

COCKTAILS

Tom Yang Martini 13.5 Lemon-grass infused vodka, basil leaves, lychee's liqueur, apple juice, smoked in dried citrus blend	Moscow Mule 13.5 Vodka, house made ginger syrup, Fever-Tree ginger beer
P*rnStar Martini 13.5 Vanilla vodka, passion fruit purée, passion fruit liqueur, shot of sparkling on the side	Summer Punch 13.5 Raspberry vodka, watermelon liqueur, crème de cassis, lime, house-made simple syrup, topped with sparkling
Lychee Martini 13.5 Vodka, lychee pureé, lychee liqueur, house-made sweet and sour	Asian Mojito 13.5 Pear vodka, sake, house-made citrus syrup, ginger ale, dried pear garnish
Cucumber Cooler 13.5 Gin, cucumber pureé, apple juice, St-Germain.	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. <i>(Not recommended for persons with tree nut allergies)</i>

SAKE

	330 _{ML}	720 _{ML}
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	720 _{ML}
Gekkeikan Zipang Junmai Kyoto, Japan <i>(SPARKLING)</i>	21	250 _{ML}
Japanese House Sake Hot / Cold <i>(CARAFE)</i>	7	6 oz

	330 _{ML}	720 _{ML}
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	Moët & Chandon Impérial Rosé / France 200ml 49 Bottle 150
Dom Pérignon Vintage / France Bottle 482	Prosecco Villa Sandi Superiore Valdobbiadene Italy Glass 11 Bottle 52
Dom Pérignon Rosé / France Bottle 744	Prosecco Santa Margherita Valdadige Italy Glass 10 Bottle 49
Moët & Chandon Impérial Brut / France 200ml 35 Bottle 135	Navarro Correas Extra Brut Argentina Glass 9 Bottle 41
Moët & Chandon “ICE” Impérial / France Bottle 140	Navarro Correas Brut Malbec Rose ArgentinaGlass 9 Bottle 41

WHITE WINES

PINOT GRIGIO Santa Margherita Alto Adige, Italy Las Moras San Juan, Argentina	11 10	53 41
SAUVIGNON BLANC Matua Marlborough, New Zealand Pascal Jolivet Sancerre, France Duckhorn (90 WS) Napa Valley, USA	9 14	39 73 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 11 13.5 10.5 10.5	58 52 60 45 46
CHARDONNAY Regnard Petit Chablis Chablis, France Josh Cellars California, USA Wente Riva Ranch California, USA Jordan Russian River Valley, USA	11 10 13	49 45 60 104
WHITE BLENDS & VARIETIES Pine Ridge Chenin Blanc / Viognier Blend California, USA Conundrum By Caymus California, USA Moscato Cavit, Italy	10.5 11 10	48 49 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 12 49 9	39 49 49 39

RED WINES

PINOT NOIR Hob Nob Pays d’OC, France La Crema Sonoma, USA Meiomi California, USA	12 15	49 69 70
MERLOT Chateau Souverain California, USA Navarro Correa Mendoza, Argentina Decoy Sonoma Valley, USA	9 17	40 43 73
MALBEC Norton Reserva Mendoza, Argentina Catena Mendoza (91RP) Argentina	12 13	49 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 12 15	52 54 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	 9 11	 39 46 101 118

LOCAL BEER

Balashi 6.5
Chill 6.5



DIM SUM

Happy Family (8 pcs) 21

Assortment of seafood, pork, chicken, and vegetable dumplings

Chicken Dumpling 9

(3 pcs)

Vegetable Dumpling 7.5 V

(3 pcs)

Shrimp Dumpling 9

(3 pcs)

Pork & Shrimp Dumpling 9

(3 pcs)

STARTERS

SOUPS

Wonton 7.5

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

Tom Yum Kung 14

Shrimp broth, shrimp, lemongrass, 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 soybeans, sea salt

Firecracker Shrimp 15

Spicy coconut shrimp

Potato Samosa 7.5

Savory pastry, curry potato, peas

Vegetable Spring Roll 5.5

Napa cabbage, carrots, bean sprouts (2 pcs)

Chicken Lettuce Wrap 13.5

Chicken, mushrooms, crunchy rice noodles, eel sauce

Dynamite Salad 8.5

Wakame, kanikama, avocado, cucumber, spicy mayo



SUSHI

Dushi Roll 14

Yellow onion, carrot tempura, Azia guacamole, green onions

Fire Roll 17

Crab, cucumber, avocado, flamed salmon, black pepper

Spicy Tuna Bon Bon 15

Temari sushi, avocado, Ahi tuna, chili oil

Crispy Rice Nigiri 15

Fresh salmon, coriander sauce

Nagoya Roll 25

Shrimp, cream cheese, avocado, kanikama, green onions, eel sauce, 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, cream cheese, topped with kanikama scallions, red tobiko (flying fish roe), spicy papaya sauce

Shrimp Tempura Roll 18

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



MAIN COURSES

CHICKEN

General Azia Chicken 21

Spicy General Tso sauce, cashews, 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

PORK

Korean BBQ Ribs 21

Grilled ribs, pickled vegetables, sweet BBQ sauce

BEEF

Aruba Rocks 27

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

18-oz Angus Bone-in Ribeye 47

Lemon butter

Lamb Chops 32

Butter or Tandoori

SEAFOOD

Miso Glazed Salmon 27

Norwegian king salmon, miso glaze served on a hot stone

Char-grilled Octopus 45

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

Thai Sea Bass Fillet 27

Red Thai curry sauce

Orange Rock Shrimp Tempura 24.5

Sweet & spicy fresh pressed orange sauce, soybean sauce

Black Rice with Lobster 35

Lobster, shrimp, fragrant jasmine rice, butter, squid ink,



VEGETABLES & SIDES

Corn 6.5

Grilled, coconut foam, paprika

Veggie Stir Fry 5.5

Sautéed Asian vegetables, garlic, ginger, oyster sauce

Sesame Broccoli 5.5

Sautéed broccoli, black soybean sauce, sesame seeds

Sweet Potatoes Asian Fries 6.5

Shiitake mushrooms, garlic, ginger, turmeric, garam masala

Chinese Fried Rice 9

Fragrant jasmine 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

Carrots, scallions, shiitake, sesame oil

