



SMALL PLATES 12

LOBSTER DYNAMITE	\$34.00
crispy quinoa, scallion	
CHICKEN KARAAGE	\$26.00
wasabi lemon pepper aioli, hot honey	
WAGYU SKIRT STEAK TACOS	\$24.00
pickled red onion, aji amarillo	
THAI BEEF JERKY	\$28.00
galanga, lemongrass	
SHISHITO PEPPERS	\$18.00
kabayaki, citrus ponzu, furikake	
SHRIMP TEMPURA	\$29.00
asian pear, togarashi aioli	
DUCK LETTUCE WRAPS	\$22.00
pickled vegetables, hoisin, peanut	
SALMON TACOS*	\$26.00
spicy mayo, avocado, truffle oil, eel sauce	
CHINESE PORK RIBS	\$26.00
char siu	
EDAMAME	\$12.00
steamed spicy	
A5 WAGYU HOT STONE	\$45.00
cucumber kimchi, sesame, chive	
KOMODO CHICKEN SALAD	\$28.00
napa cabbage, sesame, crispy wonton	

DUMPLINGS • DIM SUM 3

CRISPY SHRIMP & CRAB HAR GOW	\$29.00
sweet chili, serrano pepper	

WAGYU BEEF	\$29.00
chili ponzu	
MONEY BAG	\$30.00
pork, shrimp, tobiko, gold leaf	
SASHIMI 3	
BIGEYE TUNA ZUKE*	\$27.00
pickled cucumber, onion, ichimi	
TRUFFLE HONEY SALMON*	\$32.00
black truffle, scallion	
HAMACHI JALAPEÑO*	\$30.00
citrus vinaigrette, garlic chip	
MAKI 5	
SURF & TURF*	\$39.00
A5 wagyu, shrimp tempura, asparagus, honey truffle ponzu	
SPICY BLUEFIN TUNA*	\$29.00
jalapeño, avocado, crispy shallot, micro cilantro	
HAMACHI TRUFFLE*	\$32.00
avocado, cucumber, asparagus, truffle ponzu	
DRAGON	\$31.00
tempura shrimp, snow crab, pickled daikon, tobiko	
GARDEN*	\$26.00
asparagus, avocado, kaiware, mango, beet aioli	
MAIN PLATES 9	
PEKING DUCK	\$115.00
cucumber, scallion, hoisin, pancakes	
ANGRY MAINE LOBSTER	AVAILABLE OPTIONS
spicy aioli	half: \$50.00
	whole: \$90.00
SOY SAKE SALMON	\$35.00
bok choy, sesame, lemon	
MISO CHILEAN SEABASS	\$62.00
lotus root chips	
BLUE CRAB BURI BOP	\$60.00
fried egg, snow pea, bean sprout, carrot	

KOREAN FRIED CHICKEN	\$35.00
gochujang, yuzu pickles	
WILD MUSHROOM LO MEIN	\$41.00
sake cream, parmesan, black truffle	
GARLIC KING CRAB LO MEIN	\$65.00
chinese sausage, XO, scallion	
SHORT RIB	\$110.00
32oz, pickled red cabbage, sesame miso	

STEAKS 3

SZECHUAN NY STRIP	\$79.00
10oz matchstick potato	
SPICY BEEF FILET	\$64.00
8oz, red chili, scallion	
WAGYU SKIRT STEAK	\$98.00
12oz, crispy onion	

SIDES 5

WAGYU FRIED RICE	\$35.00
egg, XO, garlic, chili	
VEGETABLE FRIED RICE	\$18.00
corn, mustard greens, bean sprout, egg, chili, scallion	
GRILLED ASPARAGUS	\$19.00
lemongrass tofu purée, cashew, sesame	
CRISPY BRUSSELS SPROUTS	\$19.00
pineapple kabayaki, currant	
WOKKED ASIAN VEGETABLES	\$20.00
broccoli, carrot, bell pepper, shiitake mushroom, bok choy, lotus root	

NIGIRI | SASHIMI 1

OMAKASE PLATTER	\$450.00
sashimi, nigiri, & maki for 4	

A LA CARTE 11

O-TORO*	\$35.00
fatty tuna	

AKAMI*	\$16.00
bluefin tuna	
SAKE*	\$13.00
king salmon	
SAKE ABURI*	\$14.00
king salmon belly	
CHU-TORO	\$20.00
medium fatty tuna	
HAMACHI*	\$13.00
yellowtail	
KANPACHI*	\$13.00
amberjack	
KANI*	\$20.00
king crab	
IKURA*	\$14.00
marinated salmon roe	
UNI*	\$44.00
sea urchin japan	
A5 WAGYU*	

SIGNATURE 5

O-TORO* SPECIAL	\$40.00
uni, shiso	
CHU-TORO SPEICIAL*	\$30.00
osetra caviar	
MAGURO SPECIAL*	\$16.00
chili cream	
YELLOWTAIL*	\$18.00
apple, cucumber, cilantro	
STEAK & EGGS*	\$45.00
quail egg, truffle	

DESSERTS 9

SKINNY DIPPED CHOCOLATE PEANUT CARAMEL BAR	\$20.00
@SkinnyDipped peanut butter cup, chantilly cream, salted banana gelato	

MISO CHOCOLATE TEMPTATION	\$21.00
dulcey mousse, sobacha ice cream, caramelized nutty popcorn	
JAPANESE CHEESECAKE	\$21.00
berry compote, vanilla crème anglaise	
CHOCOLATE DUMPLINGS	\$18.00
raspberry caramel, sea salt	
STRAWBERRIES & CREAM KAKIGORI	\$28.00
cheesecake, fruity pebbles	
TROPICAL DRAGON	\$35.00
coconut semifreddo, mango passion fruit, toasted meringue	
TRIO OF MOCHI SORBET	\$16.00
daily selection	
GOOD FORTUNE	\$125.00
chef's selection of signature desserts	
LONGWU DRAGON EXPERIENCE	\$240.00

SIGNATURE COCKTAILS 12

THE MATCHA MARTINI	AVAILABLE OPTIONS
tito's vodka, matcha, irish cream	
	\$20.00
	818 reposado tequila: \$4.00
KUNG FU	\$20.00
818 blanco tequila, aperol, hibiscus, owen's grapefruit soda	
SAIGON SUNSET	\$20.00
dos hombres mezcal, sake, pear, ginger, lemon	
RED DRAGON	\$20.00
tanqueray gin, domaine de canton, thai coconut milk, passionfruit	
PINEAPPLE EXPRESS	\$20.00
jaja blanco tequila, pineapple, thai chili, lime	
GINGER PASSION FRUIT MULE	\$20.00
grey goose vodka, ginger, sparkling sake, passion fruit, yuzu	
LAVENDER HAZE	\$20.00
botanist gin, disaronno, lychee, lavender, lemon	
SUMMER AFFAIR	\$20.00
hennessy vs cognac, passionfruit, orgeat, lemon	
FORTUNES TOLD	\$20.00
belvedere vodka, fortune cookie, passion fruit, lemon, prosecco	

BARREL AGED OLD FASHIONED

\$20.00

brother’s bond bourbon, bulleit rye, oaked demerera, orange bitters

WAKE ME UP

AVAILABLE OPTIONS

american harvest, kahlúa, owen’s espresso

casa del sol blanco tequila: \$2.00

PIKACHU

\$28.00

don julio blanco tequila, yuzu, wasabi, honey

NON ALCOHOLIC

1

LIMITLESS

\$14.00

almave blue agave spirit, lychee, yuzu, lemon

STARTERS

5

TUNA TACOS

jalapeño, avocado, cilantro

DUCK LETTUCE WRAPS

pickled vegetables, hoisin, peanut

WAGYU BEEF DUMPLINGS

chili ponzu

SHISHITO PEPPERS

kabayaki, citrus ponzu, furikake

TRUFFLE HONEY SALMON

black truffle, scallion [+8 supplement]

ENTRÉES

5

DRAGON MAKI

tempura shrimp, snow crab, pickled daikon, tobiko

MISO SALMON

lotus root chips

LEMON PEPPER FRIED CHICKEN

wasabi, hot honey, yuzu pickles

MUSHROOM LO MEIN

sake cream, parmesan, black truffle

WAGYU SKIRT STEAK

10oz, crispy onion [+12 supplement]

ADDITIONAL SUPPLEMENTS

4

1/2 PEKING DUCK	\$60.00
cucumber, scallion, hoisin, pancakes	
WOKKED VEGETABLES	\$10.00
bell pepper, carrot, mushroom, baby corn	
WAGYU FRIED RICE	\$18.00
egg, XO, garlic, chili	
NIGIRI	\$39.00
6pc chef's selection	

SOMMELIER'S SELECTION 1	
SPARKLING ROSÉ WHITE RED	\$55.00

WELCOME COCKTAIL 1	
PINEAPPLE EXPRESS	
jaja blanco tequila, pineapple, thai chili, lime	

FIRST COURSE 2	
CRISPY DUCK SALAD	
asian pear, pomegranate, thai passion fruit vinaigrette	
DUCK CROQUETTES	
charred corn, poblano pepper, onion ponzu aioli	

SECOND COURSE 1	
DUCK LO MEIN & CAVIAR	
sudachi lime maggi butter, osetra caviar	

THIRD COURSE 2	
1/2 PEKING DUCK	
cucumber, scallion, hoisin, pancakes	
DUCK FRIED RICE	
corn, mustard greens, bean sprout, egg, chili, scallion	

FOURTH COURSE 2	
JAPANESE CHEESECAKE	
berry compote, vanilla crème anglaise	
MOCHI	
chef's selection	

