



Top Floor Cocktails 16

PACIFIC ISLAND MARTINI

Roku Japanese Gin, Sweet n Sour Pandan,
Splash of Midori

NEW FASHIONED

Suntory Toki Whisky, House-Made Syrup,
Black Walnut Bitters

LYCHEE MAI TAI

Mount Gay Eclipse Rum,
Lychee & Lime Juice, Amaretto

BLUE YUZU DROP

Stoli Blueberry, Cointreau, Yuzu Juice,
Homemade Sweet n Sour

16 SUNSET

Diplomático Planas Rum,
Homemade Sweet n Sour,
Pomegranate Liqueur

ASIAN MULE

Roku Japanese Gin, Yuzu, Ginger Beer

PROUD PEAR

Grey Goose La Poire, Yuzu,
St-Germain, Prosecco

SAKE BREEZE

Plum Wine, Prosecco, Cranberry,
Sparkling Water

Asian Whisky

AKASHI 12

AKASHI, SINGLE MALT 23

MARS, IWAI 12

MARS, COSMO MANZANILLA 25

NIKKA, COFFEY GRAIN 17

NIKKA, MIYAGIKYO 23

SUNTORY, TOKI 12

SUNTORY, AO 16

SUNTORY, HIBIKI HARMONY 23

SUNTORY, HAKUSHU 12 YR 38

SUNTORY, HIBIKI 21 YR 100

SUNTORY, YAMAZAKI 12 YR 60

Soju

JINRO GREEN GRAPE 14

JINRO PEACH 14

JINRO STRAWBERRY 14

JINRO 16

Beer

COORS LIGHT 6
MICHELOB ULTRA 6
HEINEKEN 0.0 6
SAPPORO "LARGE" 11
ASAHI 7
KIRIN 7
TSINGTAO 7
LUCKY BUDDHA 7

Sake

GEKKEIKAN "HOT SAKE" 12 • CARAFE
HAKUTSURU PLUM WINE 10 • GLASS
UONUMA NOUJUN JUNMAI 40 • 300ML BOTTLE
JOZEN MIZUNO GOTOSHI JUNMAI GINJO
"CLOUDY SAKE" 40 • 300ML BOTTLE
CHICHIBU NISHIKI TOKUBETSU JUNMAI 54 • 720ML BOTTLE
GUNMA IZUMI HONJOZO 65 • 720ML BOTTLE
SAWAHIME DAIGINJO 150 • 720ML BOTTLE

Wine

		GLASS	BOTTLE
126	PROSECCO, LA MARCA	14	40
151	CHAMPAGNE, TELMONT BRUT RÉSERVE	25	120
284	ROSÉ, CHARLES SMITH	10	40
353	RIESLING, P.J. VALCKENBERG	11	42
212	SAUVIGNON BLANC, HONIG	12	45
247	PINOT GRIGIO, TIEFENBRUNNER	14	46
223	CHARDONNAY, RICKSHAW	10	40
252	CHARDONNAY, JORDAN	19	70
942	PINOT NOIR, ELOUAN	14	45
607	PINOT NOIR, BELLE GLOS	20	75
989	CABERNET SAUVIGNON, EOS	10	35
509	CABERNET SAUVIGNON, EDUCATED GUESS	15	44
613	CABERNET SAUVIGNON, JORDAN	35	140

Sushi & Sashimi

BIGEYE AHI Yellowfin Tuna* 🌱

IKURA Salmon Roe* 🌱

TORO Fatty Tuna* 🌱

UNI Sea Urchin* 🌱

HAMACHI Yellowtail* 🌱

SAKE Salmon* 🌱

KANPACHI Amberjack* 🌱

AMAEBI Cooked Sweet Shrimp 🌱

TAKO Octopus*

HOTATE Sea Scallop*

Nigiri

Sashimi

13

16

11

MKT

MKT

MKT

MKT

13

16

11

14

13

16

11

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13

16

Maki & Temaki

JAYDE ROLL* 🌶️ 22

Lobster & Crab Mix, Avocado, Cucumber, Topped With Tuna, Spicy Mayo, Eel Sauce, Masago

PHILADELPHIA* 🌱 16

Avocado, Cream Cheese, Salmon

CALIFORNIA 🌱 18

Avocado, Cucumber, Snow Crab

SPICY TUNA* 🌶️ 🌱 16

Bigeye Tuna, Cucumber

SPIDER 19

Soft Shell Crab, Snow Crab, Avocado, Cucumber

SURF & TURF* 🌶️ 20

Spicy Tuna, Beef Tenderloin, Crispy Tempura Shallot, Yum Yum, Unagi Sauce

M GIRL* 🌶️ 17

Tempura Shrimp, Avocado, Cucumber, Jalapeño, Cream Cheese, Spicy Mayo, Unagi Sauce

Small Plates

CRISPY BROCCOLI 10

Yuzu Ponzu, Lemon Zest

EDAMAME 9

Smoked Sea Salt

CHICKEN LETTUCE WRAP 12

Jidori Chicken, Cilantro, Crispy Rice Noodles

GARLIC FRIED CALAMARI 13

Sriracha Mayo

STICKY RIBS 13

Jayde BBQ Sauce, Toasted Sesame Seeds

POKE TACO* 13

Ahi, Cucumber, Green Onion, Spicy Mayo, Unagi Sauce, Wonton

WAGYU SKIRT SKEWERS* 22

Shishito Pepper, Sweet Soy

A5 JAPANESE WAGYU* 65

3oz Wagyu Steak, Served On A Hot Stone, Shishito Peppers, Sweet Soy

Dim Sum

SHRIMP & PORK SHUMAI 14

Sesame Ponzu Dipping Sauce

PORK & VEGETABLE POTSTICKERS 13

Sesame Ponzu Dipping Sauce

WONTON 14

Chili Oil Brown Sauce, Crispy Garlic, Green Onion



Soup & Salad

MISO SOUP 7

Tofu, Scallion, Nori, Dashi Broth

OXTAIL SOUP 22

Braised, Savory Broth, Asian Spices, Cilantro, Scallion, Ginger, Bok Choy

PHO SOUP 17

Rice Noodles, Beef Ribeye, Bean Sprouts, Thai Basil, Jalapeño

TONKOTSU RAMEN 17

House-Made Braised Pork Belly, Scallion, Enoki Mushroom, Nori, Soft-Boiled Egg

THAI BEEF SALAD* 18

Grilled Ribeye, Cherry Tomato, Cucumber, Red Onion, Mint, Radish, Tamarind Soy Dressing

CUCUMBER WHEELS 🌶️🌱 10

Rice Vinegar, Togarashi Pepper

Noodles & Rice

LO MEIN 24

Char Siu, Shiitake Mushroom, Carrot, Cabbage, Bean Sprouts, Green Onion

PAD THAI NOODLES 🍛 25

Rice Noodles, Chicken, Shrimp, Bean Sprouts, Onion, Egg, Green Onion, Crushed Peanuts

CRAB FRIED RICE 25

Lump Crab, Fried Egg, Garlic, Scallion

HOUSE FRIED RICE 18

Smoked Sausage, Chicken and Shrimp, Garlic, Carrot, Egg, Scallion

Specialties

HONEY WALNUT PRAWNS 35

Tempura Colossal Prawns, Candied Walnuts, Citrus Honey Sauce

PEPPER STEAK 32

Sliced Marinated Beef, Bell Pepper, Onion, Scallion

KALBI 32

Grilled Marinated Short Ribs, Bean Sprouts, Kimchi

HONEY CHICKEN 25

Crispy Tempura-Battered Chicken, Lemon Honey Sauce, Scallion, Sesame Seeds

CASHEW CHICKEN 25

Green & Red Peppers, Onion, Chili, Green Onion, Brown Sauce

BRAISED BOK CHOY 13

Ginger, Garlic, Shiitake Mushroom, Carrot

Dessert

MOCHI ICE CREAM 10

Mango, Green Tea or Strawberry

MATCHA CHEESECAKE 10

Mascarpone, Cream Cheese, Seasonal Berries

MALASADA PUFFS 10

Portuguese Doughnuts, Passion Fruit Custard, Cinnamon Sugar

 Contains Peanuts, Tree Nuts and/or Peanut Oil

 Spicy

 Made with Gluten-Free Products

 Gluten-Free

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions be at risk if these foods are consumed raw or undercooked.