

STARTERS

APPETIZERS

Krupuk 2

Served with Peanut sauce

Edamame 7

Steamed soy beans, sea salt

Firecracker Shrimp 16

Spicy coconut shrimp

Potato Samosa 8.5

Savory pastry, curry potato, peas

Vegetable Spring Roll 6

Napa cabbage, carrots, zucchini (2 pcs)

Chicken Lettuce Wrap 14.5

Chicken, oyster sauce, scallions, ginger

Dynamite Salad 9.5

Wakame, kanikama, avocado, cucumber, spicy mayo

DIM SUM

Happy Family (8 pcs) 22

Assortment of seafood, pork, chicken, and vegetable dumplings

Chicken Dumpling 9 (3 pcs)

Vegetable Dumpling 8 (3 pcs)

Shrimp Dumpling 9.5 (3 pcs)

Pork & Shrimp Dumpling 9.5 (3 pcs)

SOUPS

Wonton 9

Pork and chicken broth, shrimp wonton, mushrooms, scallions, soy sauce

Tom Yum Kung 15

Shrimp broth, shrimp, lemongrass, jalapeño, coconut milk, shiitake mushrooms, scallions

Japanese Mushroom 7

Shiitake broth, Japanese white mushrooms, glass noodles, scallions

Thai Chicken Noodle Soup 9.5

Chicken broth, chicken, red curry paste, coconut milk, glass noodles, fragrant herbs

Beef & Shrimp Ramen 16.5

Chicken and pork broth, ramen noodles, shrimp, slow cooked beef, boiled egg



MAIN COURSE

BEEF & LAMB

Mongolian Beef 28.5

Certified Angus Beef tenderloin, scallions, garlic, ginger, oyster sauce

Szechuan Beef 25

Certified Angus Beef tenderloin, Asian vegetables, garlic, pepper sauce

Beef Stir Fry 25

Certified Angus Beef tenderloin, Asian vegetables, House sauce

Aruba Rock's 28.5

Certified Angus Beef tenderloin, wasabi butter

18-oz Angus Bone-in Ribeye 49.5

Yakiniku sauce

Lamb Chops 34

Butter or Tandoori

CHICKEN & PORK

General AZIA Chicken 22

Spicy general Tso sauce, cashews, scallions

Teriyaki Chicken 22

Japanese teriyaki glaze

Orange Chicken 22

Sweet & spicy fresh pressed orange sauce

Kung Pao Chicken 22

Spicy szechuan chili sauce, peanuts, scallions

Korean BBQ Ribs 22

Grilled ribs, pickled vegetables, sweet BBQ sauce

SEAFOOD

Thai Sea Bass Fillet 28.5

Red Thai curry sauce

Miso Glazed Salmon 28.5

Norwegian king salmon, miso glaze served on hot stone

Char-grilled Octopus 47.5

Sweet soy glaze, Japanese mayo, Seven spices served with green beans, garlic lemon

Orange Rock Shrimp Tempura 26

Sweet & spicy fresh pressed orange sauce

Black Rice with Lobster 37


Lobster, Shrimp, fragrant Jasmine rice, butter, squid ink, lemon zest

SIDES

Vegetable Dashi Stir Fry 6.5 Sautéed vegetables, dashi, ginger

Sesame Broccoli 6 Sautéed broccoli, black soy bean sauce, sesame seeds 


Sweet Potato Fries 7 Shiitake mushrooms, garlic, ginger, cilantro, cinnamon 

Udon Noodles 10 Carrots, scallions, shiitake mushrooms, sesame oil, mascarpone mayo drops 

AZIA Rice Noodles 9.5 Rice noodles, eggs, Chinese cabbage, shrimp paste, ginger, bean sprouts, cashews, peanuts

Chinese Fried Rice 9.5 Fragrant Jasmin rice, egg, green onions, ginger, carrots, shiitake mushrooms, peas

Saffron Basmati Rice 6 Long grain rice, butter, saffron, onions 

Japanese Fried Rice 15 Fragrant Basmati rice, egg, Japanese mayo, shrimp, green onion 

Grilled Corn 7 Coconut milk, lemongrass, ginger, garlic

COCKTAILS

Berry Blast 14.5

Grey Goose vodka, a blend of Chambord, vodka, raspberry syrup, cranberry juice, fresh lime decorated with a wild-berry bubble

Smoky Old Fashioned 14.5

Evan Williams Single Vintage bourbon, house citrus syrup, bitters

Lychee Martini 13.5

Grey Goose Vodka, lychee pureé, lychee liqueur, house-made sweet and sour, lime juice

Cucumber Cooler 13.5

Hendricks gin, cucumber pureé, apple juice, St.-Germain

Moscow Mule 13.5

Deep Eddy vodka, house-made ginger syrup, Fever-tree ginger beer, lime juice

Frosé Spritz 14.5

Bombay gin, pink grapefruit, touch of Black Ceylon tea, splash of Prosecco

Asian Mojito 13.5

Bacardi Superior, Absolut Pear vodka, house-made citrus syrup, ginger ale, lime juice

Kyoto Autumn 17.5

Akashi Japanese Blended whiskey, Antica Formula vermouth, Chambord, dash of fresh pressed orange juice, Angostura bitters

Vato Loco 16

Reposado Tequila, Cointreau, cucumber pureé, grapefruit juice, jalapeño syrup

P*rnStar Martini 14.5

Absolut Vanilla vodka, passion fruit purée, passion fruit liqueur, shot of sparkling Prosecco

Azia's Punch 15.5

Diplomático Reserva Exclusiva rum, St.-Germain, cucumber puree, lime juice, dash of Angostura bitters

Smoking Barrel 15.5

Diplomático Planas rum, hint of Montelobos Mezcal, pineapple juice, lime juice, passion fruit puree

Ginger Sangria 15.5

House Sangria, Domain de Canton, ginger syrup, lime and apple juice, hint of ginger

My Thai 14.5

Diplomático Mantuano rum, Gosling's rum, orgeat syrup, pineapple juice (Not recommended for persons with tree nut allergies)

SAKE

330ML 720ML

TYKU Junmai	35	55
TYKU Junmai Cucumber Infused	35	55
TYKU Junmai Ginjo	41	62
TKYU Coconut	35	55
Gekkeikan Suzaku Junmai Ginjo-Shu Kyoto, Japan	36	
Gekkeikan Nigori Junmai-Shu Kyoto, Japan	25	
Murai Sugidama Junmai Ginjo Kyoto, Japan	37	76
Gekkeikan Zipang Junmai Kyoto, Japan (Sparkling)	21	250ML
Japanese House Sake Hot / Cold (CARAFE)	7	6oz

WHITE WINES

PINOT GRIS/PINOT GRIGIO

Santa Margherita | Valdadige, Italy 51

SAUVIGNON BLANC

Misty Cove | Marlborough, New Zealand 46
 Matua | Marlborough, New Zealand 51
 Pascal Jolivet | Sancerre, France 74
 Honig | North Coast, USA 56

CHARDONNAY

Regnard Petit Chablis | Chablis, France 56
 Wente Riva Ranch | Arroyo Seco, USA 65
 Phantom by Bogle | Clarksburg, USA 46

ROSE & BLUSH

Beringer **White Zinfandel** | California USA 42
 Château **Minuty Grenache, Cinsault, Syrah** |
 Côtes de Provence, France 42
 Côtes des Roses by Gerard Bertrand **Grenache, Syrah, Cinsault**
 Languedoc, France 51
 Bread & Butter **Grenache** | Napa Valley, USA 42

ASIAN FOOD FRIENDLY WINES

Heim Imperial **Pinot Gris** | Alsace, France 42
 Steining **Gruner Veltliner** | Kamptal, Austria 46
 La Marimorena **Albariño** | Rias Baixas, Spain 46
 Spier Chenin Blanc | Stellenbosch, South Africa 46
 Marc Brédif **Chenin Blanc** | Vouvray, France 51
 Family Hugel **Gewürztraminer** | Alsace, France 65
 Heim Imperial **Dry Riesling** | Alsace, France 42
 "Dr L" Loosen Bros **Riesling** | Mosel, Germany 51
 Moillard Beaujolais **Gamay** | Fleurie, France 46
 Domaine Lafage **Grenache** | Rousillon, France 51
 Simonsig **Pinotage** | Stellenbosch, South Africa 51
 Vietti **Moscato d'Asti** | Langhe, Italy 61

SANGRIA White or Red Lara's secret recipe 13.5

BEER Balashi/Chill 6.5 | **Sapporo/Asahi** 9

RED WINES

PINOT NOIR

Hob Nob | Pays d'Oc, France 42
 Belle Glos | Santa Maria Valley, USA 120
 Meiomi | California, USA 70
 Bread & Butter | Napa Valley, USA 51

MERLOT

Chateau Souverain | California, USA 46
 Oberon by Michael Mondavi | Napa Valley, USA 66
 Decoy | Sonoma Valley, USA 79

CABERNET SAUVIGNON

Caymus | Napa Valley, USA 182
 Decoy | California, USA 79
 Meiomi | California, USA 70

MALBEC

Catena | Mendoza, Argentina 61
 Pizzella | Mendoza, Argentina 56

WORLDY REDS

689 **Zinfandel, Cabernet Sauvignon, Syrah** |
 Napa Valley, USA 61
 Bootleg **Merlot, Petite Sirah, Syrah** | Napa Valley, USA 115
 Penfolds Koonunga Hill **Shiraz, Cabernet Sauvignon** |
 Napa Valley, USA 51
 The Prisoner **Zinfandel, Cabernet Sauvignon, Syrah** |
 Napa Valley, USA 129

WINE BY THE GLASS

WHITES

Santa Margherita **Pinot Grigio** | Alto Adige, Italy 11
 Matua **Sauvignon Blanc** | Marlborough, New Zealand 11
 Honig **Sauvignon Blanc** | North Coast, USA 12
 Regnard Petit Chablis **Chardonnay** | Chablis, France 13

ROSE & BLUSH

Beringer **White Zinfandel** | California USA 9
 Château Minuty **Grenache, Cinsault, Syrah** |
 Côtes de Provence, France 9

REDS

Hob Nob **Pinot Noir** | Pays d'Oc, France 9
 Chateau Souverain **Merlot** | California, USA 10
 Meiomi **Cabernet Sauvignon** | California, USA 14
 Pizzella **Malbec** | Mendoza, Argentina 12

ASIAN FOOD FRIENDLY WINES

Steining **Gruner Veltliner** | Kamptal, Austria 10
 La Marimorena **Albariño** | Rias Baixas, Spain 10
 "Dr L" Loosen Bros **Riesling** | Mosel, Germany 11
 Domaine Lafage **Grenache** | Rousillon, France 11
 Vietti **Moscato d'Asti** | Langhe, Italy 13

SPARKLING

Da Luca Prosecco | Sicily, Italy 9
 Villa Sandi "Il Fresco" Prosecco Rose | Valdobbiadene, Italy 14
 Villa Sandi Prosecco Superiore | Valdobbiadene, Italy 14

CHAMPAGNE

Da Luca Prosecco | Sicily, Italy 42
 Villa Sandi Prosecco Superiore | Valdobbiadene, Italy 65
 Villa Sandi "Il Fresco" Prosecco Rosé | Valdobbiadene, Italy 65
 L'hoste Brut | Bassuet, France 74
 Billecart-Salmon Brut Reserve | Bassuet, France 99
 Veuve Clicquot Brut | Reims, France 128

Moët & Chandon Brut Imperial 75cl | France 114
 Moët & Chandon Brut Imperial Demi 20cl | France 42
 Moët & Chandon Brut Imperial Rosé 75cl | France 127
 Moët & Chandon Brut Imperial Rosé Demi 20cl | France 51
 Moët & Chandon Ice Impérial | France 125



SUSHI OFFERINGS

NIGIRI

Thinly sliced raw fish layered on top of a ball of rice

Salmon 11

Tuna 12.5

Eel 11.5

Hamachi 18

Crispy Rice Nigiri 16

Fresh Salmon, coriander sauce

SASHIMI

Thinly sliced fresh raw fish

Salmon 13

Tuna 14

Eel 13.5

Hamachi 18

TIRADITOS

Dish of raw fish, cut in the shape of sashimi, in a spicy sauce

Maguro 17

7 slices fresh Ahi tuna, dashi, ponzu, chilakita seasoning, wasabi mayonnaise, Parmigiano Reggiano

Hamachi 22

7 slices fresh Yellow Tail tuna, dashi, ponzu, chilakita seasoning, Rocoto pepper mayonnaise, black caviar, micro greens, dashi ponzu sauce

To Kaju 22

7 slices fresh salmon, yuzu, ponzu, truffle salt, green onions, garlic chips, truffle mayo, micro greens, dashi ponzu sauce

MAKI

TNT Roll 19

Kanikama, Sriracha, spring onion, sautéed shrimp guacamole, eel sauce, spicy mayo, tempura flakes

Spicy Tuna Bon Bon 16

Small rice spheres, avocado, Ahi tuna, yakiniku sauce

Azia Roll 19

Salmon tempura, avocado, scallion, masago, Ahi tuna slices, lobster sauce

Fire Roll 18

Kanikama, cucumber, avocado, flamed salmon, black pepper, dynamite salad, truffle mayo, masago

Dushi Roll 15 V

Yellow onion and carrot tempura, guacamole (contains sesame oil), green onion, sesame seeds

Sandra Roll 26.5

Shrimp, cream cheese, avocado, kanikama, green onion, lobster mayo, masago

Shrimp Tempura Roll 19

Shrimp, avocado, cucumber, wakame salad, spicy mayo, eel sauce, tempura flakes

Geisha Roll 21

Kanikama, Ahi tuna, cream cheese topped with our signature Geisha garnish (Kanikama, Ahi tuna, cream cheese, Kewpie Mayo) along with green onion, red tobiko roe, spicy mayo, eel sauce

Spicy Crunchy Tuna Roll 19

Ahi tuna, bok choy tempura, Sriracha, green onion, sesame seeds

Ahi Anago Roll 24

Spicy tuna, breaded shrimp, topped with eel, avocado, eel sauce, micro greens

Omakase Roll 26

Salmon belly, green onions, avocado, topped with Maine lobster marinated in Leche de Tigre, Rocoto pepper mayo, micro greens

Hamachi Ponzu Roll 22

Hamachi, cucumber, avocado, green onions, topped garlic chips, red onion, jalapeño, ponzu sauce

Kyabia 19

Crispy rice cubes, Ahi tuna, spicy mayonnaise, black caviar, cilantro, fresh chili pepper

BAO BUNS (3PCS)

Bigan Bao Buns 14 V

Oyster mushroom, white mushroom, butter lettuce, fried carrots, vegetable tonkatsu sauce, cilantro, peanuts, sesame oil

Ebi Bao Buns 17

Fried shrimp, butter lettuce, green onions, Japanese chili mayonnaise, cilantro

Poku Bao Buns 15

Pork, onions, Chinese cabbage, cilantro, green onions

NARUTO ROLLS

Riceless Roll

Ikura 23

Salmon, avocado, dynamite salad topped with torched masago, chili mayonnaise, salmon caviar and micro greens

Shifudo Negi 26

Tuna, cucumber, kanikama, salmon, avocado, green onions, topped with wakame salad

SUSHI PLATTERS

PLATTER ONE 15 P.P

(MINIMUM 3 PERSONS)

California Roll

Kanikama, avocado, cucumber, masago

Azia Criollo Roll

Deep-fried salmon, cream cheese, topped with our signature Geisha garnish (Kanikama, Ahi tuna, cream cheese) scallions, spicy papaya

Japanese Kani Salad

Kanikama, spicy mayo, spring onions, masago

PLATTER TWO 20 P.P

(MINIMUM 4 PERSONS)

Dynamite Roll

Cucumber, avocado, crab, wakame, spicy mayo, sesame seeds

Dushi Roll V

Yellow onion and carrot tempura, guacamole (contains sesame oil), green onion, sesame seeds

Shrimp Tempura Roll

Shrimp, avocado, cucumber, wakame salad, spicy mayo, eel sauce, tempura flakes

Tiger Roll

Salmon, cream cheese, scallions, topped with wakame, eel sauce, tempura flakes

When dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any allergies. All prices are in US dollars and are subject to change at any time without prior notice.



DESSERTS

Azia Sphere 11.5

Dark Chocolate Sphere, Homemade Gelatissimo Vanilla Gelato, Warm Chocolate Sauce, Vanilla Cake

Triple Layer Chocolate Mousse 10.5

Decadent Dark Chocolate Cake, Silky smooth Chocolate mousse of White, Dark & Milk Chocolate, Berry Coulis, Fresh berries

Gelatissimo **BonBons 11**

For two. 10 Pieces in a variety of flavors
Ask your server for available flavors

Mochi Ice Cream 10

Velvety ice cream masterfully wrapped inside Japanese mochi shell. Ask your server for available flavors

Matcha Tres Leche 11.5

Matcha Sponge Cake, Rich Tres Leche combination, Homemade Meringue, Crispy Tuile

Banana Tempura 10.5

Tempura dipped banana fried to a crispy light golden brown served with our Gelatissimo gelato

Gelatissimo **Gelato 9.5**

Ask your server for our Daily Flavors of Gelatissimo Gelato



AFTER DINNER DRINKS

DESSERT MARTINIS

Espresso Martini Classico	13.5
Cappuccino Martini	13.5

The Flaming Samurai 15

A perfect flamed finale of Cognac, Bourbon, Grand Marnier and Chambord

COGNAC

Hennessy VSOP	17.5
Hennessy XO	37.5
Hennessy Richard	375 per oz.
Louis XIII	480 per oz.

SINGLE MALTS

Macallan 12	18
Macallan 18	39.5
Macallan 15	30

DESSERT WINE

La Roncaia Picolit Friuli Colli Orientali, Italy	15
---	----

SPECIALTY COFFEE & TEA

43 Coffee	10.5
Hot Organic Tea	4
Fresh Chamomile Blossom Tea	3.5
Fresh Mint Leaves Tea	3.5