



## Top Floor Cocktails 16

### JAYDE SOUR

Suntory Toki, Yuzu, Fresh Lemon & Lime Juice,  
Elouan Pinot Noir Float

### NEW FASHIONED

Suntory Toki Whisky, Housemade 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

### THAI COCONUT FIZZ

Ciroc Coconut, Frangelico, Cream,  
Fresh Lime Juice, Splash of Soda

### ASIAN MULE

Roku Japanese Gin, Yuzu, Ginger Beer

### PROUD PEAR

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

### DRAGON FRUIT MARGARITA

Flecha Azul Blanco, Pama, Fresh Lime Juice,  
Dragon Fruit Purée

## 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

## Non-Alcoholic Beverages

TASTY MELON CREAMY SODA 8.5

TASTE NIRVANA THAI TEA 8.5

POCAS TARO BUBBLE TEA 8.5

## Beer

COORS LIGHT 7  
MICHELOB ULTRA 7  
HEINEKEN 0.0 7  
HOP VALLEY IPA 8  
SAPPORO "LARGE" 12  
ASAHI 8  
KIRIN 8  
TSINGTAO 8  
LUCKY BUDDHA 8

## 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
320	MOSCATO D'ASTI, ELVIO TINTERO	13	48
353	RIESLING, P.J. VALCKENBERG	13	42
212	SAUVIGNON BLANC, HONIG	14	45
247	PINOT GRIGIO, TIEFENBRUNNER	14	46
223	CHARDONNAY, RICKSHAW	10	40
252	CHARDONNAY, JORDAN	19	75
942	PINOT NOIR, ELOUAN	14	45
607	PINOT NOIR, BELLE GLOS	20	75
509	CABERNET SAUVIGNON, EDUCATED GUESS	15	44
613	CABERNET SAUVIGNON, JORDAN	35	140

## Sushi & Sashimi

**BIGEYE TUNA** Yellowfin Tuna\* 🌱

**IKURA** Salmon Roe\* 🌱

**UNI** Sea Urchin\* 🌱

**UNAGI** Freshwater Eel

**HAMACHI** Yellowtail\* 🌱

**SAKE** Salmon\* 🌱

*Nigiri*

*Sashimi*

15

18

15

MKT

MKT

14

15

18

14

17

## Maki & Temaki

**JAYDE ROLL\*** 🌶️ 27

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

**PHILADELPHIA\*** 🌱 17

Avocado, Cream Cheese, Salmon

**CALIFORNIA** 🌱 **HH** 18

Avocado, Cucumber, Snow Crab

**SPICY TUNA\*** 🌶️ 🌱 17

Bigeye Tuna, Cucumber

**SPIDER** 23

Soft Shell Crab, Snow Crab, Avocado, Cucumber

**SURF & TURF\*** 🌶️ 27

Spicy Tuna, Beef Tenderloin, Crispy Tempura Shallots, Yum Yum and Unagi Sauce

**M GIRL\*** 🌶️ 18

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

**HAWAIIAN ROLL\*** 🌶️ 🌱 17

Ahi Poke, Pickled Cucumber, Green Onion, Crispy Wonton, Yum Yum Sauce

## Small Plates

**EDAMAME** 🌱 **HH** 10  
Smoked Sea Salt

**GARLIC FRIED CALAMARI** 🌶️ **HH** 17  
Sriracha Mayo

**BEEF JERKY** 🌶️ **HH** 18  
Served with Thai Spicy Sauce

**CHICKEN WINGS** 🌶️ **HH** 17  
Deep-Fried, Gochujang-Honey Glaze, Toasted Sesame Seeds

**CHAR SIU PORK RIBS** **HH** 16  
Sweet & Savory, Pickled Onions

**A5 JAPANESE WAGYU\*** MKT  
3oz Wagyu Steak, Served on a Hot Stone, Enoki Mushrooms, Sweet Soy

## Dim Sum

**PORK & VEGETABLE POTSTICKERS** **HH** 15  
Sesame Ponzu Dipping Sauce

**JAYDE EGG ROLLS** **HH** 16  
Housemade, Ground Pork, Cabbage, Glass Noodles, Sweet Chili Sauce

**STEAMED WONTONS** **HH** 16  
Pork & Shrimp, Served with Spicy Chili Oil



## Soup & Salad

### MISO SOUP **HH** 10

Tofu, Scallion, Nori, Dashi Broth

### OXTAIL SOUP 32

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

### SHOYU RAMEN 25

Shrimp Tempura, Kamaboko, Rich Broth, Green Onion

### CUCUMBER WHEELS 🌶️🌱 **HH** 10

Rice Vinegar, Chili Oil

## Noodles & Rice

### LO MEIN 24

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

### PAN-FRIED NOODLES 28

Crispy Noodles, Chicken, Shrimp, Bok Choy, Carrot, Mushroom, Green Onion, Garlic-Soy Gravy

### CRAB FRIED RICE 28

Lump Crab, Fried Egg, Garlic, Scallion

### HOUSE FRIED RICE 21

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

### STEAMED JASMINE RICE 🌱 3

## Specialties

### HONEY WALNUT PRAWNS 🥜 36

Tempura Colossal Prawns, Candied Walnuts, Citrus Honey Sauce

### BEIJING STEAK 33

Sliced Deep-Fried Marinated Beef, Pineapple, Onion, Scallion, Dried Chili, Sesame Seeds, Sweet & Sour Sauce

### KALBI 33

Grilled Marinated Short Ribs, Kimchi

### DUCK CURRY 🌶️ 32

Red Curry, Pineapple, Lychees, Green & Red Peppers, Tomato, Thai Basil

### HONEY CHICKEN 28

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

### KUNG PAO CHICKEN 🥜 🌶️ 28

Green & Red Peppers, Onion, Zucchini, Chilis, Green Onion, Brown Sauce, Peanuts

### TIGER SHRIMP 33

Sugar Snap Peas, Carrot, Shiitaki Mushroom, Oyster Sauce

## Dessert

### MOCHI ICE CREAM 🌿 10

Mango, Green Tea or Strawberry

### HONEY TOAST (FOR TWO) 26

Toasted Brioche, Vanilla Ice Cream

### MALASADA PUFFS 11

Portuguese Doughnuts, Passion Fruit Custard, Cinnamon Sugar

## Happy Hour

### BUY ONE/GET ONE SELECT APPETIZERS

FROM 5PM - 10PM SUNDAYS & THURSDAYS (Excludes Holidays)

### INCLUDED ITEMS DENOTED BY HH

🥜 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.

Our products are prepared on shared equipment and in the same kitchen area. We cannot guarantee that cross-contamination with allergens will not occur.