

\*Our FOOD made fresh to order, PLEASE allow us sometime to COOK your food.

# APPETIZERS



**EDAMAME** V GF **6**

Steamed Japanese soy bean topped with kosher salt.

**SPICY EDAMAME** V 🌶️ **7**

Japanese soy bean sautéed with garlic & chili sauce.

**FRIED TOFU** V **11**

Deep fried firm tofu served with sweet-chili sauce and ground peanut.

**EGG ROLLS VEGGIE (4 pcs.)** V **11**

Mix vegetable and glass noodle, rolled, and deep fried. Served with sweet-chili sauce.

**EGG ROLLS CHICKEN (4 pcs.)** **12**

Savory minced chicken with yellow curry, potato, carrot, rolled, and deep fried. Served with sweet-chili sauce

**SUMMER ROLLS (2 rolls)** V GF **13**

(choice: Veggie or Tofu or Shrimp)

Fresh Mix vegetable, green apple, Thai basil wrapped with Rice Paper. Served with sweet-chili sauce and Peanut sauce.

**GYOZA (5 pcs.)** V **10**

(Choice: Chicken or Veggie)

Japanese style dumplings stuffed with chicken, cabbage and carrot, or cabbage and carrot. Served with soy& ginger dipping sauce.

**CRISPY CALAMARI** GF request **13**

Thai style fried crunchy calamari Served with sweet sauce and Sriracha' mayo

**CRISPY BASIL WINGS (5 pcs.)** GF request **12.50**

Thai style fried crunchy chicken wing top with famous Thai ' garlic basil sauce.

**ORANGE GARLIC WINGS (5 pcs.)** GF request **12.50**

Fried crunchy chicken wing coats with garlic and orange sauce.

**BONCHON WINGS (5 pcs.)** GF 🌶️ **12.50**

Korean style fried -crunchy chicken wing coats with sweet spicy savory glaze top with sesame seed.

# SALAD



**GARDEN SALAD**

Mixed greens, tomatoes, cucumbers, carrots, onions

**10**

**Dressing :**

Ginger, Creamy basil, Peanut Sauce, Roased Sesame



Vegan available on request



Gluten Free



Gluten Free available on request

SPICY LEVEL



0

1

2

3

4

5

no spicy mild

very very spicy



# RAMEN

## RIB EYE RAMEN \$19

Thin Angus Rib Eye slice over ramen noodle in clear soy sauce broth, bean sprout, bok choy, green onion and dried shallots.

## TONKOTSU \$15 RAMEN

White creamy Pork bone broth hint of coconut milk, top with homemade pork belle chashu, marinated boiled egg, bean sprout, bamboo, bok choy and green onion.



## TOM YUM CHASHU RAMEN \$15 🌶️

Ramen noodle in classic Thai coconut hot and sour Tom Yum soup with homemade pork belle chashu, marinated boiled egg, bean sprout, bok choy and green onion.



## VEGGIE RAMEN \$15

(Substitute spinach noodle \$1) Ramen noodle in veggie broth, soft tofu, bean sprout, bok choy, corn, broccoli, zucchini, spinach, peas, carrot, and green onion.

## CHICKEN RAMEN \$16

Broth option: Miso, Tonkotsu, Shoyu (Substitute grill chicken added \$2)

Chicken Katsu (crispy deep fried cutlets coated with Panko bread crumbs) marinated boiled egg, bamboo shoots, bean sprout, bok choy, green onion.

## TOMYUM SEAFOOD RAMEN 🌶️ 18.95

Ramen noodle in classic Thai coconut hot and our Tom Yum soup with mix seafood (Shrimp, squid, mussel, scallop), bean sprout, bok choy and green onion.

## MISO RAMEN 15

Miso and Pork bone broth hint of coconut milk, top with homemade pork belle chashu, marinated boiled egg, bean sprout, bamboo, bok choy and green onion.

## SHOYU RAMEN \$15

Clear pork bone broth and soy sauce top with homemade pork belle chashu, marinated boiled egg, bean sprout, bamboo, bok choy and green onion.



<b>Extra Topping for ramen:</b>	Corn Veggi	1 3	Edamame Season Egg	1 2.5	Ginger ChaShu	1 4	Bamboo Noodle	2 3.5	Broccoli Soup	2 3
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# UDON

Fried tofu • Veggie	16
Chicken • Pork	16
Beef	17
Shrimp or Squid	20
Seafood	24



## UDON NOODLE SOUP

(Chicken or Pork or Tofu 16 Shrimp 19)

Tender Udon topped with Chicken or Pork or Tofu or Shrimp crispy deep fried coated with Panko breaded crumbs in clear soy sauce soup, bok choy top with green onion.

## UDON TOM YUM

(Add cheese 2)

(Japanese meet classic Thai coconut hot & sour soup in twisted version served in Soup or Dry version.

Udon noodles in spicy & savory tom yum coconut chili paste, lime juice, lemon glass, kaffir-lime leaves.



## YAKI UDON NOODLES

Stir-fried udon noodle with salty, sweet & sour sauce, zucchini carrot, cabbage, green onion.

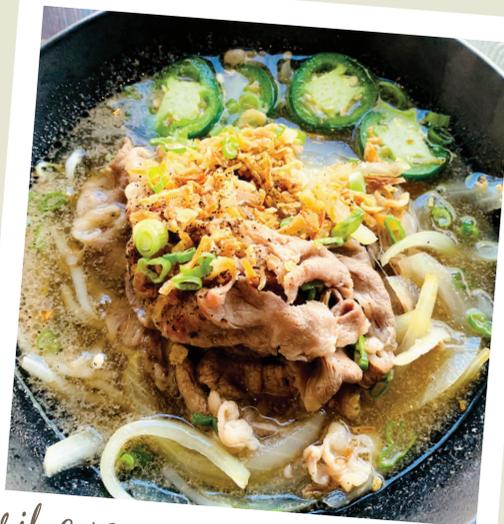
## PHO NOODLE

### RIB EYE \$18

Rice noodle soup with Rib eye Steak. Topped with bean sprout and white and green onion.

### CHICKEN \$15

Rice noodle soup with chicken. Topped with bean sprout and white and green onion.



*rib eye*

## UDON PAD KEE MAO

“Udon Drunken Noodle”  
Spicy savory Thai style stir-fried udon noodle in our house garlic, chili, Thai Basil, onion, bell pepper.

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Vegan available on request



Gluten Free



Gluten Free available on request

SPICY LEVEL



0

1

2

3

4

5

no spicy mild

very very spicy

# NOODLE

## Angel hair noodle

Fried tofu • Veggie	16	Chicken • Pork	16
Beef	17	Shrimp or Squid	20
Seafood	24		

## SPAGHETTI PAD KEE MAO V

### "Spaghetti Drunken Noodle"

Angel hair sautéed with onions, bell pepper, and Thai basil in our house garlic chili sauce.



## SPAGHETTI PAD KIEW WAN V GF

Angel hair sautéed with famous spicy Thai green curry paste, carrot, zucchini, bell pepper, Thai basil bathing with coconut milk.

## SPAGHETTI TOM YUM V

Angel hair sautéed with spicy & savory tom yum chili paste, lime juice, lemon grass, kaffir-lime leaves.



## SPAGHETTI KUNG PAO

Angel hair sautéed with Chinese style with carrot, peanuts, green onion, white onion, bell pepper, zucchini.

## SPAGHETTI TALAY THAI \$21.95

Angel hair sautéed with seafood medley (shrimp, squid, mussel, scallop), bell pepper, celery, white onion, Thai basil, in garlic chili pepper and shrimp paste.



## PAD THAI GF

Thin rice noodles sautéed with egg, crushed peanuts, green onions, and bean sprouts.



## Rice noodle

Fried tofu • Veggie	15
Chicken • Pork	15
Beef	16
Shrimp or Squid	19
Seafood	23



## PAD SEE EW V

(GF substitute with Rice Noodle)

Wide rice noodles wok sautéed with egg, broccoli and carrot in black soy sauce.



## DRUNKEN NOODLES "PAD KEE MAO" V

(GF substitute with Rice Noodle)

Wide rice noodles wok sautéed with egg, onions, bell pepper, and Thai basil in our house garlic chili sauce.

Subchowmein Noodle

## CHOW MEIN

Chow Mein noodle stir fried with egg, cabbage, bamboo slice, carrot, bean sprout, green onion.

## YAKISOBA

Classic Japanese noodle dish with a salty, sweet and sour sauce, carrot, cabbage, green onion.

## SINGAPOREAN NOODLES V GF

Rice vermicelli stir-fried with curry powder, carrot, bean sprout, egg, green onion, bell pepper with your choice of meat.



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# RICE BOWL

## KATSUDON \$17

(Pork or Chicken)

Steamed rice topped with a deep-fried breaded pork cutlet, egg, white onion, green onion.

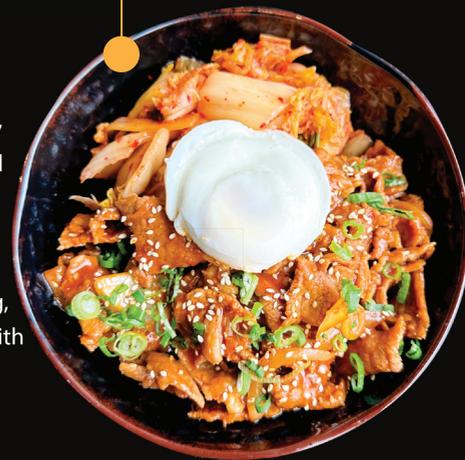


## SPICY KOREAN BULGOGI 🌶️

\$17

(Pork or Beef)

Korea's signature spicy marinate meat sautéed with white onion, green onion over steamed rice topped with sunny side up egg, and kimchi. Sprinkle with sesame, green onion.



## TONKATSU THAI YELLOW CURRY

\$17.95

"Kang Ka Ree"

(Pork, Chicken or Tofu)

Combination of deep-fried breaded pork cutlet and famous Thai yellow curry (potato, carrot, white onion in coconut milk) over steamed rice.



## PAD KRAPOW GAI WITH EGG \$17

GF

(Mince Chicken Thai basil)

The classic Thai style mince chicken stir fried with Thai basil, garlic, chili served over steamed rice top with egg.



## PAD KA-TIEM (Garlic) V GF

Tofu, Chicken, Pork

15

Beef

16

Choice of Meat stir-fried in garlic and pepper sauce Served over steam broccoli and rice. Top with green onion.

## CHICKEN TERIYAKI / TOFU TERIYAKI V 16

Chicken breast with teriyaki sauce

Served over steam rice steamed carrot and broccoli.



## BEEF BLACK PEPPER / TOFU BLACK PEPPER V GF 16

Beef slices stir-fried with black pepper, garlic, soy sauce, bell pepper, white onion, green onion Served over steam rice.



## ORANGE CHICKEN / ORANGE TOFU V 17

Golden crispy fried chicken tossed in sticky-sweet orange sauce Served over steam rice, steamed carrot, and broccoli.

## MONGOLIAN BEEF GF 16

Flavorful Beef slice sautéed with broccoli, white onion, green onion Served over steam rice.

V Vegan available on request

GF Gluten Free

GF request Gluten Free available on request

SPICY LEVEL

0

1

2

3

4

5

no spicy mild

very very spicy

# FRIED RICE

<b>Fried tofu • Veggie</b>	<b>15</b>	<b>Chicken • Pork</b>	<b>15</b>
<b>Beef</b>	<b>17</b>	<b>Shrimp or Squid</b>	<b>19</b>
<b>Seafood</b>	<b>23</b>		

## PINEAPPLE FRIED RICE

V GF

Thai Jasmin Rice stir-fried with pineapple, cashew nuts, a touch of yellow curry powder, bell peppers, white onion, green onion, and egg.



## PUMKIN FRIED RICE

V GF

Thai Jasmin Rice stir-fried with pumpkin, edamame, red bean, peas, carrot, white onion, green onion, and egg.



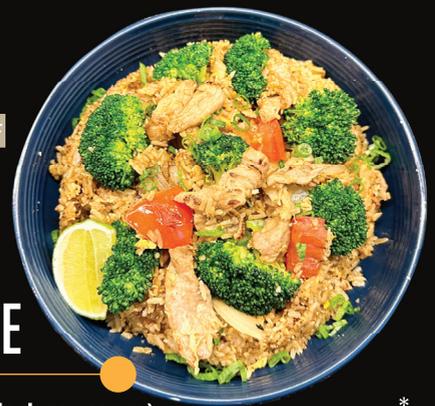
## SIDE ORDER

<b>Japanese Steamed Rice</b>	<b>3</b>
<b>Kim Chi</b>	<b>3</b>
<b>Green Salad</b>	<b>5</b>
<b>Steamed Veggie</b>	<b>4</b>
<b>TomYum Soup</b>	<b>4</b>
<b>Steamed Noodle</b>	<b>4</b>
<b>Miso Soup</b>	<b>4</b>
<b>Peanut Sauce</b>	<b>2</b>

Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses. Alert your server if you have special dietary requirements as all ingredients may not be listed. Gratuity 20% for party of 6 or more.

## THAI FRIED RICE V GF

Thai Jasmin Rice stir-fried with white onion, green onion, and egg.



## TRAIN FRIED RICE

(Original fried rice with Thai black soy sauce)

Thai Jasmin Rice stir-fried with Thai soy sauce, broccoli, tomato, white onion, green onion and egg.

## SPICY FRIED RICE V GF

Thai Jasmin Rice stir-fried with broccoli, carrot, garlic, Thai chili, Thai basil, bell peppers white onion, green onion, and egg.

## TOM YUM FRIED RICE GF

Spicy & savory fried rice with tom yum chili paste, lime juice, lemon glass, kaffir-lime leaves.

### Special Recommend

## BEEF JERKY FRIED RICE 17.50

Signature from our restaurant in Bangkok

Thai Jasmin Rice stir-fried with Thai beef jerky, red onion, slice garlic, Thai chili, green onion and egg.

## CRAB FRIED RICE GF

Jasmin rice stir-fired with crab meat, egg, garlic topped with green onion.



\$22

## KID MEAL 11.95

\*\*Kid 10 years & under only\*\*

### KID RAMEN

Choice:

(Chicken coated with Panko bread crumb), or Steamed Tofu or Steamed Veggie), over ramen noodle in shoyu broth.



### KID CHICKEN TERIYAKI AND RICE

Grill chicken over steamed broccoli and carrot and rice

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V Vegan available on request

GF Gluten Free

GF request Gluten Free available on request

SPICY LEVEL

0

1

2

3

4

5

no spicy mild

very very spicy

EST. 2021  
ASIATIQUE  
EATERY



VENTURA, CALIFORNIA

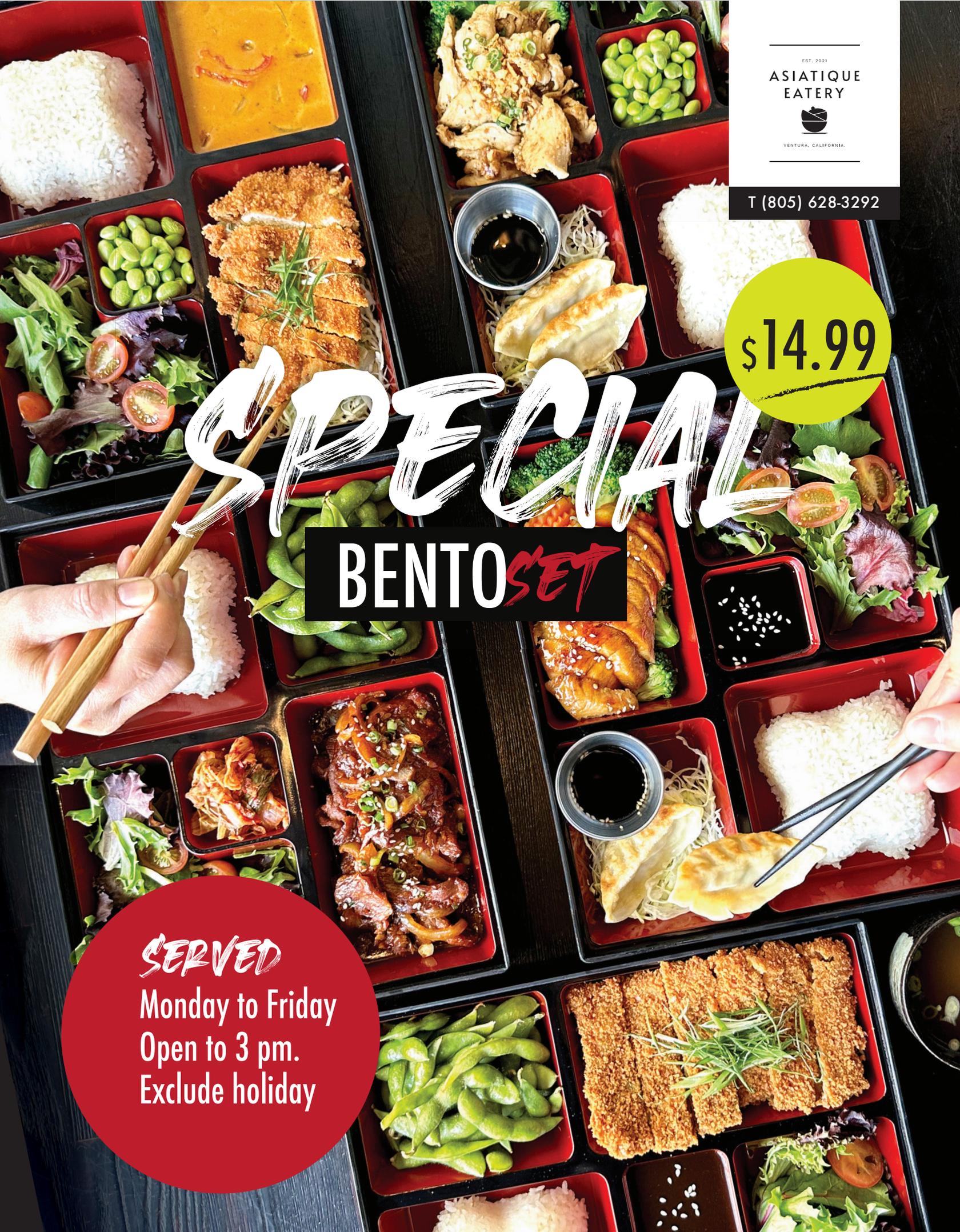
T (805) 628-3292

~~\$14.99~~

# SPECIAL

## BENTO SET

**SERVED**  
Monday to Friday  
Open to 3 pm.  
Exclude holiday



**SET** **TONKATSU Thai Yellow Curry** \$14.99  
(Chicken or Pork)

Combination of deep-fried breaded pork cutlet and famous Thai yellow curry (potato, carrot, white onion in coconut milk), Japanese steamed rice, edamame, green salad with ginger dressing, and cup of miso soup.



**SET** **TONKATSU (Chicken or Pork)** \$14.99

Pork cutlet or Chicken breaded and deep-fried served with side tonkatsu sauce, Japanese steamed rice, edamame top with salt, green salad with ginger dressing, and cup of miso soup.

**SET** **SPICY KOREAN BULGOGI** \$14.99  
(Pork or Beef)

Korea's signature spicy marinate meat sauteed with white onion, green onion, side Japanese steamed rice, edamame top with salt, kim chi, green salad with ginger dressing, and cup of miso soup.



**SET** **CHICKEN TERIYAKI** \$14.99

Chicken breast with Teriyaki sauce, steamed broccoli and carrot, Japanese steamed rice, chicken gyoza, green salad with ginger dressing, and cup of miso soup.



**SET** **PAD KA-TIEM (Garlic Sauce)** \$14.99  
(Chicken or Pork)

Choice of Meat stir-fried in garlic and pepper sauce, steamed broccoli, Japanese steamed rice, chicken gyoza, edamame, green salad with ginger dressing, and cup of miso soup.



# Happy HOUR Menu

Mon - Fri : 4:00 - 6:00

EST. 2021  
ASIATIQUE  
EATERY



VENTURA, CALIFORNIA

T (805) 628-3292

## APPETIZERS



**BONCHON WINGS (5 pcs.)** GF  **10**

Korean style fried -crunchy chicken wing coats with sweet spicy savory glaze top with sesame seed.

**EDAMAME** V GF **4.50**  
Steamed Japanese soy bean topped with kosher salt.

**SPICY EDAMAME** V  **5.50**  
Japanese soy bean sautéed with garlic & chili sauce.

**FRIED TOFU** V **8**  
Deep fried firm tofu served with sweet-chili sauce and ground peanut.

**EGG ROLLS VEGGIE (4 pcs.)** V **8**  
Mix vegetable and glass noodle, rolled, and deep fried. Served with sweet-chili sauce.

**EGG ROLLS CHICKEN (4 pcs.)** **8**  
Savory minced chicken with yellow curry, potato, carrot, rolled, and deep fried. Served with sweet-chili sauce.

**SUMMER ROLLS (2 rolls)** V GF **10**  
**(choice: Veggie or Tofu or Shrimp)**  
Fresh Mix vegetable, green apple, Thai basil wrapped with Rice Paper. Served with sweet-chili sauce and Peanut sauce.

**GYOZA (5 pcs.)** V **8**  
**(Choice: Chicken or Veggie)**  
Japanese style dumplings stuffed with chicken, cabbage and carrot, or cabbage and carrot. Served with soy& ginger dipping sauce.



**CRISPY CALAMARI** GF request **10**  
Thai style fried crunchy calamari Served with sweet sauce and Sriracha' mayo

**CRISPY BASIL WINGS (5 pcs.)** GF request **10**  
Thai style fried crunchy chicken wing top with famous Thai' garlic basil sauce.

**ORANGE GARLIC WINGS (5 pcs.)** GF request **10**  
Fried crunchy chicken wing coats with garlic and orange sauce.



**DYNAMITE SHRIMP**  
Battered fried shrimp coated with spicy Sriracha' mayo

**10**



**new**

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Vegan available on request



Gluten Free



Gluten Free available on request

SPICY LEVEL



0

no spicy

1

mild

2

3

4

5

very very spicy

SALAD



COCONUT SHRIMP SALAD

Crunchy deep fried shrimp coated with coconut crusted served with Mixed greens, tomatoes, cucumbers, carrots, onions

Dressing :

Ginger, Creamy basil, Peanut Sauce, Roasted Sesame

12

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, carrots, onions

Dressing :

Ginger, Creamy basil, Peanut Sauce, Roasted Sesame

8



(320-330 ml)

Chang-Singha-Leo-Sapporo-Asahi

5



HOT SAKE

\$ 6 | L 11

- Premium Ginjo (300ml) 14
- Organic nama 13
- Nigori crème De sake 13
- Superior Junmai Ginjo 15
- Sayuri Junmai Nigori 15
- Nigori Strawberry or Pineapple 18



SOJU (375ml)

12

SPARKLING SAKE (Japan)



Hana Awaka

Original / Yuzu / Mix Berry / Peach  
7% Alc. (250 ml)

Sake Jelly

Yuzu / Mix Berry Peach  
5.5% Alc. (250 ml)

Plum Wine

Takara premium white wine with plum & caramel flavors. Alc.12%



SPARKLING WINES

Mionetto Brut Prosecco/Italy (187 ml) 7

BEER WINE SAKE



Chardonnay

Stone Cellars (California)

6

Pinot Grigio

Ruffino (Lumina, Italy)

8

Riesling

Chateau Ste. Michelle (Columbia Valley)

8

Chardonnay

Rodney Strong (Sonoma County)

8

Sauvignon Blanc

Oyster Bay (New Zealand)

9



RED WINE

9 Cabernet Sauvignon

Stone Cellars (California)

6

Pinot Noir

Rodney Strong (Russian River Valley)

8

Merlot

Rutherford Hill (Napa Valley)

8

7 Cabernet Sauvignon

Mondavi (Napa Valley)

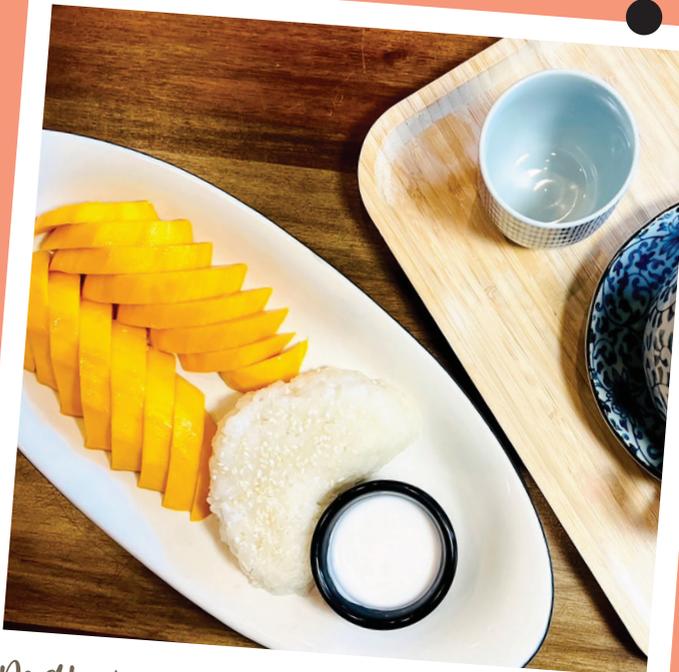
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Happy HOUR Menu

Mon - Fri : 4:00 - 6:00

# DESSERT

**MANGO WITH SWEET STICKY RICE** \$12.50



*mango*

Sweet sticky rice

4



\$7.95

**CREPE CAKE** (Mango or Strawberry)

## CHOCOLATE LOVER

Vanilla ice cream, chocolate, syrup  
strawberry, whip cream



Option added on:

Chocolate syrup	2	Strawberry sauce	2	Honey	2
Fresh fruit (strawberry/Banana/berry)	2	Chocolate Chips	2	Oreo	2
Nutella	2			Whip cream	1
Almond	1				

## HONEY TOASTED

Ice cream, honey,  
strawberry, whip cream

\$14.95



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# BINGSU SHAVED ICE

\$13.95



# THAI TEA SHAVED ICE

Thai tea flavored Shave Ice top with whip cream, side of boba, and con flakes a shot of Thai tea condensed milk.

## MANGO SHAVED ICE

Refreshing mango flavored Shave Ice served with freshly cut mango on the side and a shot of homemade mango condensed milk.



## MANGO MELON SHAVED ICE

Refreshing mango flavored Shave Ice served on a whole melon bowl with fresh melon balls on the side, and a shot of condensed milk.

## TARO SHAVED ICE

Taro Milk flavored Shave Ice top with mochi, sweet red bean, slice of almond and a shot of condensed milk.



## OREO SHAVED ICE

Milk flavored Shave Ice coated with cocoa powder and topped with Oreo, milk, pudding and a shot of condensed milk.

# MANGO Sticky Rice SHAVED ICE

\$14.95

Mango flavored Shave Ice side of sweet sticky rice, served with freshly cut mango on the side topped with whip cream and a shot of homemade mango condensed milk.

## THAI COFFEE SHAVED ICE

Thai coffee flavored Shave Ice top with whip cream, side of boba, con flakes and a shot of condensed milk.



## MATCHA SHAVED ICE

Premium Matcha green tea flavored Shave Ice served with mochi, con flakes, sweet red beans on the side and a shot of Matcha condensed milk.

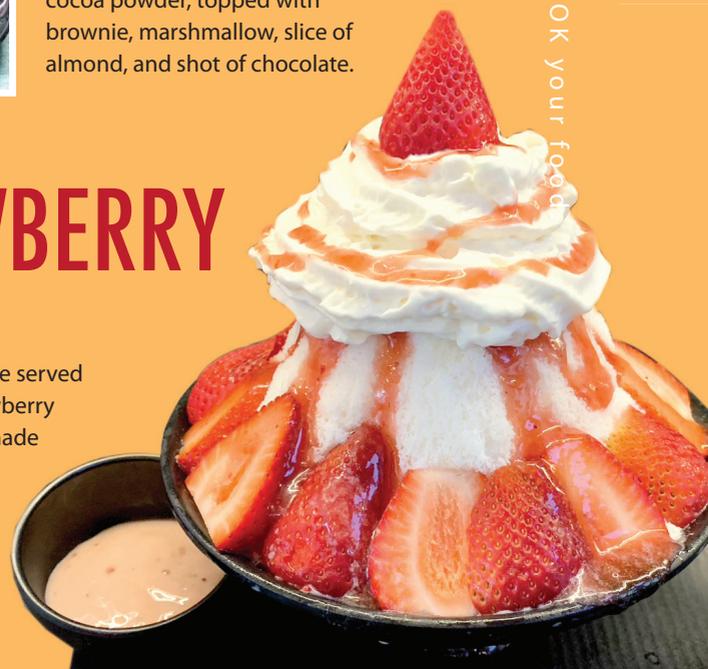


## CHOCOLATE LAVA

Milk flavored Shave Ice coated with cocoa powder, topped with brownie, marshmallow, slice of almond, and shot of chocolate.

# STRAWBERRY SHAVED ICE

Milk flavored Shave Ice served with freshly cut strawberry and a shot of homemade strawberry condensed milk.



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## MATCHA STRAWBERRY SHAVED ICE

Premium Matcha green tea flavored Shave Ice with freshly cut strawberry and a shot of strawberry condensed milk.

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# BEVERAGE



## SODA



- Soda (Free refilled) 4
- Coke / Diet Coke / Sprite / Orange Soda / Root Beer
- Ice Tea (unsweet) 4
- Sherley Temple 4
- San Pellegrino (500ml) 7
- Apple juice 5
- Fiji Water (500ml) 5

## HOT TEA SERVED IN A POT \$6/pot

- Jasmin Tea
- Green Tea
- Dragon Oolong
- Double Green Matcha Tea
- Honey Ginseng Green Tea
- Kiwi Pear Green Tea
- Pomergranate Green Tea
- Acai Green Tea
- Wild Blueberry Black Tea
- Ginger Peach Black Tea



## DECAF TEA AND HERBAL TEA

- Chamomile
- Blueberry Lavender
- Rasberry Rose Hibiscus
- Decaf Ginger Peach Green Tea
- Decaf Wild Berry Plum Green Tea

## SMOOTHIES \$7



- Mango Passion Smoothie
- Dragon Fruit Strawberry
- Trio Berry Blend
- Mixed berry Yogurt smoothie
- Matcha red bean
- Oreo
- Coconut Strawberry
- Strawberry Banana



## MILK TEA



- Thai tea (Hot /Cold) \$5.50
- Thai coffee (Hot/Cold)
- Asiatique Milk (oolong tea)
- Earl gray Milk tea
- Matcha Milk tea (Hot/Cold)
- Strawberry Milk tea
- Taro Milk tea
- Mango Milk tea
- Tiger Milk tea

**add**  
 boba \$1  
 whip cream \$0.75



**Black Pink**



**Chocolate latte strawberry**



**Matcha latte strawberry**

## FRUIT TEA ICE \$5.25

- Passion Fruit Black Tea
- Strawberry Oolong
- Mango Passion
- Black Tea
- Butterfly pea
- Passion fruit



## SNOWY MILK

- Mango milk \$6.50
- Taro Milk
- Chocolate Milk
- Thai Tea Float \$7.95  
(Thai tea with coconut ice cream)

## MOCKTAIL DRINK \$8



- Berries Me**  
(Strawberry syrup, mix berry, sparkling water)
- Sunny Passion**  
(Passion Fruit, Mint, Sparkling water)
- Wonder Berry**  
(Mix berries, Mint, Sparkling water)
- Butterfly Effect**  
Butterfly Pea, Mango, Mint, Sparkling water)

# BEER

		S	L
Thai:	Chang	8	12
	Singha	8	12
	Leo	8	12
Japanese:	Sapporo	8	12
	Asahi	8	12
Chinese:	Tsingtao	8	
Lao:	Beer Lao	8	
Cambodia:	Angkor		12
Myanmar:	Myanmar Beer	8	



# SAKE



## HOT SAKE

Small \$7 Large \$13

### Sho Chiku Bai:

Smooth, well balanced and full bodied



### CRAFT SHOT

\$8

#### Pink Rose Boba :

Hana Lychee, rose tea, strawberry popping boba

## COLD SAKE

### Black & Gold

Glass (4oz) \$9 • Carafe (10oz) \$21 • Bottle (750ml) \$40

Hints of tropical fruits, honeydew, papaya, anise and roasted nuts.



### Hana Lychee

Glass (4oz) \$8 • Carafe (10oz) \$15 • Bottle (750ml) \$31

Aromatic and enticing with the intense flavor of this exotic fruit soft and silky smooth. Alc: 8%



### Superior Junmai Ginjo

\$19

(HAKUTSURU SAKE) (300ml)

A flowery and fragrant sake with silky, well-balanced smoothness. Notes of blueberry and melon with well-balanced flavors of pear and strawberry. Alc. 14.5%

**Suggested paring:** Seafood, Meat



### Sayuri Junmai Nigori

\$19

(HAKUTSURU SAKE) (300ml)

An unfiltered sake with soft, floral noted nigori. Hints of white grape and elements of cherry blossom. Semi-sweet appearance and a very smooth finish. Alc. 12.5%

**Suggested paring:**

Spicy Food, Tom Yum, TonKatsu Thai Yellow curry



### Junmai OZEKI DRY (180ml)

\$11

Smooth, extra dry, light-body. Alc: 14.5%

**Suggested paring:** Fried chicken, Rib-eye

### OZEKI Nigori (Cloudy Sake 375ml)

\$19

Creamy sake with balanced, sweet tropical flavor with rich finish. Alc: 14.5%



### Nigori Strawberry or Pineapple

\$21

(Cloudy Sake 300ml)

Creamy sake with sweet tropical flavor of strawberry or pineapple. Alc: 9%

**Suggested paring:**

Tom Yum, TonKatsu Thai Yellow curry

### Premium Ginjo (300ml)

\$16

(Sho Chiku Bai) Delicate dry, smooth, silky texture. Rich flavor with fruity aromas (pear, melon, honeysuckle, custard, nutmeg).

**Suggested paring:** Seafood, scallops

### Organic Nama

\$16

(Sho Chiku Bai) Full body Alc.15%

### Nigori Crème' De Sake

\$16

(Sho Chiku Bai) Unfiltered

"Delicate aroma of flower & melon. Bold & Sweet. Rich and robust flavor. Alc.15%

**Suggested paring:** Tom Yum, TonKatsu Thai Yellow curry



## SPARKLING SAKE

### Hana Awaka

\$13

(250ml) (Original / Yuzu / Mix Berry/ Peach)

Slightly sweet, refreshing sparkling sake can be enjoy with strawberry popping boba.

### Jelly Sake

\$10

(180ml) (Yuzu / Mix Berry/ Peach)

Fun, light, refreshing jellied sake cocktail in Peach, Yuzu and Mi Berry flavors.

### Plum Wine (Glass)

\$9

Takara premium white wine with plum flavors and caramel. Alc.12%



\*Our FOOD made fresh to order, PLEASE allow us sometime to COOK your food.

# WINE



## WHITE WINE

### WHITE WINE

**Sauvignon Blanc** Glass \$11 / Bottle \$34  
**Oyster Bay / New Zealand**  
 Refreshing with slight notes of citrus and grapefruit

**Pinot Grigio** Glass \$10 / Bottle \$32  
**Ruffino/Lumina/Italy**  
 Silky fresh pea, honeydew melon and light spice.

**Riesling** Glass \$10 / Bottle \$32  
**Chateau Ste. Michelle / Columbia Valley**  
 A fine, off-dry with sweet line and peach; easy and crisp aftertaste

**Chardonnay** Glass \$10 / Bottle \$32  
**Rodney Strong / Sonoma County**  
 Displays aromas of baked apple, pear, toast and citrus. The baked fruit and toasty brioche lead to a creamy well-balanced finish



### HOUSE SELECTION

**Chardonnay** \$8  
 Stone Cellars/ California

**Cabernet Sauvignon** \$8  
 Stone Cellars/ California

### SPARKLING COCKTAIL

**Champagne Cosmo** \$11  
 Cranberry juice, triple sec, lime, champagne.

**Peach Bellini** \$11  
 Peach puree and champagne.

**Orange Mimosa** \$11  
 Orange and champagne.



## RED WINE

### RED WINE

**Pinot Noir** Glass \$10 / Bottle \$35  
**Rodney Strong/ Russian River Valley**  
 Ruby in color with aromas of black cherry and strawberry with fine tannins.

**Merlot** Glass \$10 / Bottle \$35  
**Rutherford Hill/ Napa Valley**  
 Rich Cherry and Plum fruit flavors with balance structure and smooth tannins.

**Cabernet Sauvignon** Glass \$10 / Bottle \$35  
**Mondavi / Napa Valley**  
 Very Aromatic with Black fruits, medium to full-bodied and well balanced.



### SPARKLING WINES

**MIONETTO** \$8  
**BRUT PROSECCO/ ITALY**  
 Intense fruity bouquet with a hint of golden apples. Very Dry, fresh light in body and well balanced.



# SOJU

\$16  
(Bottle)



**SOJU (375 ml)**  
**ORIGINAL • PEACH • STRAWBERRY • YOGURT**  
**APPLE MANGO • CITRON • PLUM • GREEN GRAPE**

# SOJU MARTINI

\$10

- LYCHEE**  
Soju and Lychee puree.
- POMEGRANATE**  
Soju, pomegranate juice, and splash of lime.
- SOUR APPLE**  
Soju, green apple juice, and splash of sour drop.
- BLUERAZZ**  
Soju, blue-raspberry, and splash of lime.
- MANGO PASSION**  
Soju, mango puree, and passion puree.
- MOSQUITO BITE**  
Soju, muddled mint leaves & brown sugar with a splash of lime.



Twisted Thai Tea



Strawberry Mojito



Simply Lychee



Mango Mojito

# SOJU COCKTAILS

\$10

- TWISTED THAI TEA**  
Soju, Thai tea and cream.
- RUBY OF SIAM**  
Soju, pomegranate juice, and splash of lime.
- MANGO MOJITO**  
Soju, muddled mint leaves, mango puree and a splash of fresh lime served on the rocks.
- STRAWBERRY MOJITO**  
Soju, muddled fresh strawberry & mint leaves, brown sugar and a splash of fresh lime served on the rocks.
- STRAWBERRY Daiquiri**  
Soju, fresh strawberry, simply syrup and a splash of fresh lime blended.

Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses. Alert your server if you have special dietary requirements as all ingredients may not be listed. Gratuity 20% for party of 6 or more.