll 18

Shrimp tempura, avocado, cucumber, wakame salad, spicy mayo, eel sauce, crunchy tempura flakes

MAIN COURSES

CHICKEN

Curry Chicken 21

Indian yellow curry, coconut milk, garlic, tomato, scallions

Teriyaki Chicken 21

Japanese teriyaki glaze

Orange Chicken 21

Sweet & spicy fresh pressed orange sauce

Kung Pao Chicken 21

Spicy szechuan chili sauce, peanuts, scallions

LAMB

Butter Lamb 32

Lamb chops, Garam Masala, tomato

Grilled Tandoori Lamb Chops 32

Lamb chops, yogurt, Indian spices

BEEF

Aruba Rocks 27

Certified Angus Beef® tenderloin, wasabi garlic chive butter served on hot stone

Mongolian Beef 27

Certified Angus Beef® tenderloin, scallions, garlic, ginger, oyster sauce

Beef Stir Fry 23.5

Certified Angus Beef®, Asian vegetables, garlic, ginger, oyster sauce

Szechuan Beef 23.5

Certified Angus Beef® tenderloin, Asian vegetables, garlic, pepper sauce

PORK

Korean BBQ Ribs 21

Grilled ribs, pickled vegetables, sweet BBQ sauce

SEAFOOD

Miso Glazed Salmon 27

Norwegian king salmon, miso glaze served on hot stone

Char-grilled Spanish Octopus 45

Sweet soy glaze, Japanese mayo, seven spices, fried green beans, lemon garlic

Thai Sea Bass Fillet 27

Red Thai curry sauce

Orange Rock Shrimp Tempura 24.5

Sweet & spicy fresh pressed orange sauce soy bean sauce

Black Rice with Lobster 27.5

Lobster, fragrant Jasmine rice, butter, squid ink, lemon zest, cilantro

VEGETABLES & SIDES

Bok Choy 6.5

Sautéed bok choy, green onions, sesame seeds

Veggie Stir Fry 5.5

Sautéed Asian vegetables, garlic, ginger, oyster sauce

Sesame Broccoli 5.5

Sautéed broccoli, black soy bean sauce, sesame seeds

Brussels Sprouts 6.5

Deep fried Brussels sprouts, ginger, almonds

Chinese Fried Rice 9

Fragrant Jasmin rice, egg, green onions, ginger, carrots, shiitake mushrooms, peas

Saffron Basmati Rice 5.5

Long grain rice, butter, saffron, onions

Azia Rice Noodles 9

Rice noodles, eggs, Chinese cabbage, shrimp paste, ginger, bean sprouts, cashews & peanuts

Udon Noodles 9

Noodles with carrots, scallions, shiitake, sesame oil





DESSERT MENU

DESSERT MARTINIS

Espresso Martini Classico	13.5
Cappuccino Martini	13.5

Chocolat D'Evoeth 12

Vanilla vodka, white cacao liqueur, *Gelatissimo* dark chocolate gelato, orange bitters

SPECIALTY COFFEE & TEA

Matcha Green Tea Cappuccino	4.5
43 Coffee	9
Hot Organic Tea	3.5
Fresh Chamomile Blossom Tea	3.5
Fresh Mint Leaves Tea	3.5

COGNAC

Hennessy VSOP	17.5
Hennessy XO	37.5
Hennessy Richard	375 per oz.
Louis XIII	480 per oz.

SINGLE MALTS

Macallan 12	18
Macallan 18	39.5

DESSERT WINE

Cavit Arèle Vino Santo	Glass 20 - Bottle 156
------------------------	-----------------------

DESSERTS

Azia Sphere 9

Show-stopping chocolate sphere, magically filled with vanilla *Gelatissimo* gelato beautifully collapses to the warm drizzle of chocolate sauce paired with a slice of vanilla cake

Triple Layer Chocolate Mousse 9.5

A trifecta of chocolate lovers' deliciousness. The bottom layer is a chocolate cake, the middle layer is a light dark chocolate mousse, and the top layer is an even lighter white chocolate mousse. The combination of the three is rich, intensely flavorful and silky smooth

Mochi Ice Cream 9

Velvety ice cream wrapped masterfully inside Japanese mochi shell

Banana Tempura 9.5

Asian version of a banana split. This delicious dessert is the perfect Azia finale. Indulge in piping hot, crispy golden deep-fried banana complimented with our local *Gelatissimo* gelato

Gelatissimo Gelato 7.5

Daily specials



AMAZING PLATTERS

From a small intimate party to a big celebration,
our selection of delicious platters will brighten your party

SUSHI PLATTER I

\$43.50

CALIFORNIA ROLL

Kanikama, avocado, cucumber, masago

AZIA CRIOLLO ROLL

Deep-fried salmon, cream cheese topped with kanikama, wakame, scallions, spicy papaya

JAPANESE KANI SALAD

Wakame, Kanikama, Japanese mayo

SUSHI PLATTER II

\$59.50

DYNAMITE ROLL

Cucumber, avocado, crab, wakame, spicy mayo and sesame seeds

DUSHI AZIA ROLL

Salmon, white fish, cream cheese topped with avocado

SHRIMP TEMPURA ROLL

Shrimp tempura, avocado, cucumber wakame salad, spicy mayo, eel sauce, crunchy tempura flakes

TIGER ROLL

Deep-fried salmon, cream cheese topped with wakame, scallions and eel sauce

TACO PLATTER +

2 COCKTAILS \$45.50

SHRIMP TACO

Flour tortilla, shrimp, butter lettuce, red onions, wasabi mayonnaise

FISH TACO

Flour tortilla, grouper, romaine lettuce, green onions, salsa

OCTOPUS TACO

Flour Tortilla, octopus, bell peppers, cilantro, red onions, mayonnaise

STEAK TACO

Flour tortilla, beef tenderloin, Arugula, bell peppers, Umami sauce

AZIA'S SPECIALS

SPICY CRUNCH TUNA SUSHI \$20

Fried bok choy, tuna, sriracha, green onions, sesame seeds

BONZAI ROLL \$18

Dynamite salad, salmon, plantains, shrimp, eel sauce

PORK BUN \$17.5

Pork ribs, Chinese cabbage, hoisen sauce, sesame oil, mirin, cayenne powder

AZIA POKE BOWL \$12.5

Sushi rice, wakame, tuna, salmon, avocado, cucumber, kanikama, edamame, green onions



AZIA KID'S MENU

AZIA MAC & CHEESE 11

With Cheddar Sauce

ORANGE CHICKEN 12

With saffron basmati rice

CHICKEN TENDERS 14.5

Served with French fries

CALIFORNIA ROLL 9

Kanikama, avocado, cucumber, masago

SIDE DISH

CHINESE FRIED RICE 7

SESAME BROCCOLI 5.5

DESSERT

Gelatissimo... **GELATO** 4



ALL PRICES ARE IN **USD** AND SUBJECT TO CHANGE WITHOUT NOTICE.