



CHAMPAGNE & SPARKLING

CHAMPAGNE BRUT

	GLASS	BOTTLE
Piper - Heidsieck France	19	95
Laurent - Perrier France	24	110
Veuve Clicquot France	36	180
Dom Pérignon France		450

CHAMPAGNE BRUT ROSÉ

Piper - Heidsieck France	140	
Laurent - Perrier France	250	
Dom Pérignon France	695	

CHAMPAGNE DEMI SEC

Piper - Heidsieck France	120	
Laurent - Perrier France	140	
Moët & Chandon "ICE" Impérial France	150	

SPARKLING

Prosecco Villa Sandi Valdobbiadene Italy	10	48
Prosecco Lunetta Italy		50
Prosecco Santa Margherita Valdadige Italy	9	45
Navarro Correas Extra Brut Argentina	8	38
Navarro Correas Brut Malbec Rose Argentina	8	38
Moscato Cavit Italy	9	47

WHITE WINES

PINOT GRIGIO

Anterra Venice, Italy		36
Las Moras San Juan, Argentina	9	38
Santa Margherita Alto Adige, Italy	10	49

SAUVIGNON BLANC

Fumé Blanc Robert Mondavi Napa Valley, USA		78
Rodney Strong California, USA		54
Duckhorn (90 WS) Napa Valley, USA	11	59
Cakebread Cellars Napa valley, USA		89
Villa Maria Marlborough, New Zealand	10	52
Nobilo Marlborough, New Zealand		46
Babich Marlborough, New Zealand	11	55

CHARDONNAY

Josh Cellars California, USA	9	42
Lis Neris Jurosa, Italy		86
Liberty School Central Coast, USA	11	52
Rodney Strong California, USA		47
Pouilly - Fuissé Louis Jadot Burgundy, France		79
Cakebread Cellars Napa valley, USA		99

RIESLING

S.A. Prüm Essence Mosel, Germany	12	57
Dr Konstantin Frank Dry (93 JS) New York, USA	10	46
"Dr L" Loosen Bros. Mosel, Germany		42

WHITE BLENDS

Conundrum California, USA	14	65
Blindfold by The Prisoner (90 RP) California, USA		76

ROSÉ & WHITE ZINFANDEL

Rock Angel (95 D) Côtes de Provence, France	12	58
AIX Rosé Côtes de Provence, France		45
Château Minuty Côtes de Provence, France		38
Coastal Ridge White Zinfandel California, USA	8	40
White Zinfandel Woodbridge California, USA		39

RED WINES

PINOT NOIR

Louis Jadot Burgundy, France		68
Rodney Strong Russian RV Sonoma County, USA	9	54
Decoy by Duckhorn Sonoma County, USA		68
Robert Mondavi (Private Selection) California, USA		52
Crossbarn by Paul Hobbs Sonoma Coast, USA		98
Meiomi California, USA	14	65

MERLOT

Red Diamond Washington State, USA	9	42
Marques de Casa Concha Peumo, Chile		44
St. Francis Sonoma County, USA		72

CABERNET SAUVIGNON

Josh Cellars California, USA	10	48
Dilé Piemonte, Italy		42
Medalla Real Gran Reserva Santa Rita Valle del Maipo, Chile		47
Marques de Casa Concha Peumo, Chile		42
Liberty School Paso Robles, USA		50
St. Francis Sonoma Countys, USA		72
Decoy by Duckhorn (90 WE) Sonoma County, USA	14	62
Reserve Selection Raymond Napa Valley, USA		95
Don Melchor Puente Alto, Chile		205
Caymus (90 WS) Napa Valley, USA		175

MALBEC

Norton Reserva Mendoza, Argentina	10	45
Achaval Ferrer Mendoza, Argentina		48
Killka Salentein Art & Wine Mendoza, Argentina		52
Las Moras Barrel Select (90 TA) San Juan, Argentina	9	38
Alta Vista Terroir Selection Mendoza, Argentina		79

RED BLENDS AND OTHER VARIETIES

Dilé, Barbera D'Asti Piemonte, Italy		44
The Prisoner (91 WS) Napa Valley, USA		110
689 Red Blend Napa Valley, USA	11	50
Rodney Strong Symmetry Alexander Valley, USA		57

SAKE

Enter ● Sake Black Kitashitara-Gun, Japan		15
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SPARKLING

Gekkeikan Zipang Junmai Sparkling Kyoto, Japan		19
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HALF BOTTLES

Gekkeikan Nigori Junmai-Shu Kyoto, Japan		23
Gekkeikan Suzaku Junmai Ginjo-Shu Kyoto, Japan		33
Murai Tanrei Junmai Kyoto, Japan		32
Murai Sugidama Junmai Ginjo Kyoto, Japan		34
G-Joy Junmai Ginjo Genshu Oregon, USA		28

BOTTLES

Murai Tanrei Junmai Kyoto, Japan		68
Murai Sugidama Junmai Ginjo Kyoto, Japan		71
G-Joy Junmai Ginjo Genshu Oregon, USA		51
Gekkeikan Suzaku Junmai Ginjo-Shu Kyoto, Japan		66

SAKE BY THE GLASS

Gekkeikan Zipang Junmai Sparkling Kyoto, Japan		10
Gekkeikan Nigori Junmai-Shu Kyoto, Japan		9
Gekkeikan Suzaku Junmai Ginjo-Shu Kyoto, Japan		12
Murai Tanrei Junmai Kyoto, Japan		13
Murai Sugidama Junmai Ginjo Kyoto, Japan		14
G-Joy Junmai Ginjo Genshu Oregon, USA		10

WS = WINE SPECTATOR / WE = WINE ENTHUSIAST /
 JS = JAMES SUCKLING / RP = ROBERT PARKER / TA = TIM ATKIN /
 D = DECANTER

SHARE YOUR WAY AROUND ASIA

SOUPS

Wonton 6

Fresh slow cooked broth with soy sauce and white pepper, shrimp wonton, mushroom and green onion

(S) (GF) Tom Yum Kung 6

Shrimps with lemon grass, jalapeño, coconut milk, shiitake mushrooms and green onions

(V) Japanese Mushrooms 5

Delicate shiitake broth, Japanese mushrooms, white mushroom, glass noodle and green onion

(S) Thai Chicken Noodle Soup 8

Fiery red curry paste, fresh chicken broth and coconut milk. Chicken, glass noodle and fragrant herbs

Pork & Chicken Ramen 10

Azia style pork and chicken ramen with boiled egg and leeks

VEGETARIAN

(V) Bok Choy Salad 6

Bok choy mixed with green onions, sesame seeds, served hot with our homemade dressing

(GF) (V) Edamame 5

Steamed soybeans sprinkled with sea salt

(S) (V) Spicy Samosa 7

Potato, peas mixed into an authentic blend of spices stuffed in a crispy triangular puffed pastry

(V) Curried Veggies 7

Cauliflower, peas and Brussels sprouts garlic and onions

(V) Lotus Salad 6

Fresh salad, veggies and Asian dressing

(V) Stuffed Eggplant 7

Chinese cabbage, shiitake, garlic and soy sauce

(V) Mushroom Ragú 7.5

Stewed mushroom ragu served with udon noodles

RICE & NOODLES

(V) Chinese Fried Rice 8

Egg, green onions, ginger, carrots, shiitake mushrooms, peas mixed in fried rice

(V) Saffron Basmati Rice 5

Authentic long grain rice cooked with butter saffron and onions

(S) (V) Thai Rice Noodles 8

Noodles made out of rice with eggs, cabbage, peanuts, cashew, garlic, ginger bean sprouts and our homemade sauce

Udon Noodles 8

Noodles with chicken, carrots, scallions, shiitake and sesame oil

Optional add-ons, per item 3

Shrimp, Chicken, Pork, Beef, Duck

SASHIMI

(S) Yellow Tail Sashimi with Jalapeño 14

Thinly sliced yellow tail fish with spicy green jalapeño, bathed in our special soy sauce and served cold

Octopus Sashimi 14

Tuna / Salmon / Eel 12

BEEF

Aruba Rocks 25

Stone fired Angus Tender steak with wasabi and chive butter sauce

Mongolian Beef 18

Sliced Certified Angus Beef with green onions in our garlic ginger homemade oyster sauce

Beef Stir Fry 19.5

Wok Certified Angus Beef tenderloin and Asian vegetables with our garlic ginger homemade oyster sauce

LAMB

Butter Lamb 19.5

Pan fired chops with our homemade butter sauce

(GF) Indian Tandoori 19.5

Grilled lamb chops served with Indian tandoori seasoning

PORK

Korean BBQ Ribs & Pork Belly 13.5

Grilled pork ribs and golden brown pork belly served with our homemade Korean BBQ sauce

Japanese Gyoza 6.5

Pork, kale, scallions, ginger, sesame oil and soy sauce

Fried Pork Bao Bun 10

Bao Bun stuffed with broiled pork in our homemade sauce

DUCK

Peking Duck Lumpia 8

Duck spring roll with Asian vegetables and hoisin sauce

(GF) Crispy Duck Salad 12.5

Crispy duck with baby lettuce, decorated with pomegranate and pine nuts with fried onion rings

Steamed Duck Bao Bun 12.5

Broiled duck with cucumber in a lotus leaf bun

CHICKEN

Chicken Lettuce Wrap 12.5

Ground dark chicken and mushroom served on a lettuce leaf with crunchy rice noodles

Ginger Chicken 12.5

Dark meat chicken marinated in sweet ginger sauce

(S) Curry Chicken 12.5

Chicken thigh meat marinated into a blend of authentic Indian curry with coconut milk and tomato

(S) Chicken Wings 12

Fried chicken wings served with homemade honey sriracha sauce and sprinkled with sesame seeds

Teriyaki Chicken 12.5

Azia style golden fried chicken breast tossed on our homemade teriyaki sauce

SEAFOOD

(S) King Crab Legs 28

Steamed king crab and spicy red caviar sauce

Soft Shell Crab Bun 12.5

Crispy soft shell crab, steamed Chinese bun, cucumber and creamy spicy sauce

Spiny Lobster and Prawns 28

Wok seared succulent Caribbean lobster, black tiger prawns, shiitake, asparagus, garlic and black bean sauce

(GF) Steamed Sea Bass 24

Served with garlic, lemon grass, pink peppercorn and scallions

(GF) King Salmon 25

Stone fired Norwegian king salmon with wasabi and chive butter sauce

Green Shrimp 25

Colossal Black Tiger prawns, green vegetable and chili sauce, cashews, baby corn, Asian green peas and cilantro

Cold Green Tea Noodles 19.5

Served with salmon, lettuce and miso dressing

CHARCOAL GRILLED

Balinese Duck Satay 12.5

Fresh duck ground, exotic Asian spices, peanut sauce and fresh coriander

(S) Wild Spanish Octopus 14

Slow cooked and seared over charcoal. Sweet soy sauce glaze, Japanese mayonnaise and seven spices

DIM SUM

Family Style (8 pcs) 19.50

A perfect mix of Azia's homemade dim sums of seafood, pork, chicken and vegetables served steamed on a banana leaf

Crispy Shrimp Ball (3 pcs) 9

(S) "Fire Cracker" Shrimp (3pcs) 14

Chicken Dumpling (3 pcs) 8

(V) Vegetable Dumpling (3 pcs) 7

Shrimp Dumpling (3 pcs) 8

Pork and Shrimp Shumai (3 pcs) 8

with nuts

SUSHI

(V) Silk Road Roll 12

Crispy eggplant tempura, cream cheese, avocado, garam masala, spicy mango chutney and crunchy papadum

(V) Market Vegetable Roll 9.5

Avocado, cucumber, asparagus, carrots, bell peppers and sesame seeds

Salmon Roll 13.5

Salmon with cream cheese and avocado

Yellow Tail Roll 13.5

Yellow tail fish covered with wasabi sesame

(S) Spicy Tuna Bon Bon 14

Temari with avocado, spicy ahi tuna, and spicy sesame oil

Shrimp Tempura Roll 16

Shrimp, avocado and wakame salad with tempura flakes

King Crab Roll 16.5

Fresh crab and mango with spicy mayo

Eel Tempura Roll 16

Eel, cream cheese, fried carrots and leeks

TNT Roll 16.5

Crab roll with spicy mayo topped with shrimp, avocado, garlic and eel sauce