

STARTERS & SALADS

Spicy Crispy Beef 23	BBQ'd Berkshire Pork Belly with Grilled Shishito Peppers 24	Ed's Pastrami Egg Roll 15
Candied Walnut Shrimp, Yuzu & Wasabi (2) 16 ^{GFO}	Shrimp-Stuffed Jalapeno Poppers (4) 20 ^{GFO}	BBQ'd Duck Lettuce Wrap (6) 24 ^{GFO}
BBQ'd Spare Ribs (4) 26	Gold Coin Scallion Pancakes with Applewood Smoked Bacon (4) 18	Hot & Sour Soup, Grilled Shrimp (2) 24
Mushroom & Vegetable Spring Rolls (2) 16		Arugula & Mango Salad, Yuzu Vinaigrette, Walnuts 19 ^{GF}

REDFARM DUMPLINGS

Five Flavor Chicken Dumplings, Peanuts (4) 18	'Pac Man' Shrimp Dumplings (4) 21 ^{GFO}	Pan Fried Lamb Dumplings (4) 22
Pork & Crab Soup Dumplings (4) 24	Shrimp & Snow Pea Leaf Dumplings (4) 20 ^{GFO}	Three Color Vegetable Dumplings (4) 19 ^{GFO}
Pork & Shrimp Shumai (4) 19	Crunchy Vegetable & Peanut Dumplings (4) 19 ^{GFO}	Crispy Oxtail Dumplings (4) 23
Pan-Fried Shrimp & Chive Dumplings (4) 20 ^{GFO}		Pan Fried Pork Buns (4) 19

MAINS

Three Chili Chicken, Peanuts 36 ^{GFO}	28 Days Prime Bone-In Aged NY Strip* 74 ^{GF}	Sautéed Whole 1.5lbs Maine Lobster, Ginger Scallion 65 ^{GFO}
Crispy Skin Smoked Chicken, Garlic 44 ^{GF}	Grilled Filet Mignon & Broccoli* 56	Vegetables Curry, Pancakes 29 ^{GFO}
Jumbo Shrimp with Seasonal Vegetables, Cashews & XO Sauce 39 ^{GFO}	Steamed Sea Bass, Black Bean Sauce 48 ^{GFO}	Happy Buddha Delight: Beancurd Skin, Mushroom & Cellophane Noodles 36 ^{GFO}
Jumbo Shrimp Curry 42 ^{GF}	Pan Seared Chilean Sea Bass with Zucchini 49	Wok Fried String Beans, Brussels Sprouts 27 ^{GFO}
Crispy Sweet & Sour Shrimp, 39 ^{GFO}	Sautéed Snow Pea Leaves, Garlic 28 ^{GF}	

RICE & NOODLES

Applewood Bacon & Egg Fried Rice 29 ^{GFO}	BBQ'd Beef Fried Rice* 34	Singapore Noodles with Shrimp & Sliced BBQ'd Pork 31
Wide Rice Noodles with BBQ'd Duck Breast* 38 ^{GFO}	BBQ'd Duck Fried Rice 31 ^{GFO}	Wide Rice Noodles with Vegetables 29 ^{GFO}
Seafood Fried Rice, XO Sauce 36 ^{GFO}	Udon Noodles with Grilled Short Ribs* 38	Steamed Koshihikari Short Grain Rice 5.5 ^{GF}
	Soft & Crunchy Vegetable Fried Rice 28 ^{GFO}	

GF - Gluten Free / GFO - Gluten Free Option
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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

BEER	
BOTTLES & CANS	
Montauk, Wave Chaser IPA, NY - 6.4%	10
Touches of pine and citrus with moderately firm hop bitterness	
Cigar City Brewing Jai alai IPA, Tampa, FL - 7.5%	12
Touch of tangerine, clementine, and Valencia orange, balanced by soft bitterness	
Hitachino Nest White Ale, Japan - 5.5%	15
refreshing, mildly, citrusy, sweet-fruity-tart notes	
Tsingtao Lager, Tsingtao Brewery, China - 4%	10
Slightly floral hops, honey note, and finishes light bittersweet	
Sixpoint The Crisp Pilsner, Brooklyn, NY - 5.4%	10
Tsingtao non-alcoholic	9

MOCKTAILS	
Basil Peach Cobbler	15
Seedlip Spice, Peach, Basil, Yuzu, Sparkling Water	
Cucumber Thyme Cooler	15
Seedlip Groves, Lemon Thyme, Cucumber	
Yamamomo Tonic	15
Seedlip Garden, Yamamomo Shrub, HM Tonic Water, Sparkling Water	

REFRESHMENTS	
Jasmine Peach Iced Tea	12
House blended Jasmine tea, Peach	
Basil Sparkler	12
Basil, Lemon, Sparkling Water	
House Made Ginger ale	12
Ginger, Organic Brown Sugar, Lemon, Sparkling Water	

JUICES & WATER	
Watermelon Juice	8
San Pellegrino Sparkling	12
Aqua Panna Still	12

SPARKLING	
Prosecco, La Gioiosa	17/85
NV (Veneto, Italy)	
Champagne, Gaston Chiquet, Traditional Premier Cru	23/103
NV (Champagne, France)	
Rosé, Paul Buisse, Cremant de Loire	17/85
NV (Loire Valley, France)	

WHITE & ROSÉ	
Rose, Fleurs de Prairie	17/85
2024 (Languedoc, France)	
Chenin Blanc, Ken Forrester, Old Vine Reserve	17/85
2024 (Western Cape, South Africa)	
Riesling, Jakob Scheider Kabinett ‘Niederhäuser’	17/85
2021 (Nahe, Germany)	
Sauvignon Blanc, Illumination	20/100
2024 (Sonoma County, CA)	
Chardonnay, Diatom	19/95
2023 (Santa Barbara, California)	
Chablis, Domaine Pinson	20/100
2023 (Burgundy, France)	

RED	
Gamay, Domaine de Bel-Air, Beaujolais-Villages	17/85
2023 (Beaujolais, France)	
Malbec, Uno	17/85
2022 (Mendoza, Argentina)	
Cabernet, J. Lohr Hilltop	19/95
2020 (Paso Robles, California)	
Merlot, Seven Falls “Wahluke Slope”	19/95
2013 (Columbia Valley, WA)	
Pinot Noir, La Crema	17/85
2023 (Sonoma County, California)	
Decoy, Duckhorn, Red Blend	20/100
2022 (North Coast, California)	

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