



ASIAN LATIN BISTRO

“Explore the bold and vibrant flavors of
Asia & Latin America”.

*18% GRATUITY WILL BE ADDED TO PARTIES OVER 5 OR OVER \$200

*18% GRATUITY WILL BE ADDED TO CHECKS OVER \$100 AT THE BAR

COCKTAILS

Papaya Daiquiri 14

Bacardi Carta Blanca Rum with Papaya and Lychee Puree

Siamese Storm 14

Hendrix Gin with Mango, Thai Basil & Black Pepper Purees, topped with our House-Made Ginger Beer

Vivir Sonando 14

Casamigos Tequila and Lychee Liquor with Passion Fruit and Coconut Purees

Forbidden Geisha 14

Hennessy Cognac and Gran Marnier with dashes of Angostura Bitters topped with Sparkling Wine

Lycheetini 14

Tito's Vodka and Lychee Liquor shaken with Lychee Puree

Old Samurai –Show Piece! 14

An Asian twist on a classic old-fashion, made with Suntory Toki Japanese Whisky and Bulleit Rye Whiskey served in a barrel smoked glass

Vuex Carre 14

Bulleit Bourbon Whiskey, Hennessy Cognac and Sweet Vermouth with Benedictine, Angostura & Peychaud Bitters

Spiced Cantaro 🍷 14

Our House-Made Jalapeño infused Casamigos Tequila with Cucumber Juice, Lime Juice, Agave Nectar shaken with Egg White

El Pacifico 14

Caravedo Pisco and Monte Lobos Mezcal with Hibiscus Syrup, Lemon Juice shaken with Egg White

Sake Mule 14

Tito's Vodka with our House-Made Ginger Syrup and Passion Fruit Puree topped with Sparkling Sake

The Jade 14

Hendrix Gin, Tito's Vodka, Bacardi Carta Blanca Rum and Midori topped with San Pellegrino Lemon Soda

All of our cocktails are made with premium spirits, fresh ingredients, and hand-squeezed juices.

Shanghai Plum Sangria 14

Plum Wine, Gekkeikan Soju Sake, Hiro Sake, Bacardi Añejo Rum & Tito's Vodka topped with Lychee Juice

Red Lotus Mojito 14

Bacardi Blanco Rum with Gekkeikan Soju Sake, Lime Juice and Prickly Pear Puree

Shady Business 14

Bulleit Bourbon, Ancho Reyes Liqueur, Lemon, Cinnamon Infused Syrup

The Deadly Rose 14

Tanqueray Gin, Elderflower Liqueur, Lemon, Blueberry, Topped With Champagne

BEER

ASIAN

Sapporo 22oz	10
Tsingtao	6
Lucky Buddha	7

DRAFT

Samuel Adams Seasonal	6
Bronx Pale Ale	6
Blue Moon	6
Stella Artois	6
Lagunitas IPA	6
Kirin Ichiban	6
Heineken	6
Coors Light	5

BOTTLE

Corona	6
Heineken	6
Modelo Especial	6
Angry Orchard	5
Coors Light	5

SAKÉ

Gekkeikan Soju Sake HOT	10
Sparkling Sake	6
Nigori Sake UNFILTERED	6

In ancient Japan, sake was served warm because the wooden tanks used for brewing gave it a rougher texture that could only be enjoyed warm.

Today, modern brewing practices have helped refine the flavor and texture of sake, which allow it to be enjoyed chilled or warm.

SANGRIA 10 glass | 25 carafe

Red Sangria
White Sangria
Blush Sangria

RED WINE 9 glass

Cabernet Sauvignon
Merlot
Malbec
Pinot Noir

WHITE WINE 8 glass

Chardonnay
Pinot Grigio
Sauvignon Blanc
Riesling

ADDITIONAL WINE

Plum Wine	8
Pink Rose	8
House Champagne	7

BEVERAGE

Japanese Soda	4
Blueberry Strawberry Melon Grape	
Soda	2
Coke Diet Coke Sprite Ginger Ale Club Soda	
Juice	3
Orange Pineapple Cranberry	
Voss Still Water 11.5 oz	5
Pellegrino Sparkling Water liter	8
Acqua Panna Still Water liter	8

Chicken Lettuce Wraps	12
Mango-Soy Coated Chicken Toasted Peanuts Mango Lettuce Wraps	
Fuego Shrimp	13
Tempura Shrimp Cabbage Slaw Spicy Mayo	
Tamarindo Ribs	11
Baby back ribs Tamarind Glazed Sesame Seeds	
Korean BBQ Sliders	10
Short Beef Rib Korean BBQ Sauce Curtido	
Ox Bao Buns	14
Slow Braised Oxtail Pickled Carrots Daikon Asian Glazed Cilantro	
Cuban Egg Rolls	9
Roasted Pork Black Forest Ham Pickles Swiss Cheese Mustard Sauce	
Pulpo	14
Grilled Octopus Roasted Baby Potatoes Onion Peppers Shanghai sauce	
Tuna Taco	12
Sushi Grade Tuna Green Tokibo Aji Amarillo Shallots Jalapeños Wontons	
Shrimp Ceviche	12
Shrimp Onions Tomatoes Cilantro Jalapeños	
Crab Cake	13
Jumbo Lump Crab Cake Mango-Cucumber Salad Spicy Mayo	
Mussels & Clams	10
Black Mussels Clams Garlicky Black Bean Broth Tostada de Pan	
Glazed Calamari	14
Crispy Calamari Asian Honey Glaze Toasted Sesame Seeds	
Arepa	9
Sweet Corn Arepa Slow Braised Oxtail Corn Salsa	
Empanadas	9
Beef Ropa Vieja Sambal Aioli	
Thai Chili Wings	12
Crispy Chicken Wings Thai Chili Sauce Celery Salad	
Tempura Veggies 🌱	7
Seasonal Vegetables Soy-Red Pepper Aioli	
Vegetable Spring Rolls 🌱	8
Napa Cabbage Carrots Celery Ginger-Soy	

🌱 Vegetarian

A P P E T I Z E R S

SUSHI ROLLS

Shanghai Red	13
Shrimp Tempura Wakame Cream Cheese Tobiko Crab Eel Sauce	
Eel Maki	9
Eel Cucumber Avocado	
Shrimp Tempura Roll	8
Shrimp Tempura Cucumber Avocado	
Spicy Tuna Salmon	8
Tuna or Salmon Nori Sushi Rice Cucumber Avocado Spicy Mayo	
California Roll	7
Crab Meat Cucumber Avocado	

SUSHI ROLLS APLATANAO

Lambon	15
Fried Chicken Asparagus Cream Cheese Sweet Plantain Honey	
Chapiadora	15
Grilled Chicken Bacon Cream Cheese Avocado Sweet Plantain	
Tiguerita	14
Pork Chicharron Sweet Plantain Guacamole Wakame Queso Frito	

SUSHI ROLLS

HAND MADE ASIAN DUMPLINGS

STEAMED

Shrimp Dumplings	8
Edamame Dumplings	7
Chicken Soup Dumpling	10
Pork Soup Dumpling	10

CRISPY

Chicken Gyoza	8
Pork Gyoza	8
Pork & Shrimp Wonton	8

SOUPS | SALADS

Sopa De Mariscos	14
Shrimp Clams Scallops Ginger Roasted Corn Egg Cilantro	

Ramen	18
Ramen Green Onions Bean Sprouts Cilantro Basil Soy-Boiled Egg Pork Belly	

Pear Salad	9
Mixed Greens Caramelized Pecans Asian Pear Goat Cheese Piña Vinaigrette	

Avocado Toast	12
Lump Crab Avocado Pico de Gallo Chili Oil	

Nicoise Salad	9
Market Greens Red Cabbage Cashews Carrot Lime Chili Dressing Add Chicken 5 Shrimp 6 Steak 7	

NOODLES | RICE

Pad Thai	15
Shrimp Rice Noodles Beans Sprouts Snow Peas Cabbage Carrots Cashews	
Lo Mein Chino	14
Lo Mein Noodles Onions Peppers Fresh Cilantro Choice of Chicken Shrimp Roasted Pork	
Cauliflower Rice	10
Soy Glazed Shiitake Mushroom Cauliflower Rice Cashews Green Onions	
Chaufa Rice	22
Shrimp Chicken Pork Fried Egg Seasonal Vegetables Sweet Plantains	
Duck Fried Rice	18
Braised Duck Seasonal Vegetables Egg	
Chicharron Fried Rice	18
Lechon Seasonal Vegetables Egg	

CHEF SPECIALTIES

Shanghai Burger	14
Hamburger Fried Cheese Fried Egg Bacon Plantain Sticks Spicy Mayo Yucca Fries	
Sesame Chicken	18
Soy Marinated Chicken Snow Peas Sesame Seeds White Rice	
Chipotle Coconut Chicken	16
Wok Fried Chicken Tostones Thai Chili Scallions	
Churrasco Pepper Steak	28
Marinated Skirt Steak Onions & Peppers Fried Rice Fried Egg	
Salmon Teriyaki	24
Seared Atlantic Salmon Brown Rice Wild Mushrooms Bok Choy Teriyaki Sauce	
Pescado Frito	28
Whole Branzino Fish Coconut Rice Curtido Miso Glaze	
Szechuan Shrimp	18
Stir-Fry Shrimp Asparagus Thai Chili Szechuan Sauce Sesame Seeds White Rice	
Lobster Bisque Mofongo	25
Tempura Lobster Garlic Ginger Cilantro Lobster Bisque Sauce	

Beef & Broccoli

8oz Filet Mignon | Stir-Fry Chinese Broccoli | Beech Mushrooms | Soy Bean Garlic Sauce

28

Chuleta

12oz Pork Chop | Corn Crema | Spicy Plum Glaze

22

SIDES

Fried Rice	6	Stir Fried Vegetables	5	Tostones	5
Rice Fried Egg Seasonal Vegetables		Cauliflower Broccoli Asparagus Red & Yellow Bell Peppers			
White Rice	5	Corn Crema	5	Maduros	5
Brown Rice	5	Sapporo Rings	5		