

STARTERS & SALADS

Cold Sesame Noodles with Chicken 26	Ed’s Pastrami Egg Roll 15	RedFarm Chicken Salad 24 ^{GFO}
BBQ’d Berkshire Pork Belly with Grilled Shishito Peppers 24	BBQ’d Spare Ribs (4) 26	Arugula & Mango Salad, Yuzu Vinaigrette 18 ^{GF}
Spicy Crispy Beef 22	Shrimp-Stuffed Jalapeno Poppers (4) 19 ^{GFO}	Mushroom & Vegetable Spring Rolls (2) 16
Gold Coin Scallion Pancakes with Applewood Smoked Bacon (4) 17	Shrimp Wonton Soup (2) 18	BBQ Duck Lettuce Wrap (6) 24
Hot & Sour Soup, Grilled Shrimp (2) 24		

REDFARM DUMPLINGS

Five Flavor Chicken Dumplings (4) 18	‘Pac Man’ Shrimp Dumplings (4) 21 ^{GFO}	Pan-Fried Lamb Dumplings (4) 22
Sichuan Style Chicken & Mushroom Dumplings (4) 18	Shrimp & Snow Pea Leaf Dumplings (4) 19 ^{GF}	Crunchy Vegetable & Peanut Dumplings (4) 17 ^{GF}
Crispy Duck & Crab Dumplings (4) 21	Pork & Shrimp Shumai (4) 19	Three Color Vegetable Dumplings (4) 17 ^{GF}
Pan Fried Pork Buns (4) 18	Pork & Crab Soup Dumplings (4) 24	

MAINS

Three Chili Chicken 36 ^{GFO}	Grilled Prime Creekstone Bone-In NY Strip Steak* 72 ^{GF}	Steamed Seabass, Black Bean Sauce 44 ^{GFO}
Crispy Skin Smoked Chicken, Garlic 42 ^{GF}	Crispy Sweet & Sour Shrimp 39 ^{GFO}	Jumbo Shrimp Curry 42 ^{GF}
Crispy Sweet & Sour Mango Chicken 36 ^{GFO}	Sautéed Whole 1.5lbs Maine Lobster & Egg 64 ^{GFO}	Vegetables Curry, Pancakes 28 ^{GFO}
Grilled Filet Mignon & Broccoli 54	Marinated & Grilled Salmon* 39	Chinese Broccoli with Superior Shiitake ‘Flower’ Mushrooms 26 ^{GFO}
Marinated & Grilled Pork Chops 35	Jumbo Shrimp with Seasonal Vegetables, Cashews & XO Sauce 39 ^{GFO}	Wok Fried String Beans, Brussels Sprouts 26 ^{GFO}
Grilled Marinated Creekstone Prime Rib Steak, Asparagus* 62		Sautéed Snow Pea Leaves, Garlic 26 ^{GF}

PEKING DUCK

subject to availability

Served with House-Made Pancakes, Traditional Hoisin & Cranberry Sauces 125 ^{GFO}

RICE & NOODLES

Korean Rice Cake with Grilled Pork Belly 34 (sub grilled shrimp +4)	Applewood Bacon & Egg Fried Rice 28 ^{GFO}	‘E-Fu’ Long Life Noodles with Morel Mushroom 36
BBQ’d Beef Fried Rice* 34	Wide Rice Noodles with BBQ’d Duck* 38 ^{GFO}	Soft & Crunchy Vegetable Fried Rice 27 ^{GFO}
Udon Noodles with Grilled Short Ribs* 36	Singapore Noodles with Shrimp & Sliced BBQ’d Pork 31	Yaki-Soba Noodles with Vegetables 31
Wide Rice Noodles with Vegetables 27 ^{GFO}	Seafood Fried Rice, XO Sauce 34 ^{GF}	Steamed Koshihikari Short Grain Rice 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS

Tiger's Tail 19	
<i>Bulleit Bourbon, Tanduay Gold Asian Rum, Five Spice, Angostura Bitters, Lime, Egg White</i>	
Birds Of Paradise 18	
<i>Tanduay Gold Asian Rum, Mandarin Shrub, Pineapple, Orgeat, Lime</i>	
Raindrop Milk Punch 19	
<i>Tanduay Gold Asian Rum, Prosecco, Dragonwell Tea, Szechuan Peppercorn Oil, Smoked Star Anise, Oleo Saccharum</i>	
Juniper Orchard 18	
<i>Roku Gin, Prosecco, Aperitif Blanc, St. Germain, Lemon, Thyme</i>	
Layover in Jalisco 19	
<i>Gran Centenario Plata, Mr Black Coffee Liqueur, Espresso, Five Spice</i>	
Shiso Wonderful 18	
<i>Roku Gin, Shiso, Cucumber, Lemon, Agave</i>	
House Mule 18	
<i>Ketel One Vodka, Ginger, Lime, Sparkling Water</i>	
Manhattan On Broadway 19	
<i>Bulleit Rye Whiskey, Carpano Antica, Madeira, Angostura Bitters</i>	
Le Club Hot 18	
<i>Grancentenario Tequila, Jalapeño, Cucumber, Mint, Agave, Lime, Red Alder Smoked Salt</i>	
Kiyushiki Old-Fashioned 22	
<i>Suntory Toki, Nori, Angostura Bitters, Ginger, Agave</i>	
The Sakura 19	
<i>Junmai Daiginjo, Ki No Bi Gin, Mancino Sakura, Luxardo, Nonino L'Aperitivo, Sakura Saline</i>	

BEER

BOTTLES & CANS

Montauk Brewing Company ‘Wave Chaser’ IPA (Montauk, NY) 6.4%	10
Allagash White (Portland, ME) 5.2%	10
Tsingtao Lager (China) 4.8%	10
Sixpoint The Crisp Pilsner (Brooklyn, NY) 5.4%	10
Cigar City Brewing Jai alai IPA (Tampa, FL) 7.5%	12
Founders Solid Gold Lager (Grand Rapids, MI) 5.5%	12
Austin EastCiders Pineapple Cider (Austin, TX) 5%	10
Cigar City Frost Proof (Tampa, FL) 6%	12
Hitachino Nest White Ale (Japan) 5.5%	15
Tsingtao non-alcoholic	8

REFRESHMENTS

Watermelon Juice	7.5
Jasmine Peach Iced Tea	12
Homemade Ginger Ale	12
Thai Basil Lemonade	12
Blackberry Ginger-Lime Soda	12
Yuzu Meyer Lemon Soda	14
Aqua Panna Still	10
San Pellegrino Sparkling	10

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WINES BY THE GLASS

SPARKLING

Rosé Sparkling, Paul Bruisse, Cremant de Loire NV (Loire Valley, France)	15/75
Prosecco, Cuvée Della Contessa ‘1925’ NV (Veneto, Italy)	16/80

WHITE & ROSÉ

Zweigelt, Schloss Gobelsburg Rose 2023 (Kamptal, Austria)	16/80
Chenin Blanc, Vincent Careme ‘Terre Brûlée’ 2021 (Swartland, South Africa)	16/80
Riesling, Jakob Scheider Kabinett ‘Niederhäuser’ 2021 (Nahe, Germany)	16/80
Pinot Gris, Mount Riley 2023 (Marlborough, New Zealand)	16/80
Sauvignon Blanc, Illumination 2023 (Sonoma County, CA)	19/95
Chardonnay, Neyers 2020 (Sonoma County, CA)	16/80
Chablis, Domaine Pinson 2023 (Burgundy, France)	19/95

RED

Gamay, Domaine de Bel-Air, Beaujolais-Villages 2022 (Beaujolais, France)	16/80
Malbec ‘Reserve’ Altos Las Hormigas 2021 (Mendoza, Argentina)	17/85
Pinot Noir, Benton Lane 2022 (Willamette Valley, Oregon)	16/80
Cabernet Sauvignon, Chateau Buena Vista 2020 (Napa Valley, CA)	18/90
Red Blend, Leviathan 2022 (California, USA)	19/95

SAKE

Akitabare “Koshiki Junzukuri”, Akita Prefecture Junmai - Pleasingly dry, quite mild 720ml	14/84
Masumi “Shiro”, Nagano Prefecture Ginjo - Smooth and gentle, lightly poised 720ml	15/90
Soto, Niigata Prefecture Junmai Daiginjo - With aromas of gala apple, flavors of melon and cucumber 720ml	18/108
Hoyo “Kura no Hana”, Miyagi Prefecture Daiginjo - Light sake with sweetness, delicacy and finesse 500ml	19/76