

# APPETIZER 前菜

## Chicken Egg Roll 鸡肉春卷

Golden fried egg roll stuffed with seasoned chicken and cabbage.

## Vegetable Spring Rolls 菜卷

Crispy spring rolls stuffed with mixed vegetables. (2 pcs)

## Pork Dumplings (Steamed or Fried) 猪肉水饺 / 锅贴

Classic pork dumplings served steamed or fried until golden. (6 pcs)

## Vegetable Dumplings (Steamed or Fried) 菜水饺 / 锅贴

Dumplings filled with seasoned vegetables, steamed or fried. (6 pcs)

## Pork Soup Dumplings 猪肉小笼汤包

Delicate steamed dumplings filled with savory pork and rich broth. (6 pcs)

## Fried Wonton 炸馄饨

Crispy wontons filled with pork & shrimp. (6 pcs)

## Szechuan Spicy Wonton in Chili Oil 红油抄手

Wontons (w/pork & shrimp) served in Szechuan chili oil, cilantro & green onion. (6 pcs)

## Crab Rangoon 芝士馄饨

Crispy wontons filled with imitation crab and cream cheese. (6 pcs)

## Chicken Wing 6 pcs 炸鸡翅

Choices: Plain | Lemon Pepper | Buffalo

## Satay Chicken Skewer 沙爹鸡串 (contains peanut)

Grilled chicken skewers marinated in savory satay seasoning garnish with cucumber.

## Salt and Pepper Brussel Sprouts 椒盐抱子甘蓝

Crispy brussel sprouts tossed with salt, pepper, and aromatic spices.

## Fried Okra 炸秋葵

Lightly battered and fried okra for a crispy Southern-style bite.

## Roti Plate 咖喱罗蒂

Crispy, flaky roti served with rich curry for dipping.

## Salt & Pepper Chicken Katsu 盐酥鸡排

Golden fried katsu chicken seasoned with salt and pepper

## Chinese Broccoli 中国芥蓝

Chinese broccoli tossed with dried onion and a light savory sauce.

## Fried Calamari 酥炸鱿鱼

Golden fried calamari served with dipping sauce.

## Lettuce Wrap Chicken or Shrimp 生菜包鸡肉 / 虾仁

Stir-fried with carrot, mushroom, celery & crispy noodle. Served with fresh lettuce.

## Zesty Shrimp with Spicy Lime Sauce 香辣青柠虾

Shrimp tossed in a bright, spicy lime sauce and cilantro with fresh aromatics.

## Smashed Cucumber Salad 拍黄瓜

Smashed cucumbers dressed in chili oil, sesame seeds, & cilantro.

## Wakame Seaweed Salad 海带沙拉

Chilled seasoned seaweed topped with fresh avocado slices & sesame seeds

## Achar Pickled Vegetables 马来风味泡菜

(contains peanut) Malaysian sweet-tangy pickled cucumber, carrot & cabbage with sesame.

## Kimchi 韩国泡菜

Traditional Korean fermented Chinese cabbage with chili seasoning.

## Edamame 毛豆

Steamed young soybeans lightly salted and served warm

## Slice Beef & Tripe in Chili Sauce 夫妻肺片

Sliced beef, tripe, and beef tendon served in spicy chili oil with sesame seeds, & cilantro.

# NOODLE 面类

Choice: Chicken \$14 | Beef \$16 | Shrimp \$16 | House \$18 | Vege \$12 | Tofu \$14

## Lo Mein 捞面

Soft noodles stir-fried with beansprouts, 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.

## 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

Stir-fried with flat noodle, egg, Chinese broccoli in house See Ew sauce.

## Umami BBQ Pork Noodle 鲜味叉烧面

Signature stir fried noodle topped with house BBQ pork, Chinese broccoli & fried egg.

## 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.

## Shrimp Pho 越南虾粉

Traditional Vietnamese noodle soup with shrimp, topped with fresh cilantro, white onion, and scallion.

## Szechuan Beef Noodle Soup 四川牛肉拉面

Tender beef with our signature noodles in a rich beef broth, finished with Szechuan chili, bok choy, pickled mustard greens, green onion, and cilantro.

## Wonton Noodle Soup 馄饨面

Signature noodle soup served with house-made wontons wrapped in pork & shrimp filling, tender bok choy, green onion, fried shallot and a light chicken broth.

## Chicken Katsu Noodle Soup 炸鸡排面

Crispy chicken katsu over noodles in savory chicken broth, finished with corn, bean sprout, cilantro, green onions, and bok choy.

OUR MENU ITEMS MAY CONTAIN ONE OR MORE OF THE MAJOR FOOD ALLERGENS: MILK, EGGS, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOY, AND SESAME. IF YOU HAVE AN ALLERGY TO ANY OF THESE, OR TO ANY OTHER FOOD, PLEASE NOTIFY OUR STAFF BEFORE PLACING YOUR ORDER SO WE CAN ASSIST YOU.

# UMAMI WAY

## ASIAN COMFORT FOOD

# 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 & shrimp 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 \$10  
Shrimp \$12

## Tom Yum Soup 冬阴汤

Spicy & sour Thai broth with herbs, tomato, Chinese cabbage, baby corn, mushrooms, & lime.

Chicken \$10  
Seafood \$14

# SALAD 沙拉

## Umami Garden Salad 鲜味蔬菜沙拉

\$13

Grilled chicken over fresh field greens with cherry tomatoes, cucumber, carrots, crispy wonton strips, corn, and avocado, served with sesame ginger dressing.

## Thai Papaya Salad 泰式青木瓜沙拉

\$12

Green papaya tossed with chili, apple, red onion, fresh lime, crushed peanuts, cilantro, and shredded carrots.

## Grilled Salmon Avocado Salad 烤三文鱼牛油果沙拉

\$16

Grilled salmon over fresh field greens with cucumber, avocado, carrots, arugula, corn, and a hard-boiled egg, served with balsamic vinaigrette dressing.

# RICE 饭类

Choice: Chicken \$14 | Beef \$16 | Shrimp \$16 | House \$18 | Pork \$16 | Vege \$12 | Tofu \$14

## Chinese Fried Rice 中式炒饭

var. price

Classic fried rice tossed with fluffy egg and aromatic green onion, zucchini, onion, carrot, served with your choice of meat.

## Thai Basil Fried Rice 泰式九层塔炒饭

var. price

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

var. price

Wok-fried rice with house kimchi, zucchini, carrot, onion, green onion, and egg, finished with savory seasoning, served with your choice of meat.

## Black Truffle Fried Rice 黑松露炒饭

\$21

A fragrant fried rice infused with rich black truffle flavor, wok-tossed with chicken, beef, shrimp, green onion, zucchini, onion, carrot, and egg.

## Umami BBQ Pork Rice Bowl 鲜味叉烧饭

\$16

Tender house-made BBQ pork served over steamed rice, topped with fresh cucumber, Chinese broccoli and a fried egg.

## Japanese Katsu Curry Chicken Donburi 日本咖喱鸡排饭

\$16

Crispy chicken katsu over steamed rice, served with Japanese curry, potatoes, onion & carrots.

## Seafood Pineapple Fried Rice 海鲜菠萝炒饭

\$22

Wok-fried rice with juicy pineapple, shrimp, squid, crabmeat and mussels, tossed with eggs, onions, green onion, zucchini and carrots in a savory-sweet seasoning

# LUNCH BOX 午餐盒

DAILY BEFORE 3:00PM

## Protein: Chicken \$15 | Beef \$16 | Shrimp \$16 | Tofu \$15

Szechuan Style Stir-Fry	var. price	Mongolian	var. price
Sautéed Broccoli	var. price	Red Curry	var. price
Sautéed Mix Vegetable	var. price	Green Curry	var. price
Garlic Sauce	var. price	Penang Curry	var. price
Kung Pao (contains peanut)	var. price	Massaman Curry	var. price
Umami BBQ Pork	\$16	Thai Basil	var. price
General Tso's Chicken	\$15	Sesame Chicken	\$15
Orange Chicken	\$15		

## Lunch Box includes (choose 1 each)

Base: Steamed Rice | Fried Rice +\$2 | Lo Mein +\$3

Soup: Hot & Sour Soup or Chicken Soup

Sides included: Veg Spring Roll & Fried Pork Dumpling

Side: Marinated Cucumber Salad, Kimchi, Seaweed Salad or Achar Pickled Veg

gluten free

vegetarian

spicy

# ENTREE

Served with Steamed Rice | Fried Rice +\$2 | Lo Mein +\$3

## Umami BBQ Pork 鲜味叉烧

House BBQ pork glazed with umami sauce, served with cucumber

\$22

## Kung Pao 宫保

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.

var. price

## Szechuan Style Stir-Fry 四川

Choice: Tofu \$16 | Chicken \$16 | Beef \$18 | Shrimp \$18

Stir-fried with broccoli, carrot, mushrooms, onion, Chinese cabbage, & baby corn in a bold, spicy Szechuan sauce.

var. price

## Garlic Sauce 鱼香

Choice: Tofu \$16 | Chicken \$16 | Beef \$18 | Shrimp \$18

A lightly sweet and savory garlic sauce stir-fried broccoli, carrot, mushrooms, bell peppers, Chinese cabbage, & baby corn

var. price

## Mongolian 蒙古

Choice: Tofu \$16 | Chicken \$16 | Beef \$18 | Shrimp \$18

Scallions, onions wok-tossed in our house sweet soy sauce.

var. price

## Sauteed Mix Vegetable 杂菜

Choice: Tofu \$16 | Chicken \$16 | Beef \$18 | Shrimp \$18

Broccoli, carrots, mushrooms, baby corn, and Chinese cabbage sautéed in a light savory sauce.

var. price

## Sauteed Broccoli 芥蓝

Choice: Tofu \$16 | Chicken \$16 | Beef \$18 | Shrimp \$18

Fresh broccoli and carrots sautéed to a tender, flavorful finish.

var. price

## 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

## Sweet & Sour Shrimp 甜酸虾

Crispy fried shrimp serve with a tangy sweet and sour sauce

\$20

## Crispy Chicken with Dried Chili Peppers 辣子鸡

Breaded diced chicken fried to crispy with spicy hot pepper, onion & green onion

\$18

## Swedish Lamb Rack 羊排 \*

Marinated herb-crusted lamb rack served with red wine sauce, red onion marmalade, and roasted potatoes.

\$35

## Mapo Tofu 麻婆豆腐

Soft tofu simmered in a spicy Szechuan chili-bean sauce with ground pork, garlic, and green onion.

\$16

## Pepper Steak 青椒牛

Tender sliced beef stir-fried with bell peppers and onions in our savory house brown sauce.

\$18

## Sizzling Black Pepper Beef 黑椒牛

Served on a sizzling hot plate with 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

## 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

A fragrant stir-fry of broccoli, wood ear mushrooms, Chinese cabbage, bamboo shoots, and baby corn, tossed with aromatic black truffle for a rich, earthy flavor.

\$24

## White Rice \$2

French Fries \$4

## Fried Rice \$4

Umami BBQ Pork \$7

## Ginger Rice \$4

Steamed Broccoli \$5

## Lo Mein Noodle \$5

Marinated Cucumber Salad \$5

bok choy, chinese cabbage, carrot & green onion

## Red Curry 红咖喱

Choice: Tofu \$17 | Chicken \$17 | Beef \$20 | Shrimp \$20

Red curry paste and coconut milk cooked with bamboo shoots, bell peppers & basil

var. price

## Green Curry 绿咖喱

Choice: Tofu \$17 | Chicken \$17 | Beef \$20 | Shrimp \$20

Green curry paste and coconut milk cooked with bamboo shoots, bell peppers & basil

var. price

## Penang Curry 槟城咖喱

Choice: Tofu \$17 | Chicken \$17 | Beef \$20 | Shrimp \$20

Traditional Panang curry with creamy coconut milk, lime leaf, green beans, & lime on the side

var. price

## Massaman Curry 马萨曼咖喱

Choice: Tofu \$17 | Chicken \$17 | Beef \$20 | Shrimp \$20

A rich, mild Thai coconut curry simmered with onion, bell peppers & basil

var. price

## Thai Basil 九层塔

Choice: Tofu \$16 | Chicken \$16 | Beef \$19 | Shrimp \$19

Thai basil stir-fried with basil, bell peppers & onion.

var. price

## Hakka Stir-Fry 客家小炒

Hakka-style stir-fry with tender pork, squid, dried shrimp, celery, dried tofu, green onion, and garlic chives—bold, savory, and aromatic.

\$17

## 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, 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

## Seafood Flying Noodle 海鲜飞天面

Crunchy flying noodles served with shrimp, scallops, mussels, squid, crabmeat, fresh bok choy and egg, lightly tossed in white sauce.

\$32

## 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

## Grilled Salmon 煎三文鱼

Grilled salmon steak, herb-seasoned and finished with lemon, served with bell pepper and creamy roasted potatoes.

\$32

## Happy Family 全家福

A hearty combination of beef, chicken, shrimp, crabmeat, scallops, and lobster sautéed with broccoli, carrots, mushrooms, baby corn, and Chinese cabbage in a light, savory sauce.

\$38

## Buddha Delight 罗汉斋

Juicy tofu stir-fried with broccoli, carrots, mushrooms, baby corn, cauliflower, and tender Chinese cabbage in a light savory sauce.

\$15

## 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 minced pork, garlic.

\$14

## 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

\*Ask your server for more gluten-free options

## KIDS' MEAL

Served with juice | fried rice +\$2

available for age of 12 & under

Umami BBQ Pork with Steamed or French Fries

\$10

Chinese Fried Rice

Chicken \$9 | Beef \$10 | Shrimp \$10

Lomein

Chicken \$9 | Beef \$10 | Shrimp \$10

Chicken Katsu w. French Fries

\$9

Sweet & Sour Chicken w. Steamed Rice or French Fries

\$9

## SIDE

\*ADVISORY: ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW INGREDIENT(S); CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# UMAMI WAY

ASIAN COMFORT FOOD



## MOCKTAIL

Ginger Honey Fizz	\$7.5
Ginger syrup, honey, soda water	
Lychee Jasmine Spiriz	\$7.5
Jasmine tea, lychee syrup, lemon juice, soda water	
Citrus Snow	\$7.5
Yogurt drink, grapefruit juice, agave syrup	
Golden Lime Tea	\$7.5
Black tea, lime juice, agave syrup, soda water	



## DESSERTS

Mango Sticky Rice	\$9.5
Sticky Rice w. Coconut Ice Cream	\$7.5
Creme Brulee Cheesecake	\$11.5
Chocolate Ganache Brownie & Cheesecake	\$12
Mango Crepe Cake	\$7.5
Ice Cream	\$5.5
Vanilla   Matcha   Piscashio   Coconut	



## BEVERAGE

Can Soda	\$2
Coke   Sprite   Diet Coke   Coke Zero   Dr Pepper   Gingerale	
Sweet Tea	\$3.5
Unsweet Tea	\$3.5
Lemonade	\$3.5
Strawberry Lemonade	\$5.5
Coconut Water	\$8/bottle
Sparkling Water	\$6/bottle
Ginger Beer	\$6/bottle
Thai Tea	\$5.5
Original Milk Tea	\$5.5
Jasmine Green Milk Tea	\$5.5



## HOT TEA

Mao Feng Black Tea	\$6
Smoke Black Tea	\$6
Pai Mu Tan White Tea	\$6
Jasmine Green Tea	\$4
Dragonwell Green Tea	\$6
Japanese Gyokuro Green Tea	\$6
Milk Oolong Tea	\$7
Alishan High Mountain Oolong Tea	\$8
Pu'erh Tea	\$7
Chrysanthemum Tea	\$4
Artisan Flower Tea	\$8



## WINE

RED WINE	Glass	Bottle
Cabernet Sauvignon	\$11	\$39
Merlot	\$11	\$39
Pinot Noir	\$11	\$39
Red Blend	\$11	\$39

## WHITE WINE

WHITE WINE	Glass	Bottle
Chardonnay	\$9	\$36
Sauvignon Blanc	\$9	\$36
Pinot Gris	\$9	\$36
Riesling	\$9	\$36

## ROSÉ WINE

ROSÉ WINE	Glass	Bottle
Rosé	\$9	\$36

## PLUM WINE

PLUM WINE	Glass	Bottle
Plum Wine	\$9	\$36



## BEER

### DRAFT (20oz)

Asahi Super Dry (Japan)	\$8
Kirin Ichiban (Japan)	\$8
Sapporo Premium (Japan)	\$8
SweetWater 420	\$6

### BOTTLE

TsingTao (China)	\$5.5
Singha Beer (Thailand)	\$5.5
Chang Classic Lager (Thailand)	\$5.5
Umami IPA (Japan)	\$7.5/can
Heineken	\$5.5
Bud Light	\$4.5
Miller Lite	\$4.5
Coors Light	\$4.5
Michelob ULTRA	\$4.5
Yuengling	\$4.5
Budweiser	\$4.5



# COCKTAIL

## CLASSIC COCKTAIL

**Old-Fashioned** \$14

Bulleit Bourbon, Angostura bitters, orange twist

**Manhattan** \$14

Bulleit bourbon, sweet vermouth, and bitter liquor

**Dirty Martini** \$14

Grey Goose Vodka and olives

**Margarita** \$14

1800 Silver tequila, fresh lime juice, and salt

**Mojito** \$14

Bacardi rum, lime juice, soda, and fresh mint leaf

**Long Island Iced Tea** \$14

Vodka, rum, tequila, gin, triple sec, simple syrup and lemon juice

**Gin & Tonic** \$14

Hendrick's gin, tonic water, and lime

**Espresso Martini** \$14

Grey Goose Vodka, Barker Espresso, Kahlua

**Sangria** \$14

Red wine Sangria with Bacardi Rum, triple sec, orange juice, soda, oranges, lemons, and lime

## CRAFT COCKTAIL

**Jade Lychee Blossom** \$14

Grey Goose Vodka, fresh lime juice, lychee juice

**Imperial Five-Spice** \$14

Marker's Mark Bourbon, five spice syrup, Angostura bitter, orange bitter

**Jasmine Cloud Collins** \$15

Hendricks Gin, Jasmine tea, lemon juice, soda water

**Golden Ginger Fortune** \$15

Bulleit Bourbon, fresh lemon juice, ginger honey syrup

**Midnight Black Tea Highball** \$14

Crown Royal Whisky, black tea, honey syrup, soda water

**Emerald Pandan Punch** \$14

Bacardi, pandan syrup, lime juice, coconut water

**Thai Grapefruit Paloma** \$16

1800 Silver, grapefruit juice, lime, agave and soda with a Thai herbal twist

**Peach Cloud** \$14

Peach Soju, yogurt drink, soda water

**Mandarin Mule** \$15

Tito's Vodka, fresh mandarin juice, lime juice, ginger beer

## LIQUOR

### SINGLE MALT SCOTCH

Glenlivet 12 yrs \$14

Macallan 12 yrs \$18

### BLENDED SCTOCH

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

Grey Goose \$11

Absolute \$10

Tito's \$11

Ketel One \$11

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 Junmai Sake (*cold or warm*) \$12

Kirizan Classic Futsushu 180ml/\$14

Sesshu Otokoyama Cup Sake 300ml/\$30

Miyashita Honjozo Sacred Mist Nigori 300ml/\$31

Dassai 45 Junmai Daiginjo 300ml/\$36

## SPARKLING SAKE

Ozeki Hana-Awaka Yuzu \$16

Ozeki Hana-Awaka Peach \$16



# JAPANESE WHISKY

## JAPANESE WHISKY

Peak \$11

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

### 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