

COCKTAILS

Tom Yang Martini 12.5

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

P*rnStar Martini 12.5

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

Lychee Martini 12.5

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

Cucumber Cooler 12.5

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

Moscow Mule 12.5

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

Summer Punch 12.5

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

Asian Mojito 12.5

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

Japanese Manhattan 12.5

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

Vato Loco 14.5

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

Smokey Samurai 18

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

Summer en la Miel 15

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

Mojito Sake 14.5

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

Red or White SangrAzia 10

Lara’s secret Azia inspired sangria recipe

My Thai 12.5

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 80 Bottle 180

Dom Pérignon Brut/ France Bottle 450

Dom Pérignon Brut Rose/ France Bottle 695

Moët & Chandon Brut/ France Demi bottle 22 Bottle 150

Moët & Chandon “ICE” Impérial France Bottle 150

Moët & Chandon Rose/ France Demi bottle 28 Bottle 160

Prosecco Villa Sandi Superiore Valdobbiadene Italy Glass 10 Bottle 48

Prosecco Santa Margherita Valdadige Italy Glass 9 Bottle 45

Navarro Correas Extra Brut Argentina Glass 8 Bottle 38

Navarro Correas Brut Malbec Rose ArgentinaGlass 8 Bottle 38

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

45

38

11

45

8

36

69

10

48

12

54

38

9

49

10

40

59

13

89

10

52

46

55

52

9

42

12

51

56

9

47

40

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

68

98

14

65

64

11

45

9

42

40

15

68

11

45

12

50

9

40

11

48

14

62

95

175

48

9

42

108

45

RED WINES

ASIAN BEER

Sapporo 8
Asahi 8

JAPANESE SAKE

Ask for our Sake Menu

STARTERS

DIM SUM

Happy Family (8 pcs) 19.50

Assortment of seafood, pork, chicken, and vegetable dumplings

Chicken Dumpling 8

(3 pcs)

Vegetable Dumpling 7 V

(3 pcs)

Shrimp Dumpling 8

(3 pcs)

Pork and Shrimp Dumpling 8

with Nuts (3 pcs)

SOUPS

Wonton 7

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

Tom Yum Kung 7

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

Japanese Mushroom 6

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

Thai Chicken Noodle Soup 8

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

Pork & Shrimp Ramen 10

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

SHAREABLES

Edamame 6

Steamed soy beans, sea salt

Firecracker Shrimp 14

Spicy coconut shrimp

Indian Samosa 7

Savory pastry, curry potato, peas

Azia Salad 7

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

Vegetable Spring Roll 5

Napa cabbage, carrots, bean sprouts (2pcs)

Chicken Lettuce Wrap 12.5

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

SUSHI

Eggplant Tempura Roll 12

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

Salmon Roll 14.5

Salmon, avocado

Spicy Tuna Bon Bon 14

Temari sushi, avocado, Ahi tuna, chili oil

California Roll 12.5

Kanikama, avocado, cucumber, masago

Azia Roll 16.5

Salmon tempura, avocado, spicy tuna tartar, masago

TNT Roll 16.5

Spicy crab, garlic shrimp & avocado, eel sauce

Geisha Roll 18.5

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

Shrimp Tempura Roll 16.5

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

MAIN COURSES

CHICKEN

Curry Chicken 19.5

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

Teriyaki Chicken 19.5

Japanese teriyaki glaze

Orange Chicken 19.5

Sweet & spicy fresh pressed orange sauce

Kung Pao Chicken 19.5

Spicy szechuan chili sauce, peanuts, scallions

LAMB

Butter Lamb 29.5

Lamb chops, Garam Masala, tomato

Grilled Tandoori Lamb Chops 29.5

Lamb chops, yogurt, Indian spices

BEEF

Aruba Rocks 25

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

Mongolian Beef 25

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

Beef Stir Fry 21.5

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

Szechuan Beef 21.5

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

PORK

Korean BBQ Ribs 19.5

Grilled ribs, pickled vegetables, sweet BBQ sauce

SEAFOOD

Miso Glazed Salmon 25

Norwegian king salmon, miso glaze served on hot stone

Char-grilled Octopus 28

Sweet soy glaze, Japanese mayo, seven spices

Thai Sea Bass Fillet 25

Red Thai curry sauce

Orange Rock Shrimp Tempura 22.5

Sweet & spicy fresh pressed orange sauce

Spiny Lobster and Prawns 32

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

VEGETABLES & SIDES

Bok Choy 6

Sautéed bok choy, green onions, sesame seeds

Veggie Stir Fry 5

Sautéed Asian vegetables, garlic, ginger, oyster sauce

Sesame Broccoli 5

Sautéed broccoli, black soy bean sauce, sesame seeds

Brussels Sprouts 6

Deep fried Brussels sprouts, ginger, almonds

Chinese Fried Rice 8

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

Saffron Basmati Rice 5

Long grain rice, butter, saffron, onions

Azia Rice Noodles 8

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

Udon Noodles 8

Noodles with carrots, scallions, shiitake, sesame oil



MSG free restaurant

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

Spicy Level    Vegetarian  Vegan  Gluten Free 