

Our cuisine features the bold flavors of Chinese, Thai, Vietnamese, Japanese and other worldly cuisines.  
 We prepare everything from scratch daily, use only the freshest ingredients, do not use MSG and use oil sparingly.  
 Our seafood is delivered fresh, via overnight delivery, several times each week from East coast, Hawaiian and Tokyo fish markets

## Martinis

Red Dragon  
 Blood Orange  
 Lemongrass  
 Pama Cosmo  
 Geisha  
 Cucumber  
 Pear  
 Chocolate  
 Espresso  
 Green Tea  
 Sake-tini  
 Strawberry  
 Cosmo  
 Appletini

## Mojitos

Classic  
 Pomegranate  
 Cherry  
 Pear  
 Cucumber

## Specialty

Mai Tai  
 Caipirinha  
 Red Ginger Sangria  
 Peach Sake Sangria  
 Sakarita



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## SMALL PLATES

### Edamame $\tau$

steamed young soybean pods, sea salt (4)

### \*Tuna Ceviche Tartar

honolulu fish co. ahi, lime, red onion, roma tomato, jalapeno, taro chips (12)

### Mee Krob Noodles

crisp rice vermicelli noodles wok tossed with shrimp, Chinese black mushrooms, Thai sweet-sour sauce, mung bean sprouts, fresh coriander and lime (10)

### Calamari

rice dusted calamari with Korean Kochujang vinaigrette, wonton cracker, mixed greens (10)

### Vietnamese Spring Rolls

chicken and pork spring rolls with glass noodles, carrot, shiitake mushrooms, sweet chili sauce (8)

### Potstickers

seared and steamed pork, shrimp and vegetable dumplings, creamy chili sauce, ginger infused soy sauce (9)

### Crab Stick "Rangoon"

lump crab spring rolls with scallion cream cheese, mango sweet & sour and Chinese hot mustard sauce (9)

### Dragon "Wings"

house-made panko crusted boneless chicken breast "wings", spicy Korean red pepper sauce, Stilton blue cheese (7)

### \*Beef Ishi-Yaki

beef tenderloin drizzled with extra virgin olive oil & sea salt, cooked at the table on a Japanese hot stone (8)

### Minced Chicken in Lettuce Wraps

minced chicken breast, shiitake mushrooms, Chinese vegetables, hoisin-sesame sauce, crisp lettuce jammers (10)  
*(may be prepared with tofu for vegetarian option)*

## SOUP SALAD

### Wonton

pork and shrimp wontons, Chinese master broth with spinach, napa cabbage and carrot (6)

### Clam Miso $\tau$

miso broth with steamed baby clams, wakame, tofu, enoki mushrooms, scallion (5)

### Soup of the Day

your server will describe today's special soup selection

### Thai Caesar $\tau$

hearts of romaine, Thai "caesar" dressing, crispy parmesan frico (8)

### Stilton Blue Cheese Salad $\tau$

baby spinach, chopped romaine, green apple, candied walnuts, Stilton cheese, aged sherry vinaigrette (9)

### Red Ginger House

young organic greens, mandarin orange, green apple, toasted almonds, light curry vinaigrette (7)

### Chèvre & Citrus Salad

baby lettuces, Belgian endive, goat cheese wonton, honeyed pine nuts, citrus vinaigrette (9)

## MAIN PLATE

### Thai Curry $\tau$

chicken and prawns simmered in green curry sauce with white mushrooms, bamboo shoots, micro basil, jasmine rice (22)  
*(may be prepared with chicken, shrimp or tofu only)*

### Sea Bass

miso glazed Chilean sea bass with sake, mirin and soy, cucumber pickle, Thai jasmine rice (32)

### Kung Pao Chicken

stir fried with snow peas, carrot, pea tendrils and peanuts (16)

### Shrimp and Crab Udon

large shrimp wok tossed with spinach, scallion, edamame, Japanese wheat noodles, lump blue crab, mustard crème (27)

### Vietnamese Shaking Beef

wok seared beef tenderloin with baby bok choy, basil, mint, watercress, crisp Shanghai noodles (24)

### \*T.L. Tenderloin Penang

grilled all natural beef tenderloin, panko-potato gratin, Penang curry sauce with onion, red bell pepper, haricot verts (34)

### \*Rack of Lamb

grilled all natural rack of Colorado lamb, panko-garlic crust, haricot verts, caramelized daikon (35)

### Honey Glazed Walnut Prawns $\tau$

crisp butterflied prawns, creamy Grand Marnier sauce, honey glazed walnuts (24)

### \*Tuna

grilled Honolulu Fish Co. ahi, steamed baby bok choy, warm sushi rice, signature tamarind sauce (28)  
*(recommended preparation - extra rare to medium)*

### Thai Bouillabaisse $\tau$

white prawns, diver scallops, sea bass and P.E.I. mussels simmered in red curry coconut broth with roasted Japanese eggplant, sweet potato, shiitake mushrooms, Thai basil crostini (32)

$\tau$  indicates gluten free items, certain other items may be prepared gluten-free, please ask your server

Mikeil Morris-sous chef, Don Jurek-sous chef, Shaun Dobie-sous chef, Beau Begeman-sushi chef, Joel Reeves-pastry chef, Dan Marsh-chef/owner

\*items are served raw, undercooked or can be cooked to order. Consuming undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

18% Gratuity added for parties of 8 or more

split plate charge