

🍜 APPEZIZER 前菜

Chicken Egg Roll 鸡肉春卷 Golden fried egg roll stuffed with seasoned chicken and cabbage.	\$5
Vegetable Spring Rolls 菜卷 🌿 Crispy spring rolls stuffed with mixed vegetables. (2 pcs)	\$5
Pork Dumplings (Steamed or Fried) 猪肉水饺 / 锅贴 Classic pork dumplings served steamed or fried until golden. (6 pcs)	\$7
Vegetable Dumplings (Steamed or Fried) 菜水饺 / 锅贴 🌿 Dumplings filled with seasoned vegetables, steamed or fried. (6 pcs)	\$7
Pork Soup Dumplings 猪肉小笼汤包 Delicate steamed dumplings filled with savory pork and rich broth. (6 pcs)	\$12
Fried Wonton 炸馄饨 Crispy wontons filled with pork & shrimp. (6 pcs)	\$7.5
Szechuan Spicy Wonton in Chili Oil 红油抄手 🌶️ Wontons (w/pork & shrimp) served in Szechuan chili oil, cilantro & green onion. (6 pcs)	\$8
Crab Rangoon 芝士馄饨 Crispy wontons filled with imitation crab and cream cheese. (6 pcs)	\$7.5
Chicken Wing 6 pcs 炸鸡翅 🍷 Choices: Plain Lemon Pepper Baffalo	\$8
Satay Chicken Skewer 沙爹鸡串 (contains peanut) Grilled chicken skewers marinated in savory satay seasoning garnish with cucumber.	\$9
Salt and Pepper Brussel Sprouts 椒盐抱子甘蓝 Crispy brussel sprouts tossed with salt, pepper, and aromatic spices.	\$7
Fried Okra 炸秋葵 🌿 Lightly battered and fried okra for a crispy Southern-style bite.	\$7
Roti Plate 咖喱罗蒂 🌶️ 🌿 Crispy, flaky roti served with rich curry for dipping.	\$7
Salt & Pepper Chicken Katsu 盐酥鸡排 Golden fried katsu chicken seasoned with salt and pepper	\$10
Chinese Broccoli 中国芥蓝 🌿 Chinese broccoli tossed with dried onion and a light savory sauce.	\$8
Fried Calamari 酥炸鱿鱼 Golden fried calamari served with dipping sauce.	\$9
Lettuce Wrap Chicken or Shrimp 生菜包鸡肉 / 虾仁 Stir-fried with carrot, mushroom, celery & crispy noodle. Served with fresh lettuce.	\$10.5
Zesty Shrimp with Spicy Lime Sauce 香辣青柠虾 🌶️ Shrimp tossed in a bright, spicy lime sauce and cilantro with fresh aromatics.	\$12.5
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
Achar Pickled Vegetables 马来风味泡菜 🌶️ (contains peanut) Malaysian sweet-tangy pickled cucumber, carrot & cabbage with sesame.	\$6
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
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.	\$12.5

🍜 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.	var. price
Mei Fun 炒米粉 🍷 Thin rice noodles with bean sprouts, Chinese cabbage, onion, carrots & egg.	var. price
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.	var. price
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.	var. price
Pad See Ew 泰式炒河粉 Stir-fried with flat noodle, egg, Chinese broccoli in house See Ew sauce.	var. price
Umami BBQ Pork Noodle 鲜味叉烧面 Signature stir fried noodle topped with house BBQ pork, Chinese broccoli & fried egg.	\$16
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
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.	\$16
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.	\$14
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.	\$15

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 Grilled chicken over fresh field greens with cherry tomatoes, cucumber, carrots, crispy wonton strips, corn, and avocado, served with sesame ginger dressing.	\$13
Thai Papaya Salad 泰式青木瓜沙拉 🍷 Green papaya tossed with chili, apple, red onion, 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, avocado, carrots, arugula, corn, and a hard-boiled egg, served with balsamic vinaigrette dressing.	\$16

🍜 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 Classic fried rice tossed with fluffy egg and aromatic green onion, zucchini, onion, carrot, served with your choice of meat.	var. price
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.	var. price
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.	var. price
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
Umami BBQ Pork Rice Bowl 鲜味叉烧饭 Tender house-made BBQ pork served over steamed rice, topped with fresh cucumber, Chinese broccoli and a fried egg.	\$16
Japanese Katsu Curry Chicken Donburi 日本咖喱鸡排饭 Crispy chicken katsu over steamed rice, served with Japanese curry, potatoes, onion & carrots.	\$16
Seafood Pineapple Fried Rice 海鲜菠萝炒饭 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	\$22

🍜 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
Sauteed Broccoli	var. price	Red Curry 🌶️ 🍷	var. price
Sauteed Mix Vegetable	var. price	Green Curry 🌶️ 🍷	var. price
Garlic Sauce 🌶️	var. price	Penang Curry 🌶️ 🍷	var. price
Kung Pao 🌶️ (contains peanut)	var. price	Massaman Curry 🌶️ 🍷 (contains peanut)	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

ENTREE		
Served with Steamed Rice Fried Rice +\$2 Lo Mein +\$3		
Umami BBQ Pork 鲜味叉烧	\$22	
House BBQ pork glazed with umami sauce, served with cucumber		
Kung Pao 宫保	var. price	
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	var. price	
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.		
Garlic Sauce 鱼香	var. price	
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		
Mongolian 蒙古	var. price	
Choice: Tofu \$16 Chicken \$16 Beef \$18 Shrimp \$18 Scallions, onions wok-tossed in our house sweet soy sauce.		
Sauteed Mix Vegetable 杂菜	var. price	
Choice: Tofu \$16 Chicken \$16 Beef \$18 Shrimp \$18 Broccoli, carrots, mushrooms, baby corn, and Chinese cabbage sautéed in a light savory sauce.		
Sauteed Broccoli 芥蓝	var. price	
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	\$18	
Breaded fried chicken with sweet & spicy sauce, dried chili peppers & broccoli garnish		
Orange Chicken 橙皮鸡	\$18	
Crispy fried chicken tossed in a sweet and tangy orange sauce, infused with dried orange peel and finished with a fresh broccoli garnish.		
Sesame Chicken 芝麻鸡	\$18	
Crispy chicken tossed in a sweet, savory sesame sauce, finished with toasted sesame seeds and a garnish of steamed broccoli.		
Moo Goo Gai Pan 蘑菇鸡片	\$16	
Sliced chicken stir-fried with bamboo shoot, zucchini, water chestnut, snow peas, carrot, and mushroom in a light white sauce.		
Sweet & Sour Chicken 甜酸鸡	\$18	
Crispy fried chicken serve with a tangy sweet and sour sauce		
Sweet & Sour Shrimp 甜酸虾	\$20	
Crispy fried shrimp serve with a tangy sweet and sour sauce		
Crispy Chicken with Dried Chili Peppers 辣子鸡	\$18	
Breaded diced chicken fried to crispy with spicy hot pepper, onion & green onion		
Swedish Lamb Rack 羊排 *	\$35	
Marinated herb-crusted lamb rack served with red wine sauce, red onion marmalade, and roasted potatoes.		
Mapo Tofu 麻婆豆腐	\$16	
Soft tofu simmered in a spicy Szechuan chili-bean sauce with ground pork, garlic, and green onion.		
Pepper Steak 青椒牛	\$18	
Tender sliced beef stir-fried with bell peppers and onions in our savory house brown sauce.		
Sizzling Black Pepper Beef 黑椒牛	\$19	
Served on a sizzling hot plate with tender beef stir-fried with bell peppers and onions in our bold black pepper seasoning.		
Szechuan Poached Beef 水煮牛	\$20	
Tender beef poached in a spicy Szechuan chili broth, served with Chinese cabbage, beans sprouts, bok choy, bamboo shoot and wood ear mushrooms.		
Sour Pickle Mustard Beef 酸菜牛肉	\$20	
Tender beef sautéed with pickled mustard greens, bell peppers, and onions		
Stir-Fried Beef with Black Truffle 黑松露炒牛肉	\$24	
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.		
Red Curry 红咖喱	var. price	
Choice: Tofu \$17 Chicken \$17 Beef \$20 Shrimp \$20 Red curry paste and coconut milk cooked with bamboo shoots, bell peppers & basil		
Green Curry 绿咖喱	var. price	
Choice: Tofu \$17 Chicken \$17 Beef \$20 Shrimp \$20 Green curry paste and coconut milk cooked with bamboo shoots, bell peppers & basil		
Penang Curry 槟城咖喱	var. price	
Choice: Tofu \$17 Chicken \$17 Beef \$20 Shrimp \$20 Traditional Panang curry with creamy coconut milk, lime leaf, green beans, & lime on the side		
Massaman Curry 马萨曼咖喱	var. price	
Choice: Tofu \$17 Chicken \$17 Beef \$20 Shrimp \$20 A rich, mild Thai coconut curry simmered with onion, bell peppers & basil.		
Thai Basil 九层塔	var. price	
Choice: Tofu \$16 Chicken \$16 Beef \$19 Shrimp \$19 Thai basil stir-fried with basil, bell peppers & onion.		
Hakka Stir-Fry 客家小炒	\$17	
Hakka-style stir-fry with tender pork, squid, dried shrimp, celery, dried tofu, green onion, and garlic chives—bold, savory, and aromatic.		
Chilli Fried Fish 竹塔鱼	\$22	
Crispy fried Swai fillet stacked over a bed of lettuce and stir-fried with sliced onions, bell peppers, and salt & pepper seasoning.		
Szechuan Poached Fish Fillet 水煮鱼	\$20	
Tender Swai fillet poached in spicy Szechuan broth with Chinese cabbage, bok choy, bamboo shoot, wood ear mushroom, and bean sprouts.		
Salt & Pepper Shrimp 椒盐虾	\$20	
Crispy shrimp stir-fried with onions and bell peppers, tossed in fragrant salt-and-pepper seasoning.		
Coconut Shrimp 椰香炸虾	\$20	
Crispy fried shrimp coated in a light coconut sauce, served with a fresh broccoli garnish & topped with honey walnut.		
Shrimp & Lobster Sauce 虾龙糊	\$32	
Tender shrimp and lobster sautéed in a savory lobster sauce with peas, and carrots.		
Seafood Delight 海鲜烩	\$38	
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.		
Seafood Flying Noodle 海鲜飞天面	\$32	
Crunchy flying noodles served with shrimp, scallops, mussels, squid, crabmeat, fresh bok choy and egg, lightly tossed in white sauce.		
Lobster with Ginger & Scallion 姜葱龙虾	\$48	
Lobster stir-fried with fresh green onions, sliced onions, ginger shreds, and ginger slices for a fragrant, aromatic flavor, with asparagus and broccoli.		
Black Truffle Wok-Tossed Lobster 黑松露炒龙虾	\$48	
Lobster wok-tossed in aromatic black truffle sauce with an zucchini, onion, carrots, delivering rich umami flavor and a fragrant finish.		
Grilled Salmon 煎三文鱼	\$32	
Grilled salmon steak, herb-seasoned and finished with lemon, served with bell pepper and creamy roasted potatoes.		
Happy Family 全家福	\$38	
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.		
Buddha Delight 罗汉斋	\$15	
Juicy tofu stir-fried with broccoli, carrots, mushrooms, baby corn, cauliflower, and tender Chinese cabbage in a light savory sauce.		
General Tso’s Tofu 左宗豆腐	\$16	
Breaded fried tofu with sweet & spicy sauce, dried chili peppers & broccoli garnish		
Stir Fried String Beans 干煸四季豆	\$14	
Stir-fried string beans with minced pork, garlic.		
Stir Fried Cauliflower 干锅菜花	\$14	
Stir-fried cauliflower in a savory garlic sauce with peppers and dried chili for a fragrant, slightly spicy dry-pot style.		
*Ask your server for more gluten-free options		

SIDE	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
White Rice \$2		French Fries \$4
Fried Rice \$4		Umami BBQ Pork \$7
Ginger Rice \$4		Steamed Broccoli \$5
Lo Mein Noodle \$5 bok choy, chinese cabbage carrot & green onion		Marinated Cucumber Salad \$5

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

\$7.5

\$7.5

\$7.5

\$7.5



BEVERAGE

Can Soda

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

Sweet Tea

\$2

\$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



BEER

DRAFT (200z)

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



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

Vanilla | Matcha | Piscashio | Coconut

\$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 Nior

\$11

\$39

Red Blend

\$11

\$39

WHITE WINE

Glass

Bottle

Chardonnay

\$9

\$36

Sauvignon Blanc

\$9

\$36

Pinot Gris

\$9

\$36

Riesling

\$9

\$36

ROSÉ WINE

Glass

Bottle

Rosé

\$9

\$36

PLUM WINE

Glass

Bottle

Plum Wine

\$9

\$36



COCKTAIL

CLASSIC COCKTAIL

Old-Fashioned \$14
Bulleit Bourbon, Angostura bitters, orange twist

Manhattan \$14
Bulleit bourbon, sweet vermouth, and bitter liquer

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

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