

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

40

13

59

10

89

52

46

9

55

12

52

42

9

51

56

99

45

10

76

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 110  
689 Red Blend Napa Valley, USA 50  
19 Crimes Napa Valley, USA 9 42  
“Malleolus Tempranillo Spain” 108  
“Yalumba Shiraz South Australia” 45

Glass Bottle

68

98

14

65

11

64

11

45

42

9

40

15

68

45

11

52

12

50

9

40

11

48

14

62

95

175

48

ASIAN BEER

Sapporo 8  
Asahi 8

JAPANESE SAKE

Ask for our Sake Menu



## DIM SUM

### Happy Family (8 pcs) 19.5

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)

## STARTERS

## 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

Spicy Level    Vegetarian  Vegan  Gluten Free 

29.03.2019

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