



Korean Red Ginseng



We have thoughtfully selected this particular ingredient to enhance vitality, bolster the immune system, and contribute to the overall well being of our guests. We wanted to ensure a dining experience that will nourish both body and spirit. We are always here to serve you.

Corporate Chef
Paul Lee

Impression 14
asparagus wrapped in marinated beef, served with a side salad, and ginseng vinaigrette



Refresh Salad 8
arcadian mix, cucumber, daikon, cherry tomatoes, avocado, with ginseng dressing



Unagi Power Bowl 21
broiled freshwater eel, avocado, shredded egg, rice, unagi sauce with ginseng essence



Ultra Tiger Roll 19
shrimp tempura roll, spicy tuna, avocado, served with ginseng lemon vinaigrette



Ginseng Tonkotsu Ramen 16
ginseng infused pork flavored broth, pork belly, bean sprouts, with black garlic oil



Ginseng Chicken Teriyaki 16
chargrilled chicken glazed with ginseng and house made teriyaki sauce



Ginseng Iced Tea 6
Refreshing and energizing iced tea immersed with ginseng, served with ginseng sugar rim



Whiskey Ginseng Revive 15
whiskey, triple sec, bar syrup, with ginseng suffusion



Ginseng Lemon Zest Drop 15
vodka, fresh lemon juice, cointreau, rimmed with ginseng sugar

