

鲜 APPETIZER 前菜

Umami Sampler Platter 六福大顺 A variety of our most popular starters—perfect for sharing. Includes Thai chicken satay (2), crab rangoon (2), fried wontons (2), fried dumplings (2), plain chicken wings (2), and edamame.	\$19
Chicken Egg Roll 鸡肉春卷 Golden fried egg roll stuffed with seasoned chicken and cabbage. (2pc)	\$5
Vegetable Spring Roll 菜卷 🌱 Crispy spring roll stuffed with mixed vegetables. (2 pcs)	\$5
Vietnamese Shrimp Summer Roll 越南春卷 Fresh shrimp, cucumber, lettuce, basil, and rice noodles hand-wrapped in delicate rice paper, served with a house-made peanut sauce.	\$7
Pork Dumpling (Steamed or Fried) 猪肉水饺 / 锅贴 Classic pork dumpling served steamed or fried until golden. (6 pcs)	\$7
Vegetable Dumpling (Steamed or Fried) 菜水饺 / 锅贴 🌱 Dumplings filled with seasoned vegetables, steamed or fried. (6 pcs)	\$7
Pork Soup Dumpling 猪肉小笼汤包 Delicate steamed dumpling filled with savory pork and rich broth. (6 pcs)	\$12.5
Chilli Oil Wonton 红油抄手 🌶️ Pork wonton served in Szechuan chili oil, cilantro & green onion. (6 pcs)	\$8
Fried Woton 炸馄饨 Crispy wonton filled with pork. (6 pcs)	\$7.5
Truffle Parmesan Fries 黑松露帕玛森薯条 Crispy golden fries tossed in aromatic truffle oil, then dusted with grated Parmesan, garlic seasoning, and finished with fresh chopped parsley.	\$7
Crab Rangoon 芝士馄饨 Crispy wonton filled with imitation crabmeat and cream cheese. (6 pcs)	\$8
Chicken Wing 6 pcs 炸鸡翅 Choices: Plain Lemon Pepper Buffalo	\$9
Thai Satay Chicken Stick 泰式鸡串 (contains peanut) Grilled chicken skewers marinated in savory satay seasoning garnish with bell pepper.	\$10
Brussel Sprouts 孢子甘蓝菜 🌱 Crispy brussel sprouts tossed with bell pepper, butter and aromatic spices.	\$8
Fried Calamari 酥炸鱿鱼 Golden fried calamari with basil served with yum yum sauce.	\$11.5
Lettuce Wrap Chicken 生菜包鸡肉 Stir-fried with carrot, mushroom, celery & crispy noodle. Served with fresh lettuce.	\$11
Smashed Cucumber Salad 拍黄瓜 🌱 Smashed cucumbers dressed in chili oil, sesame seeds, & cilantro.	\$6.5
Wakame Seaweed Salad 海带沙拉 Chilled seasoned seaweed topped with fresh avocado slices & sesame seeds.	\$8
Kimchi 韩国泡菜 🌶️ Traditional Korean fermented Chinese cabbage with chili seasoning.	\$6
Edamame 毛豆 🌱 Steamed young soybeans lightly salted and served warm.	\$6
Chinese Broccoli 中国芥兰 🌱 Chinese Broccoli tossed with dried onion and a light savory sauce.	\$8

鲜 NOODLE 面类 Choice: Chicken \$14 Beef \$16 Shrimp \$16 House \$18 Pork \$16 Vege* \$12 Tofu \$14 *Vege option includes: broccoli, mushroom, snow peas, carrots & chinese cabbage	
Lo Mein 捞面 Soft noodles stir-fried with bean sprouts, Chinese cabbage, onion, green onion & carrot.	
Mei Fun 炒米粉 Thin rice noodles with bean sprouts, Chinese cabbage, onion, carrots & egg.	
Singapore Mei Fun 新加坡炒米粉 Stir-fry thin rice noodles, bean sprouts, Chinese cabbage, carrots & egg. cooked with light curry powder.	
Choice: Chicken \$16 Beef \$18 Shrimp \$18 House \$20 Pork \$18 Vege* \$14 Tofu \$16	
Pad Thai 泰式炒粉 Stir-fried pad thai noodles, egg, scallion, dried tofu and bean sprouts in Thai tamarind sauce topped with ground peanuts.	
Pad See Ew 泰式炒河粉 Thai stir-fried with flat noodle, egg, Chinese broccoli in house See Ew sauce.	
Wagyu Pad See Ew 泰式和牛炒河粉 Thai stir-fried with flat noodle with Wagyu beef, egg, Chinese broccoli in house See Ew sauce.	\$26
Beef Pho* 越南牛肉粉 Traditional Vietnamese beef noodle soup with eye round and brisket* topped with fresh cilantro, white onion, and scallion.	\$16
Shrimp Pho 越南虾粉 Traditional Vietnamese noodle soup with shrimp, topped with fresh cilantro, white onion, and scallion.	\$16
Chicken Pho 越南鸡粉 Traditional Vietnamese chicken pho in a clear, slow-simmered chicken broth with tender chicken, topped with fresh cilantro, white onion, and scallions.	\$15
Wonton Noodle Soup 馄饨面 Signature noodle soup served with house-made wontons wrapped in pork filling, tender bok choy, green onion, fried shallot and a light chicken broth.	\$15

UMAMI WAY
ASIAN COMFORT FOOD

鲜 SOUP 汤类

	cup	bowl
Hot & Sour Soup 酸辣汤 🌶️ Classic spicy and tangy soup with tofu, egg, mushrooms & bamboo shoots.	\$4	\$6
Wonton Soup 馄饨汤 Light chicken broth with pork wontons, scallions & fried shallots.		\$7
Dumpling Soup 水饺汤 Pork dumplings in a chicken broth with carrots, Chinese cabbage, and scallions..		\$7
Coconut Mushroom Soup 泰式椰奶汤 🌶️ Thai-style coconut broth with Chinese cabbage, baby corn, mushrooms, & lime leaf.	Chicken Shrimp	\$10 \$12
Tom Yum Soup 冬阴汤 🌶️ Spicy & sour Thai broth with herbs, tomato, Chinese cabbage, baby corn, mushrooms, & lime.	Chicken Seafood	\$10 \$14

鲜 SALAD 沙拉

Umami Grill Chicken Salad 鲜味蔬菜沙拉 Grilled chicken over fresh field greens with cherry tomatoes, cucumber, carrots, crispy wonton strips, corn, and avocado, served with sesame ginger dressing.	\$14
Thai Papaya Salad 泰式青木瓜沙拉 Green papaya tossed with chili, apple, fresh lime, crushed peanuts, cilantro, and shredded carrots.	\$12
Grilled Salmon Avocado Salad 炙烤三文鱼牛油果沙拉 Grilled salmon over fresh field greens with cucumber, arugula, avocado, carrots, corn, and a hard-boiled egg, served with balsamic vinaigrette dressing.	\$18

鲜 RICE 饭类

Choice: Chicken \$14 Beef \$16 Shrimp \$16 House \$18 Pork \$16 Vege* \$12 Tofu \$14 *Vege option includes: broccoli, mushroom, snow peas, carrots & chinese cabbage	
Chinese Fried Rice 中式炒饭 Classic fried rice tossed with fluffy egg and aromatic green onion, zucchini, onion, carrot, and bean sprouts served with your choice of meat.	
Thai Basil Fried Rice 泰式九层塔炒饭 🌶️ Stir-fried rice with fresh basil, green onion, zucchini, onion, carrot, and egg, served with your choice of meat.	
Kimchi Fried Rice 韩式泡菜炒饭 🌶️ Wok-fried rice with house kimchi, zucchini, carrot, onion, green onion, and egg, finished with savory seasoning, served with your choice of meat.	
Wagyu Chinese Fried Rice 中式炒饭 Classic fried rice tossed with tender Wagyu, fluffy egg, aromatic green onion, zucchini, onion, carrot, and bean sprouts.	\$24
Honey BBQ Pork Rice (Char Siu) 秘制叉烧饭 Tender house-made Umami BBQ pork served with steamed rice, pickle mustard, Chinese broccoli and a fried egg.	\$16
Black Truffle Fried Rice 黑松露炒饭 A fragrant fried rice infused with rich black truffle flavor, wok-tossed with chicken, beef, shrimp, green onion, zucchini, onion, carrot, and egg.	\$21
Salmon Donburi 三文鱼盖饭 Grilled salmon served over steamed rice with avocado, cucumber, green onion, sesame seeds, and house teriyaki sauce.	\$21
Umami Waygu Truffle Frice Rice 招牌和牛黑松露炒饭 Fragrant wok-fried rice with tender Wagyu, rich black truffle flavor, corn, green onion, zucchini, onion, carrot, egg, and topped with crispy fried shallots.	\$29
Lobster Seafood Pineapple Fried Rice 龙虾海鲜菠萝炒饭 Wok-fried rice with juicy pineapple, lobster, shrimp, squid, imitation crabmeat and mussels, tossed with eggs, onions, green onion, zucchini and carrots in a savory-sweet seasoning	\$34

鲜 LUNCH BENTO BOX **DAILY BEFORE 3:00PM**

Protein: Chicken \$15 Beef \$16 Shrimp \$16 Tofu \$15		
Szechuan Style Stir-Fry 🌶️	Red Curry 🌶️	
Sauteed Broccoli	Green Curry 🌶️	
Sauteed Mix Vegetable	Penang Curry 🌶️	
Garlic Sauce 🌶️	Massaman Curry 🌶️ (contain nuts)	
Kung Pao 🌶️ (contain peanuts)	Thai Basil 🌶️	
Mongolian	Honey BBQ Pork	\$16
General Tso’s Chicken 🌶️	Sweet Sour Chicken	\$15
Orange Chicken 🌶️	Sesame Chicken	\$15

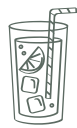
Lunch Box includes (choose 1 each)
Base: Steamed Rice Fried Rice +\$2
Soup: Hot & Sour Soup or Chicken Soup
Sides included: Veg Spring Roll & Fried Pork Dumpling
Side: Marinated Cucumber Salad, Kimchi or Seaweed Salad

ENTREE		
Served with Steamed Rice Fried Rice +\$2		
SIDE	Honey BBQ Pork (Char Siu) 秘制叉烧 House Umami BBQ pork glazed with umami sauce	\$22
	Kung Pao 宫保 🌶️ (contain peanuts) Choice: Tofu \$16 Chicken \$16 Beef \$18 Shrimp \$18 Stir-fried zucchini, water chestnut, celery, carrots in a spicy Kung Pao sauce, topped with roasted peanuts.	
	Szechuan Style Stir-Fry 四川 🌶️ Choice: Tofu \$16 Chicken \$16 Beef \$18 Shrimp \$18 Stir-fried with broccoli, carrot, snow peas, mushrooms, onion, Chinese cabbage, & baby corn in a bold, spicy Szechuan sauce.	
	Hunan Style Stir-Fry 湖南 🌶️ Choice: Tofu \$16 Chicken \$16 Beef \$18 Shrimp \$18 Stir-fried with broccoli, carrot, snow peas, mushrooms, onion, Chinese cabbage, & baby corn in a bold, spicy black bean sauce.	
	Garlic Sauce 鱼香 🌶️ Choice: Tofu \$16 Chicken \$16 Beef \$18 Shrimp \$18 A lightly sweet and savory garlic sauce stir-fried broccoli, carrot, snow peas, mushrooms, bell peppers, Chinese cabbage & baby corn.	
	Mongolian 蒙古 Choice: Tofu \$16 Chicken \$16 Beef \$18 Shrimp \$18 Scallions, onions wok-tossed in our house sweet soy sauce served on a bed of crispy rice noodles for the perfect crunch.	
	Sauteed Mix Vegetable 杂菜 Choice: Tofu \$16 Chicken \$16 Beef \$18 Shrimp \$18 Broccoli, carrots, mushrooms, snow peas, baby corn, and Chinese cabbage sautéed in a light savory sauce.	
	Sauteed Broccoli 西兰花 Choice: Tofu \$16 Chicken \$16 Beef \$18 Shrimp \$18 Fresh broccoli and carrots sautéed to a tender, flavorful finish.	
	General Tso Chicken 左宗鸡 🌶️ Breaded fried chicken with sweet & spicy sauce, dried chili peppers & broccoli garnish.	\$18
	Orange Chicken 橙皮鸡 🌶️ Crispy fried chicken tossed in a sweet and tangy orange sauce, infused with dried orange peel and finished with a fresh broccoli garnish.	\$18
	Sesame Chicken 芝麻鸡 Crispy chicken tossed in a sweet, savory sesame sauce, finished with toasted sesame seeds and a garnish of steamed broccoli.	\$18
	Moo Goo Gai Pan 蘑菇鸡片 Sliced chicken stir-fried with bamboo shoot, zucchini, water chestnut, snow peas, carrot, and mushroom in a light white sauce.	\$16
	Sweet & Sour Chicken 甜酸鸡 Crispy fried chicken serve with a tangy sweet and sour sauce.	\$18
	Crispy Chicken with Dried Chili Peppers 辣子鸡 🌶️ Breaded diced chicken fried to crispy with spicy hot pepper, onion & green onion	\$18
	Thai Mango Chicken 泰式芒果鸡 🌶️ Crispy fried chicken sautéed with slice mango, onion, green & red bell peppers in a sweet and spicy mango sauce.	\$18
	Buddha Delight 罗汉斋 🌱 Juicy tofu stir-fried with broccoli, carrots, snow peas, mushrooms, baby corn, cauliflower, and tender Chinese cabbage in a light savory sauce.	\$15
	Stir Fried Cauliflower 干锅菜花 🌶️🌱 Stir-fried cauliflower in a savory garlic sauce with peppers and dried chili for a fragrant, slightly spicy dry-pot style.	\$14
	Sour Pickle Mustard Beef 酸菜牛肉 Tender beef sautéed with pickled mustard greens, bell peppers, and onions.	\$20
	Stir-Fried Beef with Black Truffle 黑松露炒牛肉 Tender slices of beef stir-fried with mushrooms and carrots in a rich, aromatic black truffle sauce.	\$24
	Pepper Steak 青椒牛 Tender sliced beef stir-fried with bell peppers and onions in our savory house brown sauce.	\$18
	Black Pepper Beef 黑椒牛 Tender beef stir-fried with bell peppers and onions in our bold black pepper seasoning.	\$19
	Szechuan Poached Beef 水煮牛 🌶️ Tender beef poached in a spicy Szechuan chili broth, served with Chinese cabbage, beans sprouts, bok choy, bamboo shoot and wood ear mushrooms.	\$20
	Red Curry 红咖喱 🌶️ Choice: Tofu \$18 Chicken \$18 Beef \$21 Shrimp \$21 Red curry paste and coconut milk cooked with bamboo shoots, bell peppers & basil.	
	Green Curry 绿咖喱 🌶️ Choice: Tofu \$18 Chicken \$18 Beef \$21 Shrimp \$21 Green curry paste and coconut milk cooked with bamboo shoots, bell peppers & basil.	
	Penang Curry 槟城咖喱 🌶️ Choice: Tofu \$18 Chicken \$18 Beef \$21 Shrimp \$21 Traditional Panang curry with creamy coconut milk, lime leaf, bell peppers, green beans, & lime on the side.	
	Massaman Curry 马萨曼咖喱 🌶️ (contains nuts) Choice: Tofu \$18 Chicken \$18 Beef \$21 Shrimp \$21 A rich, mild Thai coconut curry simmered with onion, bell peppers, peanuts & basil top with cashew nuts.	
	Thai Basil 九层塔 🌶️ Choice: Tofu \$17 Chicken \$17 Beef \$20 Shrimp \$20 Thai basil stir-fried with basil, bell peppers & onion.	
	Chilli Fried Fish 竹塔鱼 🌶️ Crispy fried Swai fillet stacked over a bed of lettuce and stir-fried with sliced onions, bell peppers, and salt & pepper seasoning.	\$22
	Szechuan Poached Fish Fillet 水煮鱼 🌶️ Tender Swai fillet poached in spicy Szechuan broth with Chinese cabbage, bok choy, bamboo shoot, wood ear mushroom, and bean sprouts.	\$20
	Salt & Pepper Shrimp 椒盐虾 Crispy shrimp stir-fried with onions and bell peppers, tossed in fragrant salt-and-pepper seasoning.	\$20
	Coconut Shrimp 椰香炸虾 Crispy fried shrimp coated in a light coconut sauce, served with a fresh broccoli garnish & topped with honey walnut.	\$20
	Shrimp & Lobster Sauce 虾龙糊 Tender shrimp and lobster sautéed in a savory lobster sauce with peas, and carrots.	\$32
	Seafood Delight 海鲜烩 Tender shrimp, imitation crabmeat, lobster, & scallops stir-fried with broccoli, carrots, snow peas, water chestnuts, bamboo shoots, baby corn, mushrooms, and zucchini in a light savory sauce.	\$38
	Lobster with Ginger & Scallion 姜葱龙虾 Lobster stir-fried with fresh green onions, sliced onions, ginger shreds, and ginger slices for a fragrant, aromatic flavor, with asparagus and broccoli.	\$48
	Black Truffle Wok-Tossed Lobster 黑松露炒龙虾 Lobster wok-tossed in aromatic black truffle sauce with an zucchini, onion, carrots, delivering rich umami flavor and a fragrant finish.	\$48
	Happy Family 全家福 A hearty combination of beef, chicken, shrimp, imitation crabmeat, scallops, and lobster sautéed with broccoli, carrots, snow peas, mushrooms, baby corn, and Chinese cabbage in a light, savory sauce.	\$38
	General Tso’s Tofu 左宗豆腐 🌶️🌱 Breaded fried tofu with sweet & spicy sauce, dried chili peppers & broccoli garnish.	\$16
	Stir Fried String Beans 干煸四季豆 Stir-fried string beans with garlic and Chinese pickled mustard stem.	\$14
	WAGYU SINGATURE 和牛招牌 Premium Wagyu, wok-fried to order	
	Wagyu Black Truffle 黑松露和牛 Tender wagyu stir-fried with mushrooms and carrots in a rich, aromatic black truffle sauce.	\$36
	Wagyu Thai Basil 泰式九层塔和牛 Tender Wagyu stir-fried with Thai basil, bell peppers & onion.	\$32
	Wagyu Black Pepper Steak 黑椒和牛 Tender wagyu stir-fried with bell peppers and onions in our bold black pepper seasoning.	\$30
	Wagyu Broccoli 西兰花和牛 Tender wagyu stir-fried with fresh broccoli and carrots, flavorful finish.	\$30
	Wagyu Mongolian 蒙古和牛 Tender wagyu wok-tossed with scallions and onions in our house sweet soy sauce, served on a bed of crispy rice noodles for the perfect crunch.	\$30
	Red Wine Wagyu 阿华红酒和牛 🍷 Tender Wagyu beef, asparagus, mushrooms, carrots & red bell peppers in a savory red wine brown sauce.	\$33
	Ask your server for gluten-free options	

Served with kids’ juice fried rice +\$2 available for age of 10 & under		
SIDE	White Rice \$2	Honey BBQ Pork \$7 House Umami BBQ pork glazed with umami sauce
	Fried Rice \$4	Steamed Broccoli \$5
	French Fries \$4	Marinated Cucumber Salad \$5
	Lo Mein Noodle \$5 bok choy, Chinese cabbage, carrot & green onion	
KIDS MEAL	Honey BBQ Pork with Steamed or French Fries	\$10
	Chinese Fried Rice	Chicken \$9 Beef \$10 Shrimp \$10
	Lomein	Chicken \$9 Beef \$10 Shrimp \$10
	Boneless Wings w. French Fries	\$8
	Sweet & Sour Chicken w. Steamed Rice or French Fries	\$10

UMAMI WAY

ASIAN COMFORT FOOD



MOCKTAIL

Ginger Honey Fizz

Ginger syrup, honey, soda water

Lychee Jasmine Spiriz

Jasmine tea, lychee syrup, lemon juice, soda water

Citrus Snow

Yogurt drink, grapefruit juice, agave syrup

Golden Lime Tea

Black tea, lime juice, agave syrup, soda water

Virgin Guava Mojito

Guava Puree, Mint Leaves, lime, top with sparkling water



BEVERAGE

Can Soda

Coke | Sprite | Diet Coke | Coke Zero | Dr Pepper | Gingerale

Sweet Tea

Unsweet Tea

Lemonade

Strawberry Lemonade

Coconut Water

Sparkling Water

Ginger Beer

Thai Tea

Original Milk Tea

Jasmine Green Milk Tea



BEER

DRAFT (200oz)

Asahi Super Dry (Japan)

Kirin Ichiban (Japan)

Sapporo Premium (Japan)

SweetWater 420

BOTTLE

TsingTao(China)

Singha Beer(Thailand)

Chang Classic Lager(Thailand)

Heineken

Bud Light

Miller Lite

Coors Light

Michelob ULTRA

Yuengling

Budweiser



DESSERTS

Mango Sticky Rice (contains sesame seed)

Sticky Rice w. Ice Cream

Creme Brulee Cheesecake

Chocolate Ganache Brownie Cheesecake

Matcha Taiyaki (Wafer Sandwich Ice Cream)

Ice Cream Vanilla | Strawberry



HOT TEA

Mao Feng Black Tea

Smoked Black Tea

Pai Mu Tan White Tea

Jasmine Green Tea

Dragonwell Green Tea

Japanese Gyokuro Green Tea

Milk Oolong Tea

Alishan High Mountain Oolong Tea

Pu'erh Tea

Chrysanthemum Tea

Artisan Flower Tea



WINE

RED WINE

Glass

Bottle

Cabernet Sauvignon

\$11

\$39

Merlot

\$11

\$39

Pinot Noir

\$11

\$39

Red Blend

\$11

\$39

WHITE WINE

Glass

Bottle

Chardonnay

\$9

\$36

Sauvignon Blanc

\$9

\$36

Pinot Gris

\$9

\$36

Riesling

\$9

\$36

SPARKLING & ROSÉ WINE

Glass

Bottle

Rosé

\$9

\$36

Sparkling

\$11

\$39

PLUM WINE

Glass

Bottle

Plum Wine

\$9

\$36



COCKTAIL

CLASSIC COCKTAIL

Old-Fashioned Bulleit Bourbon, Angostura bitters, orange twist	\$14
Manhattan Bulleit bourbon, sweet vermouth, and bitter liquer	\$14
Dirty Martini Grey Goose Vodka and olives	\$14
Margarita 1800 Silver tequila, fresh lime juice, and salt	\$14
Mojito Bacardi rum, lime juice, soda, and fresh mint leaf	\$14
Long Island Iced Tea Vodka, rum, tequila, gin, triple sec, simple syrup and lemon juice	\$14
Gin & Tonic Hendrick’s gin, tonic water, and lime	\$14
Espresso Martini Grey Goose Vodka, Barker Espresso, Kahlua	\$14
Sangria Red wine Sangria with Bacardi Rum, triple sec, orange juice, soda, oranges, lemons, and lime	\$14
Maitai White Rum, Myer Rum, triple sec, pineapple juice, orange juice & grenadine	\$14

CRAFT COCKTAIL

Jade Lychee Blossom Grey Goose Vodka, fresh lime juice, lychee juice	\$14
Imperial Five-Spice Marker’s Mark Bourbon, five spice syrup, Angostura bitter, orange bitter	\$14
Jasmine Cloud Collins Hendricks Gin, Jasmine tea, lemon juice, soda water	\$15
Golden Ginger Fortune Bulleit Bourbon, fresh lemon juice, ginger honey syrup	\$15
Midnight Black Tea Highball Crown Royal Whisky, black tea, honey syrup, soda water	\$14
Guava Tea’ni Absolute Vodka, lime juice, guava puree, jasmine tea	\$14
Thai Grapefruit Paloma 1800 Silver, grapefruit juice, lime, agave and soda with a Thai herbal twist	\$16
Peach Cloud Peach Soju, yogurt drink, soda water	\$14
Mandarin Mule Tito’s Vodka, fresh mandarin juice, lime juice, ginger beer	\$15



LIQUOR

SINGLE MALT SCOTCH

Glenlivet 12 yrs	\$14
Macallan 12 yrs	\$18

BLENDED SCOTCH

Johnnie Walker Black	\$13
Johnnie Walker Red	\$10

COGNAC

Remy Martin	\$13
Hennessy V.S.O.P	\$12

GIN

Beefeater	\$10
Tanqueray	\$10
Bombay Sapphire	\$11
Hendricks	\$12

VODKA

Grey Goose	\$11
Absolute	\$10
Tito’s	\$11
Ketel One	\$11



CHINESE “BAIJIU”

Luzhou Laojiao Baijiu	\$11
Wu Liang Ye Baijiu	\$36
Kweichow Moutai Baijiu	\$108



KOREAN SOJU

SOJU

Original	\$13
Peach	\$13
Strawberry	\$13
Lychee	\$13
Ginger	\$13
Passion Fruit	\$13



JAPANESE SAKE

SAKE

U.W. House Sake (<i>cold or warm</i>)	\$12
Kirizan Classic Futsushu	180ml/\$14
Otokoyama Sesshu Tokubetsu Junmai	300ml/\$25
Dassai 45 Junmai Daiginjo	300ml/\$32
Miyashita Honjozo Sacred Mist Nigori	300ml/\$24
Hakutsuru Sayuri Nigori	300ml/\$16

SPARKLING SAKE

Ozeki Hana-Awaka Yuzu	\$16
Ozeki Hana-Awaka Peach	\$16



JAPANESE WHISKY

JAPANESE WHISKY

Suntory Toki	\$13
Nikka Coffey Grain	\$24
Nikka From The Barrel	\$26
Nikka Yoichi Single Malt	\$28
Akashi White Oak Single Malt	\$32
Hibiki Japanese Harmony Blended	\$36
Yamazaki 12 yrs Single Malt	\$38
Hakushu Distillery 12 Yrs Old Single Malt	\$39

SINGLE MALT SCOTCH

Glenlivet 12 yrs	\$14
Macallan 12 yrs	\$18

BLENDED SCOTCH

Johnnie Walker Black	\$13
Johnnie Walker Red	\$10

COGNAC

Remy Martin	\$13
Hennessy V.S.O.P	\$12

GIN

Beefeater	\$10
Tanqueray	\$10
Bombay Sapphire	\$11
Hendricks	\$12

VODKA

Grey Goose	\$11
Absolute	\$10
Tito’s	\$11
Ketel One	\$11

TEQUILA

Patron	\$12
Patron Anejo	\$13
1800 Silver	\$11
Don Julio Reposado	\$13
Casamigos	\$13

RUM

Bacardi	\$10
Myers’s	\$10
Captain Morgan	\$10
Rum Haven	\$10

WHISKY

Jack Daniels	\$10
Jameson	\$10
Crown Royal	\$10

BOURBON

Jim Beam	\$10
Maker’s Mark	\$11
Bulleit Bourbon	\$13