

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)

CHAMPAGNE & SPARKLING

Veuve Clicquot Brut/ France Demi bottle 86 Bottle 193

Dom Pérignon Brut/ France Bottle 482

Dom Pérignon Brut Rose/ France Bottle 744

Moët & Chandon Brut/ France Demi bottle 24 Bottle 161

Moët & Chandon “ICE” Impérial France Bottle 161

Moët & Chandon Rose/ France Demi bottle 30 Bottle 172

Prosecco Villa Sandi Superiore Valdobbiadene Italy Glass 11 Bottle 52

Prosecco Santa Margherita Valdadige Italy Glass 10 Bottle 49

Navarro Correas Extra Brut Argentina Glass 9 Bottle 41

Navarro Correas Brut Malbec Rose ArgentinaGlass 9 Bottle 41

WHITE WINES

ROSÉ & WHITE ZINFANDEL

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

RIESLING

Spy Valley Marlborough, New Zeland
“Dr L” Loosen Bros. Mosel, Germany
“Kungfu Girl Washington Estate, USA”

PINOT GRIGIO

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

SAUVIGNON BLANC

Duckhorn (90 WS) Napa Valley, USA
Cakebread Cellars Napa Valley, USA
Villa Maria Marlborough, New Zealand
Nobilo Marlborough, New Zealand
Babich Marlborough, New Zealand
“Kim Crawford Marlborough, New Zealand”

CHARDONNAY

Josh Cellars California, USA
Kendall Jackson “Vintner’s Reserve”, California USA
Wente Riva Ranch California, USA
Cakebread Cellars Napa valley, USA

WHITE BLENDS AND OTHER VARIETIES

Conundrum By Caymus California, USA
Blindfold by The Prisoner (90 RP) California, USA
Moscato Cavit, Italy
Cline Viognier Sonoma North Coast, California

Glass Bottle

49

41

12

49

9

39

74

11

52

13

58

41

10

53

11

43

64

14

96

11

56

50

59

56

10

45

13

55

60

106

11

49

10

82

10

51

43

PINOT NOIR

Louis Jadot Burgundy, France
Crossbarn by Paul Hobbs Sonoma Coast, USA
“Meiomi California, USA”
La Crema Sonoma, USA
Hob Nob Pays d’OC, France

MERLOT

Red Diamond Washington State, USA
Navarro Correa Mendoza, Argentina
Decoy Sonoma Valley, USA

MALBEC

Norton Reserva Mendoza, Argentina
Killka Salentein Art & Wine Mendoza, Argentina
“Catena Mendoza (91RP) Argentina”
Callia Mendoza, Argentina

CABERNET SAUVIGNON

Josh Cellars California, USA
“Decoy by Duckhorn (90 WE) Sonoma County, USA”
Reserve Selection Raymond Napa Valley, USA
Caymus (90 WS) Napa Valley, USA
Beringer Bros “Bourbon Barrel Aged” California, USA

RED BLENDS AND OTHER VARIETIES

The Prisoner (91 WS) Napa Valley, USA
689 Red Blend Napa Valley, USA
19 Crimes Napa Valley, USA
“Malleolus Tempranillo Spain”
“Yalumba Shiraz South Australia”

Glass Bottle

73

105

15

70

69

12

49

10

45

43

17

73

12

49

56

13

54

10

43

12

52

15

67

102

188

52

118

54

10

45

116

49

ASIAN BEER

Sapporo 9

Asahi 9

JAPANESE SAKE

Ask for our Sake Menu

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 7.5

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 11

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 Octopus 30

Sweet soy glaze, Japanese mayo, seven spices

Thai Sea Bass Fillet 27

Red Thai curry sauce

Orange Rock Shrimp Tempura 24.5

Sweet & spicy fresh pressed orange sauce

Spiny Lobster and Prawns 34.5

Lobster, black tiger shrimp, shiitake mushrooms, asparagus, garlic, black soy bean sauce

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



MSG free restaurant

Spicy Level    Vegetarian  Vegan  Gluten Free 

10.02.2019

All prices are in USD and subject to change without notice.