

Happy Hour Menu - \$5

Monday - Friday 4pm - 7pm

Sunday 4pm - 9pm

Draft Beers

Kirin Ichiban
Sapporo Pale Lager
Corona Light
Dominion Candi Belgian Tripel
Sam Adams Rebel Grapefruit IPA
North Coast Old Rasputin Imperial Nitro Stout
Dogfish 60 Minute IPA

Wine/Sake/Bubbly

Monkey Bay Sauvignon Blanc
Parducci Pinot Noir
Motto Cabernet Sauvignon
La Fiera Pinot Grigio
Prosecco Sparkling, La Vite, NV
Liars Chardonnay
Way of the Warrior Sake

Signature Cocktails

Asian Mojito

pear sake, fresh mint, lime & ginger limeade

Jade

melon liqueur, Malibu coconut, & pineapple juice

Beijing Bellini

prosecco & SOHO lychee liqueur

Blushing Dragon

Smirnoff blueberry vodka, cassis, triple sec, passion fruit purée & sour

Matcha Mule

vodka, matcha powder & ginger beer

Happy Hour Bites

Crisp Pita Chips

Wasabi Edamame Hummus

House Made Shrimp Chips

Malaysian Peanut Sauce

Vegetable Spring Rolls

Sriracha Lime Kewpie Mayo

Moo Shu Cantonese Pork

Chinese Crepes/ Ginger Hoisin Sauce

Pork Crackling Chips

Spicy Thai Chili/
Cucumber Chimichurri

Lamb Pot Stickers

Hot Mustard & Mint Tzatziki/
Pine Nuts/ Pomegranate

Panko Tempura Shrimp Buns

Jicama Kimchee Slaw/ Yuzu Dynamite

Pork Belly Buns

Cucumber & Cilantro/ Ginger Hoisin

Nashville Hot Chicken Buns

Bread & Butter Pickle Relish

Szechuan Pork Wontons

Spicy Chili Oil

Grilled Shiitake Mushrooms & Scallions Buns

Truffle Mushroom Soy Aioli

Bibimbap "Arancini" Fritters

Bulgogi/ Kimchee Vegetables/
Egg/ Gochujang