

# STARTERS & SALADS

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

# REDFARM DUMPLINGS

|                                                          |                                                            |                                                       |
|----------------------------------------------------------|------------------------------------------------------------|-------------------------------------------------------|
| Five Flavor Chicken Dumplings (4) 18                     | ‘Pac Man’ Shrimp Dumplings (4) 21 <sup>GFO</sup>           | Pan Fried Lamb Dumplings (4) 22                       |
| Pork & Crab Soup Dumplings (4) 24                        | Shrimp & Snow Pea Leaf Dumplings (4) 19 <sup>GFO</sup>     | Three Color Vegetable Dumplings (4) 17 <sup>GFO</sup> |
| Pork & Shrimp Shumai (4) 19                              | Crunchy Vegetable & Peanut Dumplings (4) 17 <sup>GFO</sup> | Crispy Oxtail Dumplings (4) 23                        |
| Pan-Fried Shrimp & Chive Dumplings (4) 20 <sup>GFO</sup> |                                                            | Pan Fried Pork Buns (4) 18                            |

# MAINS

|                                                                             |                                                                   |                                                                                      |
|-----------------------------------------------------------------------------|-------------------------------------------------------------------|--------------------------------------------------------------------------------------|
| Three Chili Chicken 36 <sup>GFO</sup>                                       | Grilled Prime Creekstone Bone-In NY Strip Steak* 72 <sup>GF</sup> | Sautéed Whole 1.5lbs Maine Lobster, Ginger Scallion 64 <sup>GFO</sup>                |
| Crispy Skin Smoked Chicken, Garlic 42 <sup>GF</sup>                         | Steamed Sea Bass, Black Bean Sauce 44 <sup>GFO</sup>              | Sautéed Summer Corn on the Cob, Basil 18                                             |
| Jumbo Shrimp with Seasonal Vegetables, Cashews & XO Sauce 39 <sup>GFO</sup> | Pan Seared Chilean Sea Bass with Zucchini 48                      | Happy Buddha Delight: Beancurd Skin, Mushroom & Cellophane Noodles 34 <sup>GFO</sup> |
| Crispy Sweet & Sour Shrimp 39 <sup>GFO</sup>                                | Sautéed Water Spinach with Belachan Sauce 26 <sup>GFO</sup>       | Wok Fried String Beans, Brussels Sprouts 26 <sup>GFO</sup>                           |
| Jumbo Shrimp Curry 42 <sup>GF</sup>                                         | Vegetables Curry, Pancakes 28 <sup>GFO</sup>                      |                                                                                      |
| Grilled Filet Mignon & Broccoli* 54                                         |                                                                   |                                                                                      |

# RICE & NOODLES

|                                                      |                                                       |                                                      |
|------------------------------------------------------|-------------------------------------------------------|------------------------------------------------------|
| Applewood Bacon & Egg Fried Rice 28 <sup>GFO</sup>   | BBQ’d Beef Fried Rice* 34                             | Singapore Noodles with Shrimp & Sliced BBQ’d Pork 31 |
| Wide Rice Noodles with BBQ’d Duck* 38 <sup>GFO</sup> | BBQ’d Duck Fried Rice 31 <sup>GFO</sup>               | Wide Rice Noodles with Vegetables 27 <sup>GFO</sup>  |
| Seafood Fried Rice, XO Sauce 34 <sup>GFO</sup>       | Udon Noodles with Grilled Short Ribs* 36              | Steamed Koshihikari Short Grain Rice 5 <sup>GF</sup> |
|                                                      | Soft & Crunchy Vegetable Fried Rice 27 <sup>GFO</sup> |                                                      |

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

## COCKTAILS

|                                                                                                                           |  |
|---------------------------------------------------------------------------------------------------------------------------|--|
| <b>Shiso Bloom 19</b><br><i>Roku Gin, Italicus Bergamoto, Butterfly Pea Blossom, Shiso, Cucumber, Lemon</i>               |  |
| <b>Le Club Hot 19</b><br><i>Gran Centenario Plata, Jalapeño, Mint, Cucumber, Red Alder Smoked Sea Salt</i>                |  |
| <b>Goji Glow 19</b><br><i>Ketel One Vodka, Goji Berry Ginger, Lime, Badger Club Soda</i>                                  |  |
| <b>Golden Yuen 20</b><br><i>Gran Centenario Reposado, Ancho Reyes, Ginger, Grapefruit, Kaffir Lime, Yuzu Foam</i>         |  |
| <b>Sakura no Yoru 20</b><br><i>Akitabare Junmai, Ki No Bi Gin, Sakura Vermouth, Aperitivo, Sakura Saline</i>              |  |
| <b>Jade Ember 23</b><br><i>Hibiki Harmony, Suntory Toki, Jasmine Peal Tea, Ancient Chinese Bitters, Ginger, Agave</i>     |  |
| <b>Banyan Tree 19</b><br><i>Tanduary White Rum, Banana, Pandan, Oleo Saccharum, Milk Tea Foam</i>                         |  |
| <b>Taste of Baijiu 20</b><br><i>Ming River Baijiu, Sake Nigori, Basil, Clarify Tomato Water, Vinegar, Cane, Lemon</i>     |  |
| <b>Wing Clapper 19</b><br><i>Pierde Almas Mezcal, Yellow Chartreuse, Gentian, Oleo Saccharum, Vanilla Bean, Pineapple</i> |  |
| <b>Yin &amp; Bloom 19</b><br><i>Roku Gin, Chrysanthemum, Cocchi Americano, Luxardo Bitter Bianco</i>                      |  |
| <b>Smoky Pagoda 19</b><br><i>Bulleit Rye, Carpano Antica Vermouth, Lapsang Teas, Mole Bitters</i>                         |  |
| <b>Layover in Macao 19</b><br><i>Maestro Dobel Teq, Union Mezcal, Five Spice, Espresso, Coffee Liqueur</i>                |  |

## BEER

BOTTLES & CANS

|                                                                                                                                              |    |
|----------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Montauk, Wave Chaser IPA, NY - 6.4%</b><br>Touches of pine and citrus with moderately firm hop bitterness                                 | 10 |
| <b>Cigar City Brewing Jai alai IPA, Tampa, FL - 7.5%</b><br>Touch of tangerine, clementine, and Valencia orange, balanced by soft bitterness | 12 |
| <b>Hitachino Nest White Ale, Japan - 5.5%</b><br>refreshing, mildly, citrusy, sweet-fruity-tart notes                                        | 15 |
| <b>Tsingtao Lager, Tsingtao Brewery, China - 4%</b><br>Slightly floral hops, honey note, and finishes light bittersweet                      | 10 |
| <b>Sixpoint The Crisp Pilsner, Brooklyn, NY - 5.4%</b>                                                                                       | 10 |
| <b>Tsingtao non-alcoholic</b>                                                                                                                | 8  |

## MOCKTAILS

|                                                                                          |    |
|------------------------------------------------------------------------------------------|----|
| <b>Basil Peach Cobbler</b><br>Seedlip Spice, Peach, Basil, Yuzu, Sparkling Water         | 15 |
| <b>Cucumber Thyme Cooler</b><br>Seedlip Groves, Lemon Thyme, Cucumber                    | 15 |
| <b>Yamamomo Tonic</b><br>Seedlip Garden, Yamamomo Shrub, HM Tonic Water, Sparkling Water | 15 |

## REFRESHMENTS

|                                                                                     |    |
|-------------------------------------------------------------------------------------|----|
| <b>Jasmine Peach Iced Tea</b><br>House blended Jasmine tea, Peach                   | 12 |
| <b>Basil Sparkler</b><br>Basil, Lemon, Sparkling Water                              | 12 |
| <b>House Made Ginger ale</b><br>Ginger, Organic Brown Sugar, Lemon, Sparkling Water | 12 |

## JUICES & WATER

|                         |     |
|-------------------------|-----|
| <b>Watermelon Juice</b> | 7.5 |
| <b>Orange Juice</b>     | 6.5 |
| <b>San Pelligrino</b>   | 10  |
| <b>Acqua Panna</b>      | 10  |

## SPARKLING

|                                                                                     |       |
|-------------------------------------------------------------------------------------|-------|
| <b>Prosecco, La Gioiosa</b><br>NV (Veneto, Italy)                                   | 16/80 |
| <b>Champagne, Gaston Chiquet, Traditional Premier Cru</b><br>NV (Champagne, France) | 22/98 |
| <b>Rosé, Paul Buisse, Cremant de Loire</b><br>NV (Loire Valley, France)             | 16/80 |

## WHITE & ROSÉ

|                                                                                           |       |
|-------------------------------------------------------------------------------------------|-------|
| <b>Rose, Cambria</b><br>2023 (Santa Barbara, California)                                  | 16/80 |
| <b>Chenin Blanc, Ken Forrester, Old Vine Reserve</b><br>2024 (Western Cape, South Africa) | 16/80 |
| <b>Riesling, Jakob Scheider Kabinett ‘Niederhäuser’</b><br>2021 (Nahe, Germany)           | 17/85 |
| <b>Sauvignon Blanc, Passerelles Touraine Oisly</b><br>2023 (Loire Valley, France)         | 16/80 |
| <b>Chardonnay, Diatom</b><br>2023 (Santa Barbara, California)                             | 18/90 |
| <b>Chablis, Domaine Pinson</b><br>2023 (Burgundy, France)                                 | 19/95 |

## RED

|                                                                                    |       |
|------------------------------------------------------------------------------------|-------|
| <b>Gamay, Domaine de Bel-Air, Beaujolais-Villages</b><br>2022 (Beaujolais, France) | 17/85 |
| <b>Malbec ‘Reserve’ Altos Las Hormigas</b><br>2021 (Mendoza, Argentina)            | 17/85 |
| <b>Cabernet, J. Lohr Hilltop</b><br>2020 (Paso Robles, California)                 | 18/90 |
| <b>Merlot, Seven Falls “Wahluke Slope”</b><br>2013 (Columbia Valley, WA)           | 18/90 |
| <b>Pinot Noir, La Crema</b><br>2024 (Sanoma County, California)                    | 17/80 |
| <b>Decoy, Duckhorn, Red Blend</b><br>2019 (North Coast, California)                | 20/98 |
| <b>Shiraz, Ashbrook Estate</b><br>2016 (Margaret River, Australia)                 | 17/80 |

## SAKE & NIGORI

|                                                                                                                             |       |
|-----------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Akitabare “Koshiki Junzukuri”, Akita Prefecture</b><br>Junmai - Pleasingly dry, quite mild 720ml                         | 14/84 |
| <b>Masumi “Shiro”, Nagano Prefecture</b><br>Ginjo - Smooth and gentle, lightly poised 720ml                                 | 15/90 |
| <b>Hoyo ‘Kura no Hana’, Miyagi Prefecture</b><br>Daiginjo - Light sake with sweetness, delicacy and finesse 500ml           | 19/76 |
| <b>Kamoizumi ‘Summer Snow’ Nigori Ginjo Sake</b><br>A gentle melon and cotton candy flavor with dry and subtle ending 500ml | 19/76 |