

鲜 APPELIZER 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.	\$6.5
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
Chilli Oil Wonton 红油抄手 🌶️ Pork wonton served in Szechuan chili oil, cilantro & green onion. (6 pcs)	\$8
Fried Wonton 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)	\$7.5
Chicken Wing 6 pcs 炸鸡翅 🌶️ Choices: Plain Lemon Pepper Buffalo	\$8
Thai Satay Chicken Stick 泰式鸡串 (contains peanut) Grilled chicken skewers marinated in savory satay seasoning garnish with bell pepper.	\$9
Brussel Sprouts 孢子甘蓝菜 🌿 Crispy brussel sprouts tossed with bell pepper, butter and aromatic spices.	\$7
Crispy Okra 炸秋葵 🌿 Lightly battered and fried okra for a crispy Southern-style bite.	\$7
Curry Roti 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
Fried Calamari 酥炸鱿鱼 Golden fried calamari with basil served with yum yum sauce.	\$9
Lettuce Wrap Chicken 生菜包鸡肉 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
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

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.	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 Thai stir-fried with flat noodle, egg, Chinese broccoli in house See Ew sauce.	var. price
Honey BBQ Pork (Char Siu) Noodle 秘制叉烧面 Signature stir fried noodle topped with house Umami BBQ pork, pickle mustard, 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
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
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 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

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 \$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

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.	\$13
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.	\$16

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.	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
Honey BBQ Pork Rice (Char Siu) 秘制叉烧饭 Tender house-made Umami BBQ pork served over steamed rice, pickle mustard, 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, onions & carrots, with cucumber on the side.	\$16
Seafood Pineapple Fried Rice 海鲜菠萝炒饭 Wok-fried rice with juicy pineapple, shrimp, squid, imitation crabmeat and mussels, tossed with eggs, onions, green onion, zucchini and carrots in a savory-sweet seasoning	\$22

鲜 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 nuts)	var. price
Honey BBQ Pork	\$16	Thai Basil 🌶️	var. price
General Tso's Chicken 🌶️	\$15	Sweet Sour Chicken	\$15
Orange Chicken 🌶️	\$15	Sweet Sour Shrimp	\$16
Sesame Chicken	\$15		

Lunch Box included: Veg Spring Roll & Fried Pork Dumpling

Choose 1 each

Base: Steamed Rice | Fried Rice +\$2

Soup: Hot & Sour Soup or Chicken Soup

Side: Marinated Cucumber Salad, Kimchi or Seaweed Salad

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.

🌶️ gluten free 🌿 vegetarian 🌶️ spicy

ENTREE

Served with Steamed Rice | Fried Rice +\$2

Honey BBQ Pork (Char Siu) 秘制叉烧 House Umami BBQ pork glazed with umami sauce	\$22	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
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	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
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.	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, bell peppers, green beans, & lime on the side.	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, snow peas, mushrooms, bell peppers, Chinese cabbage & baby corn.	var. price	Massaman Curry 马萨曼咖喱 🌶️🚫 (contains nuts) Choice: Tofu \$17 Chicken \$17 Beef \$20 Shrimp \$20 A rich, mild Thai coconut curry simmered with onion, bell peppers, peanuts & basil top with cashew nuts.	var. price
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	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
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.	var. price	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
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	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
General Tso Chicken 左宗鸡 🌶️ Breaded fried chicken with sweet & spicy sauce, dried chili peppers & broccoli garnish	\$18	Salt & Pepper Shrimp 椒盐虾 Crispy shrimp stir-fried with onions and bell peppers, tossed in fragrant salt-and-pepper seasoning.	\$20
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	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
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	Shrimp & Lobster Sauce 虾龙糊 Tender shrimp and lobster sautéed in a savory lobster sauce with peas, and carrots.	\$32
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	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
Sweet & Sour Chicken 甜酸鸡 Crispy fried chicken serve with a tangy sweet and sour sauce	\$18	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
Sweet & Sour Shrimp 甜酸虾 Crispy fried shrimp serve with a tangy sweet and sour sauce	\$20	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
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
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	Grilled Salmon 煎三文鱼 🚫 Grilled salmon steak, herb-seasoned and finished with lemon, served with bell pepper and creamy roasted potatoes.	\$32
Mapo Tofu 麻婆豆腐 🌶️ Soft tofu simmered in a spicy Szechuan chili-bean sauce with ground pork, garlic, and green onion.	\$16	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
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	Shredded Pork with Dried Tofu 香干肉丝 Tender shredded pork stir-fried with dried tofu, celery, and carrots in a savory house sauce.	\$16
Pepper Steak 青椒牛 Tender sliced beef stir-fried with bell peppers and onions in our savory house brown sauce.	\$18	Stir Fried String Beans 干煸四季豆 Stir-fried string beans with minced pork, garlic.	\$14
Black Pepper Beef 黑椒牛 Tender beef stir-fried with bell peppers and onions in our bold black pepper seasoning.	\$19	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
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	General Tso's Tofu 左宗豆腐 🌶️🌱 Breaded fried tofu with sweet & spicy sauce, dried chili peppers & broccoli garnish	\$16
Sour Pickle Mustard Beef 酸菜牛肉 Tender beef sautéed with pickled mustard greens, bell peppers, and onions	\$20	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

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

Served with kids' juice | fried rice +\$2
available for age of 10 & under

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
Chicken Katsu w. French Fries	\$9
Sweet & Sour Chicken w. Steamed Rice or French Fries	\$9

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.

🚫 gluten free 🌱 vegetarian 🌶️ spicy

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	
Virgin Guava Mojito	\$7.5
Guava Puree, Mint Leaves, lime, top with sparkling water	



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



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
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 (contains sesame seed)	\$9.5
Sticky Rice w. Ice Cream	\$7.5
Creme Brulee Cheesecake	\$11.5
Chocolate Ganache Brownie Cheesecake	\$12
Matcha Taiyaki (Wafer Sandwich Ice Cream)	\$6
Ice Cream	\$5.5
Vanilla Strawberry	



HOT TEA

Mao Feng Black Tea	\$6
Smoked 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

	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 liqueur	
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	
Expresso Martini	\$14
Grey Goose Vodka, Barker Expresso, Kahlua	
Sangria	\$14
Red wine Sangria with Bacardi Rum, triple sec, orange juice, soda, oranges, lemons, and lime	
Maitai	\$14
White Rum, Myer Rum, triple sec, pineapple juice, orange juice & grenadine	
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	
Guava Tea'ni	\$14
Absolute Vodka, lime juice, guava puree, jasmine tea	
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 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