

APPETIZERS

SEAFOOD

Lightly Fried Calamari
Ginger-Scallion Condiment
Lime - 22

Steamed Black Sea Bass
Ginger, Scallion, Red Chili
Coriander - 42

Sweet and Sour Prawns
Pineapple, Bell Peppers
Pine Nuts - 32

Salt and Pepper Monkfish
Market Beans, Sungold Tomatoes
Chili-Garlic Crumbs
Ginger Dipping Sauce - 32

Glazed Maine Lobster
Efu Longevity Noodles, Ginger
Scallion, Green Chili - MP

Spicy Marinated Cucumbers
Toasted Sesame, Chili - 10

Juicy Chicken Pot Stickers
Smoked Bacon, Chili
Black Vinegar Soy - 18

Pork and Shrimp Wontons
Fragrant Chili Oil - 18

Vegetable and Peanut
Tofu Skin Spring Rolls
Herbal Dipping Sauce - 16

Shrimp and Cabbage Spring Rolls
Apricot-Ginger Mustard - 22

Black Bean Spare Ribs
Chinese Celery, Pickled Peppers - 26

Tuna Tartare
Shiitake-Yuzu Dressing
Avocado - 25

Shredded Vegetable Salad
Mixed Lettuces, Shredded Vegetables
Sesame-Ginger Dressing
Fried Shallots - 20

Steamed Eggplant
Scallion-Garlic Marinade - 12

Marinated Heirloom Tomatoes
Hibiscus-Ginger Vinaigrette
Chili Crisp, Thai Basil - 19

Chilled Sesame Noodles
Tomato, Cucumber
Peanut - 18

POULTRY & MEAT

Chicken with Broccoli
Ginger-Garlic Sauce - 28

Mala Chicken
Sichuan Pepper, Dried Chilies - 34

Pork Mapo Tofu
Thai Basil, Chili Crisp, Crispy Yuba - 30

Black Pepper Beef
Hong Kong Style Fried Noodles
Thai Basil, Jimmy Nardello Peppers - 58

Stir Fried Lamb
Cumin and Chilies - 34

Roast Duck
Honey Soy Glaze, Pickled Vegetables
Hoisin Sauce, Steamed Buns - 60

NOODLES, RICE & VEGGIES

Stir Fried Pea Shoots
Garlic Confit, Crispy Shallots
Lemon - 22

Stir Fried Mushrooms
Sweet and Sour Glaze, Peanuts
Chilies - 30

Spicy Chili Garlic Noodles
Sesame, Summer Beans
Sichuan Peppercorn - 23

Summer Corn Fried Rice
Shiitake Mushrooms, Long Beans
Thai Basil, Fried Egg - 24

Dungeness Crab Fried Rice
Chili Crisp, Kombu Seasoning
Ginger, Scallions - 48

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server of any food allergies.



DESSERT

Mango Sago Pudding - 14

Fortune Cookie Sundae - 16

Tropical Fruit Pavlova

Banana Passion Fruit Sorbet - 14

Seasonal Ice Cream and Sorbet - 12

TEA - 8.5

Himalayan Black

Elderflower

Nantou Oolong

Jade Spring Green



COCKTAILS

- Raspberry Lychee Bellini – 17
Veuve Ambal Crémant de Bourgogne, Lychee, Raspberry
- Yuzu Drop – 19
Grey Goose Vodka, Cointreau, Yuzu, Lemongrass
- Cucumber Martini – 19
Sipsmith London Dry Gin, Cucumber, Mint, Lemon
- Black Plum Collins – 19
Sipsmith VJOP Gin, Luxardo Bitter Bianco, Black Plum, Basil, Lemon
- Watermelon Mojito – 18
Bacardi Superior Rum, Watermelon, Lime, Mint
- Ginger Margarita – 22
Patrón Añejo Tequila, Cointreau, Ginger, Lime
- The Lucky Panda – 22
Gem & Bolt Mezcal, Patrón Silver Tequila, Cointreau, Apricot, Yuzu, Lime
- Japanese Harmony Old-Fashioned – 27
Hibiki Japanese Harmony Blended Whisky, Lemon Verbena, Honey, Orange, Luxardo Cherry

BY THE GLASS

SPARKLING

- Crémant de Bourgogne, Veuve Ambal, Blanc de Blancs Brut, FR NV – 14/54
Champagne, A. Margaine, Le Demi-Sec, FR NV – 24/94
Champagne Rosé, Vincent Couche, Eclipsia, Brut FR NV – 26/102

WHITE

- Chardonnay, Brewer-Clifton, Sta. Rita Hills, CA 2022 – 24/94
Chardonnay, Domaine Jérôme Fornerot, Bourgogne, Burgundy, FR 2022 – 22/86
Chenin Blanc, Château de Montfort, Vouvray Demi-Sec
Loire Valley, FR 2022 – 15/58
Pinot Blanc, Trimbach, Alsace, FR 2022 – 14/54
Riesling, Dönnhoff, Estate Trocken, Nahe, DE 2023 – 17/66
Sauvignon Blanc, Jean-Paul Picard, Sancerre, Loire Valley, FR 2023 – 23/90

ROSÉ

- Grenache Blend, Château La Coste, Côteaux d'Aix-en-Provence, FR 2022 – 16/62
Vermentino Nero, Lunae Bosoni, Mea Rosa, Liguria, IT 2023 – 19/74

RED

- Barbera, Fontanafredda, Briccotondo, Piedmont, IT 2020 – 14/54
Bordeaux Blend, Château Les Grands Sillons, Pomerol, Bordeaux, FR 2018 – 24/94
Grenache Blend, Domaine Janasse, Côtes-du-Rhône, Rhône Valley, FR 2020 – 18/80
Nerello Mascalese, Planeta, Etna Rosso, Sicily, IT 2021 – 20/78
Pinot Noir, Sokol Blosser, Redland Vineyard, Willamette Valley, OR 2022 – 17/66
Syrah, Domaine François et Fils, Côte-Rôtie, Rhône Valley, FR 2020 – 29/114

BEER

- Master Gao Brewing – 16
Pale Ale, Puffed Rice
- Young Master Brewery – 17
Green Peppercorn Pilsner, Jade Scorpion
- Stillwater Artisanal – 10
Saison Ale, Extra Dry Sake Style
- Lucky Brew – 11
Session IPA, Lucky Dog

TIN BUILDING SODA

- Ginger Lime – 6
Cherry Yuzu – 6
Lemon Thyme – 6

SPARKLING

Champagne, Baron-Fuenté, Grand Reserve, Brut, FR NV, 375ml – 42
Champagne, Bérêche & Fils, Brut Réserve, FR NV – 150
Champagne, Delamotte, Brut, FR NV – 135
Champagne, Louis Roederer, Collection 244, Brut, FR NV – 130
Champagne, Ruinart, Blanc de Blanc Brut, FR NV – 285
Chenin Blanc, Domaine Breton, La Dilettante, Brut, Loire Valley, FR NV – 63
Franciacorta, Ricci Curbastro, Saten Brut, Lombardy, IT 2014 – 98
Rosé Champagne, Billecart-Salmon, Cuvée JG, Brut, FR NV – 195
Rosé Crémant de Loire, Petit Thouars, Brut, Chinon, Loire Valley, FR NV – 79

WHITE

AUSTRIA & GERMANY

Grüner Veltliner, Hirsch, Hirschvergnügen, Kamptal, AT 2022 – 58
Grüner Veltliner, Rudi Pichler, Terrassen Smaragd, Wachau, AT 2022 – 120
Riesling, Barbara Öhlzelt, Blauenstein, Kamptal, AT 2021 – 68
Riesling, Emrich-Schönleber, Kabinett, Niederberg, Nahe, DE 2022 – 112
Riesling, L. Hiedler, Ried Heiligenstein, Kamptal, AT 2019 – 128

ITALY

Arneis, Marco Porello, Roero, Piedmont, IT 2021 – 68
Carricante, Graci, Arcuria, Sicily, IT 2019 – 128
Erbaluce, Luigi Ferrando, Caluso, IT 2021 – 55
Friuliano, Borgo del Tiglio, Friuli, IT 2017 – 93
Zibibbo, Vini Felici, Zibibbo Di Pantelleria, Sicily, IT 2021 – 64

FRANCE

Chardonnay, Domaine André Bonhomme, Viré-Clessé, Burgundy, FR 2021 – 86
Chardonnay, Thomas Labille, Chablis, Burgundy, FR 2022 – 78
Chardonnay, Follin-Arbelet, Corton-Charlemagne, Burgundy, FR 2017 – 352
Chenin Blanc, Clos Naudin, Vouvray Demi-Sec, Loire Valley FR 2017 – 125
Grenache Blanc Blend, Château Simone, Palette, Provence, FR 2017 – 128
Sauvignon Blanc, Lucien Crochet, Sancerre, Loire Valley, FR 2022 – 116
Sauvignon Blanc, Pascal Cotat, Les Monts Damnes, Sancerre, FR 2020 – 186
Sémillon, Château Le Puy, Marie-Cécile, Vin de France 2022 – 175
Sylvaner, Domaine Ostertag, Alsace, FR 2018 – 58

UNITED STATES

Chardonnay, Fort Ross, Sonoma Coast, CA 2019 – 78
Chardonnay, Maison Noir, Oregon, Willamette Valley, OR 2019 – 125
Chardonnay, Peter Michael, La Carriere, Knights Valley, CA 2020 – 231
Pinot Gris Blend, Day Wines, Vin de Days Blanc, Willamette Valley
OR 2022 – 66
Roussanne, Truchard, Carneros, Napa Valley, CA 2022 – 75
Sauvignon Blanc, The Paring, Santa Barbara County, CA 2021 – 52

SKIN CONTACT

Catarratto, Caruso & Minini, Arancino, Terre Siciliane, IT 2022 – 62
Chinebuli, Kapistoni, Qyevri, Kartli, GE 2019 – 66
Pinot Gris, Philip Lardot, Mosel, DE 2022 – 98

RED

ITALY

Corvina Blend, Massimago, Amarone di Valpolicella, Veneto, IT 2016 – 160
Dolcetto d'Alba, Elio Grasso, Dei Grassi, Piedmont, IT 2022 – 70
Lagrein, Kellerei Terlan, Porphy, Riserva, Alto-Adige, IT 2019 – 98
Nebbiolo, Brovia, Barolo 'Unio', Piedmont, IT 2014 – 199
Nebbiolo, Fontanafredda, Vigna La Rosa, Barolo, Piedmont, IT 2005 – 415
Sangiovese, Sesti, Brunello di Montalcino, Tuscany, IT 2015 – 192
Sangiovese, Villa Calcinaia, Chianti Classico, Tuscany, IT 2018 – 70

FRANCE

Bordeaux Blend, Château Duhart-Milon, Pauillac, Bordeaux, FR 2011 – 296
Bordeaux Blend, Château Mouton-Rothschild, Pauillac, Bordeaux
FR 2010 – 2,500
Bordeaux Blend, Château du Tertre, Margaux, Bordeaux, FR 2011 - 197
Bordeaux Blend, Domaines Barons de Rothschild Lafite, Les Lègendes
Pauillac, Bordeaux, FR 2019 – 145
Gamay, Guy Breton, Morgon Vieilles Vignes, Beaujolais, FR 2021 – 110
Malbec, Mary Taylor, Odile Delpon, Cahors, FR 2020 – 54
Pinot Noir, Henri Gouges, Les Pruliers, Nuits-St-Georges, Burgundy
FR 2013 – 240
Pinot Noir, Phillipe Gavignet, Les Argillats, Nuits-St-Georges, Burgundy
FR 2019 – 225
Pinot Noir, Taupenot-Merme, Morey-St-Denis, Burgundy, FR 2017 – 320
Syrah, Clusel-Roch, Les Schistes, Côte-Rôtie, Rhône Valley, FR 2019 – 160
Syrah, Pierre et Jérôme Coursodon, Saint-Joseph, Rhône Valley, FR 2022 – 112
Trousseau, Le Caveau de Bacchus, Cuvée des Géologues Rosier, Jura, FR 2017 – 92

UNITED STATES

Cabernet Sauvignon, Eisele Vineyard, Altagracia, Napa Valley, CA 2019 – 352
Cabernet Sauvignon, Gamble Family, Napa Valley, CA 2017 – 144
Cabernet Sauvignon, Gramercy Cellars, Lower East, Columbia Valley
WA 2017 – 96
Cabernet Sauvignon, Stuhlmuller Vineyards, Alexander Valley, CA 2020 – 118
Merlot, Ty Caton, Upper Bench, Sonoma County, CA 2018 – 97
Pinot Noir, Kistler, Russian River Valley, CA 2020 – 191
Pinot Noir, Lingua Franca, Avni, Willamette Valley, OR 2021 – 115
Pinot Noir, Sokol Blosser, Redland Vineyard, Willamette Valley, OR 2022 – 66
Trousseau, Stolpman, Combe, Ballard Canyon, CA 2021 – 63
Zinfandel, Martinelli, Giuseppe & Luisa, Russian River Valley, CA 2021 – 112

CHINA

Bordeaux Blend, Ao Yun, Yunnan, CHI 2017 – 568
Bordeaux Blend, Long Dai, Qiu Shan Valley
Shandong Province, CHI 2017 – 1080

SAKE

“Tokubetsu Kimoto” Heart and Soul, Junmai Sohomare – 88
“Junmai Ginjo” Black Dragon, Ginjo, Kokuryu – 108
“Yamahai Daiginjo” Chrysanthemum Meadow, Daiginjo, Tedorigawa – 118
“Nigori Ginjo” Summer Snow, Specialty, Kamoizumi, 500mL – 94
“Umeshu” Umelicious, Specialty, Kamoizumi – 108