

SIGNATURE COCKTAILS

Pomatini

vodka, pomegranate juice, sweet & sour

Mangotini

vodka, mango liqueur, mango purée, cranberry sinker

Apple Martini

vodka, green apple liqueur

Cosmo Bianco

vodka, white cranberry juice, fresh lime, sugar rimmed glass

Ultimate Cosmopolitan

citroen vodka, cointreau liqueur, pineapple juice, topped with champagne

Sake-tini

vodka, sake, cucumber, olive

The Uni Shot

sea urchini, smelt roe, quail egg, green onion, ponzu sauce, choice of champagne or cognac

SAKE COLLECTION

Sake Flight \$20

three 2 oz. sakes to compare side by side
ask your server for this week's selections

Kira "Twinkle" Junshu Sake Bottle \$130 (1.8L)

sharp, refreshing, mildly bitter, rich flavor that gently unfolds, super dry

Momokowa' "Diamond" Sake Junmai Ginjo bottle \$44 (720ml)

smooth, slightly dry, full bodied

Bishonen "Beautiful Boys" glass \$15 bottle \$120

intense aromas of asian pears, dried jasmine and chestnuts, powerful and expansive palate, yet still retains its balance and grace

Hitori Musume Nigori "Only One Daughter" (Unfiltered) glass \$14 bottle \$68

floral and nutty aromas, medium bodied, mellow palate with a round finish

Otokoyama "Male Mountain" bottle \$80 (720ml)

delicate nose with honey, melon, and floral aromas, clean and balanced with a crisp finish

Ichinokura "Top Treasury" bottle \$80 (720ml)

roasted nut and honey aromas, round and full palate with a plush finish

Tsukasabotan Junmai "Peony Flower" bottle \$150 (1.8L)

rice aromas with dairy overtones, medium dry, round and balanced texture

Kurosawa Junmai "Black Stream" bottle \$35 (300 ml)

abundant fruit aroma, dry, smooth, light, great balance, clear refined finish

Kaori Junmai Ginjo "Aromatic" bottle \$52 (300ml)

muscat grape and banana aromas, delicately sweet, mild, light, floral and honeysuckle tastes



Never Settle.

APPETIZERS

Edamame (Dau Hoa Lan) \$5

steamed soy beans sprinkled with sea salt

Hot and Sour Soup \$5

white tofu, chicken, chinese dried mushrooms, eggs, bamboo shoots, green onions, white pepper

Shiro White Miso Soup \$5

our finest miso, white tofu, mushrooms, green onions

Beef Tataki \$18

thin medallions of lightly seared tenderloin, fresh-cracked pepper, siracha, yuzu-garlic soy sauce

Escolar Tataki \$16

thin slices of seared whitefish encrusted in fresh ground black pepper, yuzu-garlic vinaigrette

House Spring Rolls (2) (Goi Cuon) \$6

shredded chicken breast, shrimp, rice noodles, green leaf lettuce, cilantro, mint, peanut-chili dipping sauce

Crabmeat Mango Spring Rolls (2) (Goi Cuon Thit Cua, Soai, Cu San) \$8

sautéed crab, sliced mangos, jicama

Vietnamese Egg Rolls with Lettuce Wraps (2) (Cha Gio) \$6

ground pork, carrots, black mushrooms, garlic, onions,
pickled carrots and daikon radish, ginger-nuoc mam dipping sauce

Beef Satay \$11 or Chicken Satay \$9

two skewers of grilled beef or chicken marinated in thai spices, peanut-chili dipping sauce

Signature Sea Bass \$12

marinated in miso and sake

S Sweet & Sour Pork Ribs \$12

Vietnamese Beef Tartar \$14

rare, chopped tenderloin cured with lime juice
mint, rau om, fried onions, lemon zest, chopped peanuts, ginger dipping sauce, shrimp chips

S Pork Dumplings \$11

ginger chile sauce

Indo-Chine Soft Shell Crab \$15

sea salt, garlic, onions, jalapeños, dried chili peppers

Sea Salt & Chili Pepper Calamari \$12

sea salt, garlic, onions, jalapeños, dried chili peppers

Vegetable Tempura Combo \$7

onion rings, zucchini, asparagus, sweet potatoes, tempura dipping sauce

SALADS

Chicken Cabbage Salad (Goi Ga Bap Cai) \$9

finely-cut chicken breast, cabbage, rau ram, mint, fried shallots, cilantro, ground peanuts, lime juice

House Salad \$6

mixed greens, cherry tomatoes, cucumbers, shredded carrots, diakon radish, ginger dressing

Spinach Salad \$6

baby spinach, cherry tomatoes, sweet red onions, honey-roasted pecans, raspberry vinaigrette



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FIRE POT SOUP

Traditional Vietnamese Family Style Lau Canh Chua
Shrimp, Sea Bass, or Combination
(may be made spicy upon request)

\$19 for 2 \$35 for 4

hot (jalapeño), sweet (pineapple), and sour (tamarind) soup
blend of citrus juices, bean sprouts, tomatoes, cilantro, bacah

ENTRÉES FROM THE SEA

Sea Salt & Chili Pepper Australian Lobster Tail market
sea salt, garlic, onions, jalapeños, dried chili peppers

Vietnamese Surf & Turf market
australian lobster tail and shaken beef entrée combination

Signature Fried Whole Fish (Ca Chien) market
gulf red snapper seasoned and wok fried; ginger-nuoc mam sauce, steamed rice

Chilean Sea Bass \$29
marinated in miso and sake, baked to perfection, asparagus, steamed rice

Grilled North Atlantic Salmon \$24
garlic-oyster sauce, sautéed mushrooms, steamed rice

Sea Salt & Chili Pepper Shrimp (Tom Ran Muoi) \$29
sea salt, garlic, onions, jalapeños, dried chili peppers

Sea Salt & Chili Pepper Seafood Combination (Do Bien Ran Muoi) \$32
shrimp, scallops, and calamari
sea salt, garlic, onions, jalapeños, dried chili peppers

Mandarin Orange Shrimp (Tom Sau Cam) \$28
wok sautéed with whole chili peppers and dried orange rinds; vegetables, steamed rice

NOODLES & VEGETABLE CLAY POT

Big Flat Noodles in Black Bean Sauce
Shrimp \$26 Beef \$24 Chicken \$22 Vegetables \$19
big flat noodles wok sautéed with napa cabbage, carrots, mushrooms, green onions, asparagus

Thinly Sliced Egg Noodles in Oyster Sauce
Shrimp \$26 Beef \$24 Chicken \$22 Vegetables \$19
thin noodles wok sautéed with napa cabbage, carrots, mushrooms, green onions, asparagus

Vegetable Clay Pot with Tofu \$17
baby bok choy, mushrooms, asparagus, snow peas, bean sprouts, water chestnuts,
tomatoes, napa cabbage, carrots, oyster sauce



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ENTRÉES FROM THE LAND

Grilled Rack of Lamb \$36

colorado big eye lamb chops marinated in ginger and garlic; oyster sauce, asparagus

Center Cut Filet Mignon \$35

yuzu-garlic soy sauce, asparagus, mashed potatoes topped with wasabi cream

Vietnamese "Shaken Beef" (Bo Luc Lac) \$29

tenderloin cubes wok sautéed with onions, green onions, mixed greens; steamed rice

Korean Beef \$24

grilled beef slices marinated in korean spices; onions, kim chee, steamed rice

Crispy Beef (Bo Sau Tung) \$24

wok sautéed in sweet and spicy hoisin sauce; green onions, cucumbers, steamed rice

Beef Lemon Grass (Bo Sau Xa Ot) \$24

sliced beef on a sizzling platter; sautéed lemon grass, jalapeños, green onions, chopped onions; steamed rice

Mandarin Orange Beef \$24

wok sautéed with whole red chili peppers and dried orange rinds; vegetables, steamed rice

Chicken Lemon Grass (Ga Sau Xa Ot) \$22

sliced chicken breast on a sizzling platter; sautéed lemon grass, jalapeños, green onions, chopped onions; steamed rice

S Lemon Chicken \$22

wok sautéed chicken breast with a sweet, delicate lemon sauce
cucumber, red onion, pickled ginger salad

Mandarin Orange Chicken (Ga Sau Cam Kho) \$22

wok sautéed with whole red chili peppers and dried orange rinds; vegetables, steamed rice

Fried Rice \$18

shrimp, beef, chicken, or combination
wok sautéed with bean sprouts, eggs, garlic, green onions, white pepper

SIDES

Snow Peas, Water Chestnuts and Shitake Mushrooms \$6

garlic-oyster sauce, asian five spice

Sautéed Asparagus \$6

garlic-oyster sauce, asian five spice

Sautéed Broccoli \$6

garlic-oyster sauce, asian five spice

Mashed Potatoes \$6

topped with wasabi cream

S New menu item

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