SMALL PLATES

Kumamoto Oysters,
Meyer Lemon-Yuzu Ice* (2) 8.95

Smoked Salmon &
Eggplant 'Bruschetta'*(2) 14

Katz's Pastrami Egg Roll 9.75

Spicy Crispy Beef 18

Vegetable Spring Rolls (2) 12

Chicken Lollipop with Shrimp,
Cellophane Noodles and Cilantro 15

Gold Coin Scallion Pancakes with
Applewood Smoked Bacon 14

Shrimp-Stuffed
Jalapeño Poppers (4) 14.75

BBQ'd Berkshire Pork Belly with
Grilled Jalapeño 18

BBQ'd Duck Breast, Grilled Litchi,
Lotus Chip* (4) 18

REDFARM DUMPLINGS

Pan Fried Shrimp Dumplings with
Flowering Chives and Fresh Corn (4) 14.75

'Pac Man' Shrimp Dumplings (4) 15.5

Shrimp & Snow Pea Leaf
Dumplings (4) 14

Crispy Duck & Crab Dumplings (4) 16

Three Color Vegetable
Dumplings (4) 12.5

Pan-Fried Pork Buns (4) 12.75

Five Flavor Chicken Dumplings (4) 14.75

Pork & Shrimp Dumpling
Skewers (4) 14.5

Beef and Shrimp Dumplings with
Chanterelle Mushrooms (4) 14.5

Crunchy Vegetable & Peanut
Dumplings (4) 12.95

Crispy Oxtail Dumplings (4) 16.5

Pork & Crab Soup Dumplings (4) 16

Pan-Fried
Lamb Dumpling Shooters (4) 14.5

SALADS

Diced Tuna Salad
with Crispy Noodles* 21.75

Mango and Arugula Salad 15

RedFarm Chicken Salad 22

Crispy Duck Salad 24

MAINS

Grilled Lemongrass Pork Chops
Jalapeño Peppers 28

Sautéed Snow Pea Leaves, Garlic 18.95

Marinated and Grilled Salmon* 29.75

Shrimp-Stuffed Crispy Chicken 34

Three Chili Chicken 27

Grilled Marinated Creekstone
Prime Rib Steak, Asparagus* 49.95

Mussels with Eggplant & Okra 19.95

BBQ'd Duck Omelette with
Mushrooms and Rice 19

Grilled Prime Creekstone Bone-In N.Y.
Strip Steak* 57
16 oz. dry aged for 40 days

Crispy Skin Smoked Chicken, Garlic 29.95

Diced Lamb with Chinese Broccoli
and Pickled Shallots* 34.5

Chinese Broccoli with
Superior Shiitake Mushrooms 19.5

Steamed Seabass, Black Bean Sauce 35

RICE & NOODLES

Grilled Shrimp Sauteed with Korean
Rice Cake 26

BBQ'd Beef Fried Rice* 25.5

Wok-Braised Shrimp Wontons
& Ramen Noodles 28.5

Wide Rice Noodles with
BBQ'd Duck 28.95

Thin Rice Noodles with Vegetables 19.75

Nueske's Bacon & Egg Fried Rice 19.75

Long Life Noodles with
Chanterelles & Shiitakes 19

Shrimp and Scallop Fried Rice 27

Soft & Crunchy Vegetable
Fried Rice 16.95

Steamed Koshihikari Short
Grain Rice 3.5

Please Join Us For Dinner!
Monday thru Thursday from 4:45 PM - 11 PM
Friday & Saturday 4:45 PM - 11:45 PM
Sundays 4:45 PM - 10:30 PM

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

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COCKTAILS $16

Wet & Sandia
Blanco Tequila, Aperol, Watermelon, Lime, Cucumber, Mint, Cane Sugar

Very Berries
Prosecco, Italicus Bergamotto, White Wine Vinegar, Berries

Clean Martini
Smoked Gin, Noilly Prat, Dolin Blanc, Benedictine, Extra-Virgin Olive Oil

Shrubarb
Monkey Shoulder Scotch, Cynar, Ginger, Rhubarb Shrub, Yuzu, Shiso

Marisol
Joven Mezcal, Yellow Chartreuse, Suze Gentien, Oleo Saccharum, Vanilla, Pineapple, Sea Salt

YamaGucci
Mizu Shochu, Dassai Nigori, Yuzu

Kyushiki "Old Style" Old-Fashioned ($20)
Hibiki Harmony, Nori, Angostora Bitters, Ginger, Agave, Sparkling Water

Shiso Wonderful
Brooklyn Gin, Shiso, Cucumber, Lemon, Agave

House Mule
Vodka, Ginger, Lime, Sparkling Water

Manhattan On Broadway
Rye Whiskey, Carpano Antica, Madeira, Angostura Bitters

Le Club Hot
Maestro Dobel Diamante Tequila, Jalapeño, Cucumber, Mint, Agave, Lime, Red Alder Smoked Salt

SAKE $10

Dassai 50 Nigori

Dassai 50 Junmai Daiginjo

BEER

DRAFTS $8

Victory Prima Pils
(Downington, PA) 5.3%

Blue Point Toasted Lager
(Patchogue, NY) 5.5%

Sierra Nevada Pale Ale
(California) 5.0%

Other Half 'Forever Ever' IPA
(Brooklyn, NY) 4.8%

BY THE BOTTLE / CAN

Tsingtao — 8
(China) 4.8%

Montauk Brewing Company 'Wave Chaser' IPA — 8
(Montauk, NY) 6.4%

Hitachino White — 9
(Japan) 5.5%

Greenpoint Harbor 'Black Duck' Porter — 9
(Peconic, NY) 4.7%

WINES BY THE GLASS

SPARKLING

Brut Rosé, Gratien & Meyer Crement de Loire — 12
NV (Loire Valley, France)

Prosecco, Canella Brut DOC — 12
NV (Veneto, Italy)

Sparkling Shiraz, The Chook (Red) — 12
NV (South Eastern Australia, Australia)

WHITE & ROSÉ

Rosé, Charles and Charles — 11
2015 (Columbia Valley, WA)

Chenin Blanc, Ken Forrester 'Petit' — 11
2014 (Stellenbosch, South Africa)

Sauvignon Blanc, Mount Riley — 11
2015 (Marlborough, New Zealand)

Riesling, Selbach 'Incline' — 12
2014 (Mosel, Germany)

Pinot Gris, Joel Gott — 12
2014 (Willamette Valley, OR)

Chardonnay, Bedell — 15
2013 (North Fork, Long Island, NY)

Chardonnay, Domaine Pinson — 18
2014 (Burgundy, France)

RED

Gamay, Domaine de Bel-Air, Beaujolais-Villages — 11
2014 (Beaujolais, France)

Malbec, Altos Las Hormigas — 12
2014 (Mendoza, Argentina)

Bonny Doon Vineyards, 'A Proper Claret' — 13
2013 (North Coast and Livermore Valley, CA)

Pinot Noir, Ramsay — 14
2014 (North Coast, CA)

Grenache Blend, Domaine Lafond Lirac Rouge — 15
2012 (Rhone Valley, France)

Meritage Red Blend, Duckhorn 'Decoy' — 16
2015 (Sonoma County, CA)

REFRESHMENTS $6

Yuzu Meyer Lemon Soda

Jasmine Peach Iced Tea

Blackberry Ginger-Lime Soda

Homemade Ginger Ale

Thai Basil Lemonade

Cucumber Thyme Cooler

Watermelon Juice

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