



Top Floor Cocktails 16

JAYDE SOUR

Suntory Toki, Yuzu, Fresh Lemon & Lime Juice,
Elouan Pinot Noir Float

NEW FASHIONED

Suntory Toki Whisky, Housemade Syrup,
Black Walnut Bitters

LYCHEE MAI TAI

Mount Gay Eclipse Rum,
Lychee & Lime Juice, Amaretto

BLUE YUZU DROP

Stoli Blueberry, Cointreau, Yuzu Juice,
Homemade Sweet n Sour

MANGO MOSCATO SPRITZ

Tintero Moscato D'Asti, Mango Cream Soda,
Club Soda, Orange Bitters, Lime Juice

ASIAN MULE

Roku Japanese Gin, Yuzu, Ginger Beer

PROUD PEAR

Grey Goose La Poire, Yuzu,
St-Germain, Prosecco

DRAGON FRUIT MARGARITA

Flecha Azul Blanco, Pama, Fresh Lime Juice,
Dragon Fruit Purée

Asian Whisky

AKASHI 12

AKASHI, SINGLE MALT 23

MARS, IWAI 12

MARS, COSMO MANZANILLA 25

NIKKA, COFFEY GRAIN 17

NIKKA, MIYAGIKYO 23

SUNTORY, TOKI 12

SUNTORY, AO 16

SUNTORY, HIBIKI HARMONY 23

SUNTORY, HAKUSHU 12 YR 38

SUNTORY, HIBIKI 21 YR 100

SUNTORY, THE YAMAZAKI 12 YR 60

Soju

JINRO GREEN GRAPE 14

JINRO PEACH 14

JINRO STRAWBERRY 14

Non-Alcoholic Beverages

TASTY MELON CREAMY SODA 8.5

TASTE NIRVANA THAI TEA 8.5

POCAS TARO BUBBLE TEA 8.5



Soup & Salad

MISO SOUP 10

Tofu, Scallion, Nori, Dashi Broth

OXTAIL SOUP 32

Braised, Savory Broth, Asian Spices, Cilantro, Scallion, Ginger, Bok Choy

CUCUMBER WHEELS 🌶️🌱 10

Rice Vinegar, Chili Oil

SASHIMI SALAD 30

Tuna, Salmon, Hamachi Mixed Green, Soy and Ginger Dressing

THAI CHICKEN LARB 🌶️ 28

Ground Chicken, Fresh Aromatic Herbs, Mint, Baby Iceberg

THAI BOAT NOODLE SOUP 30

Beef Balls, Rice Noodle, Bean Sprouts, Cilantro, Scallions, Fried Garlic

Noodles & Rice

LO MEIN 24

Char Siu Pork, Shiitake Mushroom, Carrot, Cabbage, Bean Sprouts, Green Onion

CRAB FRIED RICE 28

Lump Crab, Fried Egg, Garlic, Scallion

HOUSE FRIED RICE 21

Smoked Sausage, Chicken and Shrimp, Garlic, Egg, Scallion, Bean Sprouts

STEAMED JASMINE RICE 🌱 3

PAD KEE MAO 🌶️ 25

Flat Rice Noodle, Beef, Bell Pepper, Serrano Pepper, Thai Basil, Onion and Bean Sprouts

Beer

COORS LIGHT 7
MICHELOB ULTRA 7
HEINEKEN 0.0 7
HOP VALLEY IPA 8
SAPPORO "LARGE" 12
ASAHI 8
KIRIN ICHIBAN 8
TSINGTAO 8
LUCKY BUDDHA 8

Sake

GEKKEIKAN "HOT SAKE" 12 • CARAFE
HAKUTSURU PLUM WINE 10 • GLASS
UONUMA NOUJUN JUNMAI 40 • 300ML BOTTLE
JOZEN MIZUNO GOTOSHI JUNMAI GINJO
"CLOUDY SAKE" 40 • 300ML BOTTLE
CHICHIBU NISHIKI TOKUBETSU JUNMAI 54 • 720ML BOTTLE
GUNMA IZUMI HONJOZO 65 • 720ML BOTTLE
SAWAHIME DAIGINJO 150 • 720ML BOTTLE

Wine

		GLASS	BOTTLE
126	PROSECCO, LA MARCA	14	40
151	CHAMPAGNE, TELMONT BRUT RÉSERVE	25	120
320	MOSCATO D'ASTI, ELVIO TINTERO	14	48
353	RIESLING, P.J. VALCKENBERG	14	42
212	SAUVIGNON BLANC, HONIG	16	55
247	PINOT GRIGIO, TIEFENBRUNNER	14	46
223	CHARDONNAY, RICKSHAW	13	42
252	CHARDONNAY, JORDAN	19	75
693	PINOT NOIR, SIDURI	18	60
607	PINOT NOIR, BELLE GLOS	20	85
509	CABERNET SAUVIGNON, EDUCATED GUESS	16	55
613	CABERNET SAUVIGNON, JORDAN	35	140
815	MALBEC, PIATELLI	14	40

Sushi & Sashimi

BIGEYE TUNA Yellowfin Tuna* 🌱

UNI Sea Urchin* 🌱

UNAGI Freshwater Eel

HAMACHI Yellowtail* 🌱

SAKE Salmon* 🌱

EBI Cooked Shrimp

HIRAME Fluke* 🌱

Nigiri

Sashimi

15

18

MKT

MKT

14

15

18

14

17

14

16

16

18

Maki & Temaki

JAYDE ROLL* 🌶️ 27

Lobster & Crab Mix, Avocado, Cucumber, Topped With Tuna, Spicy Mayo, Eel Sauce, Masago

PHILADELPHIA* 🌱 17

Avocado, Cream Cheese, Salmon

CALIFORNIA 18

Avocado, Cucumber, Snow Crab

SPICY TUNA* 🌶️ 🌱 17

Bigeye Tuna, Cucumber

SPIDER 23

Soft Shell Crab, Snow Crab, Avocado, Cucumber

SURF & TURF* 🌶️ 27

Spicy Tuna, Beef Tenderloin, Crispy Tempura Shallots, Yum Yum and Unagi Sauce

M GIRL* 🌶️ 18

Tempura Shrimp, Avocado, Cucumber, Jalapeño, Cream Cheese, Spicy Mayo, Unagi Sauce

BAKED LOBSTER ROLL 🌶️ 28

Crab, Lobster, Avocado, Volcano Sauce

RAINBOW ROLL* 28

Salmon, Tuna, Yellow Tails, Crab, Cucumber

Small Plates

EDAMAME 🌱 10
Smoked Sea Salt

GARLIC FRIED CALAMARI 🌶️ 17
Sriracha Mayo

CHICKEN WINGS 17
Served With Red Wine Bbq Sauce

A5 JAPANESE WAGYU* MKT
3oz Wagyu Steak, Served on a Hot Stone, Enoki Mushrooms, Sweet Soy

PORK & VEGETABLE POTSTICKERS 15
Garlic Ponzu Dipping Sauce

CHICKEN SATAY 🍖 18
Peanut Sauce And Cucumber Relish

BANG BANG SHRIMP 🌶️ 22
Spicy Mayo Sauce

TUNA TATAKI* 24
Ponzu Sauce, Micro Cilantro, Scallions, Furikaki

HAMACHI CRUDO* 🌶️ 25
Jalapeño, Pickled Melons, Tobiko, Yuzo Vinaigrette

Specialties

HONEY WALNUT PRAWNS 🥜 36

Tempura Colossal Prawns, Candied Walnuts, Citrus Honey Sauce

DUCK CURRY 🌶️ 32

Red Curry, Pineapple, Lychees, Green & Red Peppers, Tomato, Thai Basil

HONEY CHICKEN 28

Crispy Tempura-Battered Chicken, Lemon Honey Sauce, Scallion, Sesame Seeds

CHICKEN AND BASIL 🌶️ 26

Ground Chicken, Serrano Peppers, Onion, Bell Peppers

GARLIC AND PEPPER RIBS 30

Stir Fried Ribs, Onion, Cilantro, Mushroom, Bell Peppers

FRIED WHOLE FISH MKT

Tamarind Sauce, Cilantro, Chili, Garlic

Dessert

MOCHI ICE CREAM 🌿 10

Mango, Green Tea, Strawberry or Black Sesame

HONEY TOAST (FOR TWO) 26

Toasted Brioche, Vanilla Ice Cream

BANANA FRITTER 14

Vanilla Ice Cream

BING SU 14

Shaved Ice, Daily Flavors

Happy Hour

\$5 SELECT APPETIZERS FROM 9PM - 10PM (Excludes Holidays)

CALIFORNIA ROLL

EDAMAME

MISO SOUP

MOCHI ICE CREAM

ASAHI BEER

KIRIN ICHIBAN BEER



Contains Peanuts, Tree Nuts and/or Peanut Oil



Spicy



Gluten-Free

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions can be at risk if these foods are consumed raw or undercooked.

Our products are prepared on shared equipment and in the same kitchen area.
We cannot guarantee that cross-contamination with allergens will not occur.