



## COCKTAILS

*Your Choice 12*

### Crouching Tiger

Rum Haven Coconut Rum, Lime, Passionfruit,  
Lemonade, Jamaican #1 Bitters

### Rickshaw Rickey

Fujimi Vodka, China China Amer, Domaine de  
Canton Ginger Liqueur, Lime and Yuzu Soda,  
Fresh Grapefruit and Lime, Thai Spice Bitters

### Lychee Lemon Drop

Fujimi Vodka, Domaine de Canton Ginger Liqueur,  
Lychee Syrup, Lemon, Yuzu Bitters

### Dragon's Fortune

Nikka Coffey Grain Whiskey, Hibiscus Syrup,  
Five Spice Bitters, Orange Peel

### Tanuki's Trick

Junmai Daiginjo Sake, Domaine de Canton Ginger  
Liqueur, Campari, Lychee Puree, Fresh Lime, Yuzu Bitters

### Five Spice Sour

Fuyu Whiskey, China China Amer, Fresh Lemon,  
Oils of Orange, Five Spice Bitters, Egg White

## ALCOHOL-FREE LIBATIONS

*Your Choice 8*

### Yuzu-Ginger Spritz

Fever Tree Lime-Yuzu Soda, Ginger Puree, Fresh Lemon

### Garden of the Ancients

Hibiscus Syrup, Chamomile Tea, Fresh Grapefruit  
and Lime, Splash of Soda, Blood Orange Bitters

### Blood Moon Eclipse

Sanpellegrino Aranciata Rossa, Ginger Puree, Grapefruit  
Juice, Fresh Lime, Blood Orange Bitters

## FEATURED SPIRITS FROM THE FAR EAST

### VODKA

Haku (Japan) 10

Fujimi (Japan) 11

### GIN

Roku (Japan) 9

Etsu (Japan) 10

### WHISKEY

Suntory Toki (Japan) 10

Nikka Coffey Grain (Japan) 13

Ichiro's Malt & Grain (Japan) 15

Kavalan Distillery Select Whisky (Taiwan) 12

Fuyu Small Batch (Japan) 11

Kaiyo Cask Strength (Japan) 14

## FEATURED BEERS FROM THE FAR EAST

*Your Choice 8*

Leo Lager (Thailand)

Sapporo (Japan)

Asahi (Japan)

Far Yeast Kagua Saison (Japan)

Tsing Tao (China)

18% gratuity will be added to parties of 8 or more.



## SAKÉ

### SPARKLING

Hakutsura Awayuki, Hyogo, Japan 300ml. 18

## TRADITIONAL SAKÉ

### GINJO

Mizubasho, Gunma, Japan 720ml. 55

### JUNMAI – Pure Rice / Full body

Gekkeikan "Morimoto," Kyoto, Japan 210ml. 36

### JUNMAI GINGO – Premium, Aromatic, Medium Body

Rihaku Shuzo "Wondering Poet," Chugoku, Japan 300ml. 38

Murai Family "Sugidama," Aomori, Japan 300ml. 35

Dewazakura Dewasansan "Green Ridge," Yamagata, Japan 720ml. 70

HeavenSake "Hakushika," Hyogo, Japan 720ml. 90

### JUNMAI DAIGINJO – Ultra-Premium, Elegant, Light Body

Hakutsuru, Hyogo, Japan 720ml. 55

HeavenSake "Urakasumi," Yamaguchi, Japan 720ml. 120

Dewazakura "Mountain Cherry," Japan 720ml. 150

### NIGORI – Roughly Filtered / Cloudy, Milky / Full Body

Murai Family "Genshu Nigori," Aomori, Japan 300ml. 25

### WARM SAKÉ

Sho Chiku Bai Junmai

Bottle 20 / 10oz 8 / 6oz 5



## WINE LIST

### FEATURED WINERY

#### Wente Vineyards

Wente Vineyards is the country's oldest, continuously operated family-owned winery, founded in 1883. Today, the winery maintains its leadership role in California winegrowing under ownership and management by the fourth and fifth generations of the Wente family.

Riesling "Riverbank," Arroyo Seco, Monterey	6.5	25
Chardonnay "Restaurant Cuvee," Livermore Valley, Central Coast	7.5	29
Pinot Noir "Riva Ranch Vineyard," Arroyo Seco, Monterey	14	52

### PREMIUM WINES

#### SPARKLING WINE

Domaine Chandon, Brut, Napa Valley, California 187ml. / 750ml.	14	42
Le Grand Courtage, Brut Rosé, France 187ml.	14	

#### WHITE WINE

Albariño, Paco & Lola, Rias Baixas, Spain	9	35
Chardonnay, La Crema, Sonoma Coast	13	50
Chardonnay, Rombauer, Carneros, Napa Valley	21	80
Gewürztraminer, Chateau Ste. Michelle, Columbia Valley	7.5	28
Moscato, Terra d'Oro, California	11	44
Pinot Gris/Grigio, Acrobat, Oregon	9	35
Riesling, Chateau Ste. Michelle "Eroica," Columbia Valley	13.5	52
Sauvignon Blanc, Brancott, Marlborough, New Zealand	12	45
White Blend, Conundrum, California	13.5	52



## WINE LIST (CONTINUED)

### PREMIUM WINES

#### ROSÉ

Grenacho/Cinsault/Syrah, Domaine Ott "BY.OTT", Cotes de Provence, France	11	42
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#### RED WINE

Cabernet Sauvignon, Beaulieu Vineyard, Napa Valley	23	90
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Cabernet Sauvignon, Justin, Paso Robles	13	50
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Italian Varietals, Ruffino "Ducale," Chianti Classico Riserva, Tuscany	13	50
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Merlot, Duckhorn, Napa Valley	19	75
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Merlot, Rombauer, Carneros, Napa Valley	19	75
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Petite Sirah, Guenoc, Lake County	9	35
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Pinot Noir, Belle Glos "Dairyman Vineyard," Russian River Valley	16	60
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Red Blend, DAOU "The Pessimist," Paso Robles	14	55
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Zinfandel, Cline "Old Vines", Lodi	14	55
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## DIM SUM AND THEN SUM

<b>Pork Pot Stickers</b> Housemade Pot Sticker Sauce, Scallions	10	<b>Pork Belly Bao Buns</b> Hoisin Sauce, Cucumber, Scallions	16
<b>Pork and Shrimp Siu Mai</b> Ginger Soy Dipping Sauce	12	<b>GF V Sautéed Chinese Broccoli</b> Sesame Oil, Toasted Garlic	9
<b>Shrimp Har Gow</b> Ginger Soy Dipping Sauce	12	<b>Tempura Prawns</b> Daikon Radish Slaw, Yuzu Ponzu Dipping Sauce	15
<b>Pork Egg Rolls</b> Roasted Jalapeño Plum Sauce	10	<b>GF ) Salt and Pepper Chicken Wings</b> Sesame Oil, Serrano & Red Peppers	14
<b>GF ) Salt and Pepper Calamari</b> Sesame Oil, Serrano and Red Peppers	15	<b>Shrimp Stuffed Crab Claws</b> Ground Shrimp, Panko Crust, Creamy Honey-Citrus Sauce	18
<b>V Edamame</b> House Teriyaki Sauce, Sriracha	6	<b>Red Bloom Salad</b> Mixed Greens, Julienne Bell Pepper and Carrots, Mandarin Oranges, Toasted Sesame Seed Vinaigrette With Chicken Skewer 13 With Shrimp 13	8
<b>) Seared Ahi Tuna</b> Mixed Baby Greens, Scallions, Soy Lime Dipping Sauce	14	<b>Vietnamese Chicken Salad</b> Chicken, Cabbage, Carrots, Scallions, Fresh Herbs, Crushed Peanuts, Housemade Fish Sauce, Crispy Rice Noodles	14
<b>Crab Rangoon</b> Dungeness Crab, Surimi Crab, Cream Cheese, Fried Wonton Wrapper	12		
<b>BBQ Pork Bun</b> Hong Kong Style Shredded BBQ Pork	10		



## RAMENS AND SOUPS

### Pork Belly Ramen

Double Pork Broth, Pork Belly, Bean Sprouts, Scallions, Black Garlic Oil, Nori, Bamboo Shoots, Marinated Soft Boiled Egg

16

### Thai Coconut Curry Ramen

Coconut Milk Green Curry Broth, Baby Bok Choy, Bean Sprouts, Scallions, Pickled Shiitake Mushrooms, Cilantro, Nori, Bamboo Shoots, Marinated Soft Boiled Egg  
Choice of Chicken or Tofu / Vegan Option Available

16

### Wor Wonton Soup

Chicken Broth, Pork Wontons, Chicken, Shrimp, Mushrooms, Baby Bok Choy, Water Chestnuts, Scallions

18

### GF Pho 775

Shaved Beef, Beef Tendon, Beef Meat Balls, Rice Noodles, Bean Sprouts, Scallions, Jalapeños, Thai Basil, Lime, Shaved Onions, Cilantro

18

### Da Lat Pho

Bone-in Beef Ribs, Beef Brisket, Rice Noodles, Beef Bone Broth, Scallions, White Onion, Cilantro, Bean Sprouts, Fresh Lime, Jalapeños, Basil

28

## ADD ONS

Marinated Soft Boiled Egg 2.5 | Wontons (3) 3 | Baby Bok Choy 3

Serrano Peppers 1.5 | Chicken Skewer 5 | Shrimp 5

## NOODLES AND RICE PLATES

### Garlic Noodles with Roasted Crab Legs

Stir-Fry Wheat Noodles, Roasted Crab Legs, Savory Garlic Sauce, Parmesan Cheese

Market Price

### Beef Chow Fun

Wok-Fried Beef, Wide Rice Noodles, Soy and Oyster Sauce, Bean Sprouts, Green and White Onions

19

### Chow Mein

Wok-Fried Wheat Noodles, Bean Sprouts, Scallions, White Onion, Snow Peas, Carrots, Soy and Oyster Sauce  
Chicken add 3 / Pork add 3 / Shrimp add 4 / Combo add 5 / Vegan Option Available

16

### Grilled Pork Vermicelli Salad

Thin-sliced Lemongrass Pork, Ambient Vermicelli Rice Noodles, Lettuce, Cucumber, Bean Sprouts, Vietnamese Pickled Vegetables, Basil, Crushed Peanuts, Special Fish Sauce

22

### Fried Rice

Wok-Fried Jasmine Rice, Rainbow Cauliflower, Red Bell Pepper, Scallions, Egg, Soy Sauce  
Chicken add 3 / Pork add 3 / Shrimp add 4 / Combo add 5 / Vegan Option Available

16

### Pineapple Curry Fried Rice

Wok-Fried Jasmine Rice, Fresh Pineapple, Curry Powder, Ginger, Scallions, Cashew Nuts  
Choice of Chicken, BBQ Pork, or Shrimp

22

### Ahi Tuna Poke Bowl

Avocado, Pickled Shiitake Mushrooms, Marinated Soft Boiled Egg, Cucumbers, Scallion Salad, Micro Cilantro

22



## BIG PLATES

<b>Korean Beef Short Ribs</b>	27
Grilled, Bone-In Beef Short Ribs, Kimchi, Mixed Asian Vegetables, Steamed Jasmine Rice	
<b>Whole Peking Duck</b>	26 Half / 44 Full
Served Family Style with Bao Buns, Hoisin Sauce, Sliced Cucumber, Scallions	
<b>GF Miso Glazed Salmon</b>	25
Miso Marinated Pacific Salmon, Mixed Asian Vegetables, Steamed Jasmine Rice	
<b>)) Szechuan Chicken</b>	19
Red Chilis, Red and Green Bell Peppers, Onion, Szechuan Peppercorn, Garlic, Ginger, Steamed Jasmine Rice	
<b>Honey Walnut Shrimp</b>	26
Tempura Battered Fried Shrimp, Creamy Honey Sauce, Candied Walnuts, Orange Zest, Steamed Jasmine Rice	
<b>) Mongolian Beef</b>	20
Wok-Fried Beef, Mushrooms, Red Chilis, White Onions, Scallions, Soy and Oyster Sauce, Crispy Rice Noodles, Steamed Jasmine Rice	
<b>Pork Belly Adobo</b>	22
Crispy Pan-Seared Pork Belly, Sweet and Savory Soy-Vinegar Sauce, Mixed Asian Vegetables, Scallions, Fried Garlic, Steamed Jasmine Rice	
<b>Fish with Black Bean Sauce</b>	26
Wok-Fried Fish Fillet, White Onion, Bell Pepper, Scallions, Ginger-Garlic Black Bean Sauce, Steamed Jasmine Rice	
<b>)) Spicy Eggplant with Tofu</b>	18
Wok-Fried Eggplant, Tofu, Onions, Red and Green Bell Peppers, Garlic, Chili Paste, Housemade Oyster Sauce, Steamed Jasmine Rice / Vegan Option Available	
<b>Shaken Beef</b>	32
Wok-Fried Filet Mignon, Onions, Bell Pepper, Garlic-Oyster Sauce, Sesame Oil, Black Pepper, Steamed Jasmine Rice	

## SIDES

Kimchi	5	Mixed Asian Vegetables	6
Steamed Rice	4	Chinese Broccoli	9



## DESSERTS

<b>Trio of Mochi</b> Chocolate, Strawberry, Matcha	8
<b>Crispy Sesame Balls</b> Sesame Crusted Crispy Golden Rice Dough with Sweet Red Bean Paste	8
<b>Ginger Crème Brulée</b>	8
<b>Trio of Mousse</b> Mango, Coconut, Ube	8
<b>Candied Ginger Ice Cream</b>	6

## BOBA TEA

*Your Choice 5.5*

### Traditional Milk Tea

Tiger Tea  
Black Sugar  
Ube  
Sesame

### Exotic Fruit Tea

Dragon Fruit  
Passion Fruit  
Lychee  
Mango

## COFFEE, TEA & SODA

Freshly Brewed Coffee / Decaf	4.5
Selection of Fine Teas	4.5
Espresso	4.5
Cappuccino / Café Latté	5.5
Soft Drinks	4.5
Red Bull/Red Bull Sugarfree	6
S. Pellegrino/Acqua Panna 500ml	4





### *More Award-Winning Restaurants:*

#### **ATLANTIS STEAKHOUSE**

Atlantis Steakhouse proudly serves Allen Brothers meats, USDA Prime cuts, chosen for their superb quality, marbling and flavor. Unsurpassed service and ambiance are second to none. Dinner served Wednesday – Sunday from 5 pm. Reservations recommended, please call 775.824.4430 or visit [atlantiscasino.com/dining](http://atlantiscasino.com/dining)

#### *Bistro Napa*

Experience innovative small plates, perfect for sharing, delectable big plates, a raw seafood bar and playful desserts that are deceptively delicious. Sommelier selected 4,000 bottle wine cellar. Daily social hour in the lounge from 4 pm – 6 pm. Dinner served nightly from 5 pm. Reservations welcome, please call 775.335.4539 or visit [atlantiscasino.com/dining](http://atlantiscasino.com/dining)

#### **Manhattan deli**

A great deli has a New York accent. Serving lunch and dinner from 11 am.

#### **PURPLE PARROT**

Choose from American favorites and breakfast, as well as the award-winning soup and salad bar. Complement your dining experience with a cocktail from the Bloody Mary bar. Open 24 hours.



Voted Best of Reno year-after-year by locals. Serving breakfast, lunch, dinner daily and Weekend Champagne Brunch.



The freshest seafood the oceans have to offer with fabulous views of the Sierra. All-you-care-to-eat nigiri and maki sushi on the unique non-smoking Sky Terrace. Serving lunch and dinner daily from 11 am.



Enjoy Chicago-style hot dogs, pizzas, sandwiches, ice cream, shakes and soft drinks.