

DIM SUM

SUMMER SALAD, 16

Mixed Greens, Cucumbers, Pickled Sweet Peppers, Avocado, Carrots, Edamame, Scallions, Peanuts, Sesame, Seasonal Fruit, Fried Rice Noodles, Sesame Ginger Dressing

CRUDO, MP Ask Your Server About This Week's Crudo

CHAR SIU STEAMED BUNS, 12 Pork Belly, Cucumber Kimchi, Pickled Carrot & Daikon

SEARED SCALLOPS, 16 Togarashi Aioli, Scallion, Avocado Oil

GENERAL BAO, 12 Spicy Chicken, General Tso Hot Honey Drizzle

BAD HAT BANG BANG, 14 Fried Shrimp Served with Yum Yum Sauce

COLD SESAME NOODLES, 14

Creamy Sesame-Peanut Sauce with Cucumbers, Scallions, Chili Crisp. Served Cold

KOJI FRIED CHICKEN WINGS, 14 Koji, Scallion, Onion, Garlic, Hoisin, Sriracha, Mexican-Coke Reduction

COCONUT CURRY MUSSELS, 16

Lemongrass, Coconut Milk, Thai Basil, Ginger, Cilantro, Pandan, Green Apple, Butternut Squash, Bamboo Rice

STICKY PORK RIBS, 18 Hoisin, Garlic, Scallion, Red Chili, Pagoda Slaw

KIMCHI BRUSSELS, 10 Brussels Sprouts, Pickled Vegetable, Gochujang

SHISHITO PEPPERS, 12 Maldon Salt, Yuzu

PAGODA SLAW, 8 Marinated Cabbage, Carrot, Sweet Baby Peppers, Edamame, Scallion, Sesame-Ginger Dressing

COCONUT CURRY SOUP, 8

Thai Chili, Green Curry, Coconut Milk, Thai Basil, Sesame Crisp

SIDE NOODLES, 10 Egg, Chili, Koji, Garlic, Ginger

DOJO VEGGIES, 8 Tempura Battered Vegetable, Sweet Chili Sauce

BAMBOO RICE, 6 Coconut Milk

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



FIRE & WOK

MATZO RAMEN, 26

Traditional Chicken Bone Broth, Ramen Noodles, Matzo Ball, Tare, Chili Oil

GALBI JJIM NOODLES, 34

Braised Short Rib, Stretched Egg Noodle, Peppers, Water Chestnut, Baby Corn, Mushroom, Bok Choy, Pickled Carrot and Daikon

VEGETARIAN STIR FRY, 24

Green Bean, Peppers, Water Chestnut, Baby Corn, Mushroom, Smoked Tofu, Mongolian Sauce, White Rice

SHRIMP YAKIMESHI, 26

Shrimp Fried Rice, Green Bean, Edamame, Egg, Pickled Carrot and Daikon

KOJI DUCK, 42

Confit Leg & Seared Breast, 5 Spice, Bok Choy, Purple Sweet Potato Fries, Miso-Yuzu Aioli

KOREAN BBQ BEEF, 38

Cross Cut, Chung Sauce, Lettuce Cups, Pickled Vegetables, Ssamjang, Kimchi

FILET MIGNON, 38 Espresso Rubbed, Served with Fried Rice and Mongolian Glaze

GENERAL TSO, 28

Battered Crispy Chicken, House-made General Tso Sauce, White Rice, Wok Fired Bok Choy

CHICKEN KATSU MASALA, 32

Panko-Fried Chicken, Ginger, Garlic, Garam Masala, Curry, Rice

DUMPLINGS & BAO

SPICY PORK, 12 Kurabuta Pork, Garlic, Thai Chili, Scallion, Ginger, Chili Oil

CHICKEN SHISHITO, 10 Chicken, Charred Shishito, Scallion, White Pepper, Chili Flake

SHRIMP AND BAMBOO, 11 Shrimp, Steamed Bamboo, Ginger, Garlic, Ponzu Sauce

SHITAKIYAKI, 10

Shiitake Mushroom Mix, Shallot, Thyme, Chive, Ginger, Garlic, Teriyaki, Ponzu Sauce

SAMOSA BAO, 10 Potato, Carrots, Onions, Peas, Curry, Mango Chutney

STUFFED PEPPER BAO, 12

Beef Bolonese, Roasted Tomato Garlic - Herb Sauce

BRAISED LAMB BAO, 14

Lamb, Cinnamon, Star Anise, Sake, Soy, Mushroom, Ginger, Chili, with Mint Chimmichury

PORK TAMALE BAO, 12 Pork, Guajillo Pepper Sauce, Cornmeal Bao, Salsa Verde

2.95% GUEST SERVICE CHARGE WILL BE APPLIED TO ALL SALES
FOR GUESTS PAYING CASH WE PROVIDE A 2.95% DISCOUNT OFF TOTAL SALE AMOUNT

WHITE WINE

Savage Wines, Sauvignon Blanc Salt River (2022) \$13/\$36

Grape: Sauvignon Blanc | Region: South Africa *Bursting with white pepper sprinkled gooseberries, elderflower, tangy starfruit, white currants, passionfruit and pomelo and its pith. Straight as an arrow, with icy cold Atlantic sea spray freshness.

Yalumba Unoaked Chardonnay (2021) \$14/\$36

Pale lemon with aromatics reminiscent of blossoms, flint and ripe peaches. The palate is fine and creamy with a touch of nuttiness from the bâtonnage.

The fruit purity evolves with zingy citrus notes of lime and lemon. A refreshing, lip smacking acidity gives this wine lovely length and the finish.

Château Gravielle-Lacoste, Graves Blanc (2022) \$15/\$42

Grapes: Sémillon, Sauvignon Blanc, Muscadelle | Region: Bordeaux, France *Crisp and dry, medium-bodied Graves full of rich, fruity, herbal character with notes of grapefruit, lemongrass, and passionfruit.

Tiefenbrunner, Vigneti delle Dolomiti Pinot Grigio (2022) \$12/\$33

Grape: Pinot Grigio | Region: Trentino- Alto Adige, Italy *Aromas of citrus, white blossoms, pears, apples and meadow grass.

Maximin Grünhaus, Riesling Qualitätswein (2021) \$13/\$36

Grape: Riesling | Region: Mosel, Germany

*Wonderfully expressive aromas of pomelo, orange, grapefruit and kumquat, rounded off by further fruity nuances contributed by the barrel aging.

Notorious Pink Rosé (2022) \$13/\$36

Grape: Ganache | Region: Languedoc, France *Its aroma is inviting, with subtle notes of under-ripe strawberry, mango, and citrus zest.

SPARKLING WINE

Zardetto, Prosecco Brut (NV) \$15

Grape: Glera | Region: Veneto, Italy *The palate consists of citrus, orange blossoms and stone fruits. Fresh citrus and floral notes linger on the finish.

Juvé & Camps, Cava Brut Nature Reserva De La Familia (2017) \$33

Grapes: Xarel-lo, Macabeo, Parellada | Region: Catalonia, Spain *Deep, intense and elegant, initially evokes notes of ripe white fruits followed by hints of fennel, toast and citrus to complete its distinguished aroma.

BEER

Source SAKU SAKU 16 oz (NJ) \$9

Heineken 12 oz (Holland) \$7

Budweiser 12 oz (USA) \$5

Kirin Ichiban 12 oz (Japan) \$7

Sapporo 12 oz (Japan) \$8

Coors Light 12 oz (USA) \$5

*High Noon 12 oz (USA) \$7

Surfside Half & Half 12 oz (USA) \$7

Ask your server about gluten free options *flavors may vary

WHISK(EY) LIST

We carefully selected our whisk(e)y list to compliment our food menu. 1.5oz Pour. Enjoy on the rocks (2.5oz Pour) +\$3 Neat (3oz.) +\$5
Ice blocks by Clear Cut Ice

JAPANESE

The Kyoto Muraski-Obi - Purple Belt \$20

Nikka Coffee Grain \$20

Yamazaki 12 yr Old - \$46

Shinobu - Pure Malt Lightly Peated - \$23

Tenjaku - Blended Whisky - \$14

Tenjaku - Pure Malt Whisky - \$23

RYE

George Dickel Rye - \$12

Knob Creek Rye 7 yr - \$14

BOURBON

Four Roses - \$10

Penelope Toasted - \$20

Wild Turkey Russell's Reserve 10 yr - \$14

RED WINE

Argyle Winery, Grower Series Pinot Noir Willamette Valley (2021) \$20/\$50

Grape: Pinot Noir | Region: Oregon, US

*Served Chilled, juicy red cherry to blackberry evolving with exotic spices such as star anise, peppercorn and black tea.

King Estate, Inscription Pinot Noir Willamette Valley (2021) \$18/\$50

Grape: Pinot Noir | Region: Oregon, US

*Flavors of dark fruit, black cherry, plum and currant are joined by bramble and cedar with some tobacco and leather.

Domaine Dupeuble, Beaujolais (2022) \$13/\$36

Grape: Gamay | Region: Burgundy, France *Offering gorgeous violet aromas that lead into classic flavors of raspberry, strawberry, plum, and blueberry on the palate. It is light-bodied and juicy with mild tannins and a long, mineral finish.

Textbook, Cabernet Sauvignon Paso Robles (2021) \$17/\$47

Grape: Cabernet Sauvignon | Region: California, US *Lovely aromas of Satsuma plum, red currant, anise, and a dusting of baking spices from the French oak aging with juicy black cherry, raspberry, and milk chocolate flavors.

SAKE

Served Chilled in 9oz Carafes

Shimizu-No-Mai Pure Snow Nigori \$25

*Powerful Flavor with Distinctive Texture Accompanied by Notes of Ginger, Pear and Cantaloupe. SUGGESTED PAIRINGS: Compliments Chicken, Pasta, and Seafood Dishes.

Hakutsuru Sayuri Nigori \$25

*Sayuri Means Little Lily" in Japanese and the Name is Apt for this Soft, Floral Noted Nigori. Hints of White Grape and Elements of Cherry Blossom Tie in Seamlessly to Create A Lush, Creamy Sake with a Deliciously Smooth Finish. SUGGESTED PAIRINGS: Best with spicy food and desserts.

G Fifty Genshu \$25

*Medium-Dry On the Palate, Featuring a Silky Texture with Subtle Notes Suggestive of Nectarine, Grape, and Pear with a Balanced Finish. SUGGESTED PAIRINGS: Rich Seafood, Grilled Meats, and Pasta.

Horin Gekkeikan Junmai Daiginjo Sake \$31

*Mild Fruity Aroma with Delicate Notes of Over-Ripe Cantaloupe, Honeydew and Honeysuckle. Round and Smooth on the Palate, with a Medium, Creamy Body. Finishes Long and Smooth, with a Hint of Pear. SUGGESTED PAIRINGS: Try with Lightly Seasoned Appetizers, Salads, Lobster and Mild Fish Dishes, Glazed Poultry or Pork and Fresh Fruit.

TEA, COFFEE, ESPRESSO

LOOSE LEAF TEA \$6 Jasmine, Oolong, Green, Black
Coffee \$6 Espresso \$4 Double Espresso \$5 Cappuccino \$6

IRISH

Powers - \$14

Redbreast 12 yr - \$24

SCOTCH

Cutty Sark Prohibition - \$10

Johnnie Walker Black Label - \$12

Laphroaig 10 yr - \$20

Glenlivet Nadurra First Fill Selection - \$28

Balvenie 14yr Caribbean Cask - \$28

Johnnie Walker Blue Label - Lunar New Year of the Dragon - \$60

Macallan 18yr Double Cask - \$80



COCKTAIL MENU



90'S SUMMER CRUSH

NON ALCOHOLIC

Cu Club \$12

Strawberry, Lime, Cucumber Ice, Club Soda, Mint

Steven Segal

Oolong Tequila, Sotol,
Shishito, Mango,
Togarashi Honey, Lime,
Verde Chile Liqueur



FAVORITES

Rock-N-Rolla

Vodka, Green Tea,
Lychee Liqueur, Lemon

\$14

PEG BUNDY

Hibiscus Vodka, Spiced Cherry, Falernum, Dry Yuzu Curacao, Calamansi-Lime

WOODSTOCK 99'

Vodka, Vanilla, Demerara, Coconut, Coffee, Soju Cream

MOVE OVER ROSE

Coconut Rum, Pineapple, Honey, Blue Curacao, Calamansi-Lime

GOLDENEYE

Amaro, Amaretto, Kumquat Sour, Demerara, Egg White

HELLO, THAT WAS A STOP SIGN

Dark Rum, Banana, Cacao, 5 Spice Demerara, Calamansi-Lime

RUBY RHOD

Vietnamese Floral Gin, Watermelon, Strawberry, Lemon

SUNDAY RED

Whiskey, Lemon-Mint Shrub, Tamarind Black Tea

