



COCKTAILS

Your Choice 12

Crouching Tiger

Rum Haven Coconut Rum, Lime, Passionfruit, Lemonade, Jamaican #1 Bitters

Rickshaw Rickey

Fujimi Vodka, China China Amer, Domaine de Canton Ginger Liqueur, Lime and Yuzu Soda, Fresh Grapefruit and Lime, Thai Spice Bitters

Lychee Lemon Drop

Fujimi Vodka, Domaine de Canton Ginger Liqueur, Lychee Syrup, Lemon, Yuzu Bitters

Dragon's Fortune

Nikka Coffey Grain Whiskey, Hibiscus Syrup, Five Spice Bitters, Orange Peel

Tanuki's Trick

Junmai Daiginjo Sake, Domaine de Canton Ginger Liqueur, Campari, Lychee Puree, Fresh Lime, Yuzu Bitters

Five Spice Sour

Fuyu Whiskey, China China Amer, Fresh Lemon, Oils of Orange, Five Spice Bitters, Egg White

ALCOHOL-FREE LIBATIONS

Your Choice 8

Yuzu-Ginger Spritz

Fever Tree Lime-Yuzu Soda, Ginger Puree, Fresh Lemon

Garden of the Ancients

Hibiscus Syrup, Chamomile Tea, Fresh Grapefruit and Lime, Splash of Soda, Blood Orange Bitters

Blood Moon Eclipse

Sanpellegrino Aranciata Rossa, Ginger Puree, Grapefruit Juice, Fresh Lime, Blood Orange Bitters

FEATURED SPIRITS FROM THE FAR EAST

VODKA

Haku (Japan) 10

Fujimi (Japan) 11

GIN

Roku (Japan) 9

Etsu (Japan) 10

WHISKEY

Suntory Toki (Japan) 10

Nikka Coffey Grain (Japan) 13

Ichiro's Malt & Grain (Japan) 15

Kavalan Distillery Select Whisky (Taiwan) 12

Fuyu Small Batch (Japan) 11

Kaiyo Cask Strength (Japan) 14

FEATURED BEERS FROM THE FAR EAST

Your Choice 8

Leo Lager (Thailand)

Sapporo (Japan)

Asahi (Japan)

Far Yeast Kagua Saison (Japan)

Tsing Tao (China)

18% gratuity will be added to parties of 8 or more.



SAKÉ

SPARKLING

Hakutsura Awayuki, Hyogo, Japan 300ml. 20

TRADITIONAL SAKÉ

GINJO

Mizubasho, Gunma, Japan 720ml. 55

JUNMAI – Pure Rice / Full body

Gekkeikan “Morimoto,” Kyoto, Japan 210ml. 24

JUNMAI GINGO – Premium, Aromatic, Medium Body

Rihaku Shuzo “Wondering Poet,” Chugoku, Japan 300ml. 42

Murai Family “Sugidama,” Aomori, Japan 300ml. 35

Dewazakura Dewasansan “Green Ridge,” Yamagata, Japan 720ml. 70

HeavenSake “Hakushika,” Hyogo, Japan 720ml. 90

JUNMAI DAIGINJO – Ultra-Premium, Elegant, Light Body

Hakutsuru, Hyogo, Japan 720ml. 60

HeavenSake “Urakasumi,” Yamaguchi, Japan 720ml. 120

Dewazakura “Mountain Cherry,” Japan 720ml. 150

NIGORI – Roughly Filtered / Cloudy, Milky / Full Body

Murai Family “Genshu Nigori,” Aomori, Japan 300ml. 30

WARM SAKÉ

Sho Chiku Bai Junmai

Bottle 21 / 10oz 11 / 6oz 7



WINE LIST

FEATURED WINERY

Wente Vineyards

Wente Vineyards is the country's oldest, continuously operated family-owned winery, founded in 1883. Today, the winery maintains its leadership role in California winegrowing under ownership and management by the fourth and fifth generations of the Wente family.

Riesling "Riverbank," Arroyo Seco, Monterey	6.5	25
Chardonnay "Restaurant Cuvee," Livermore Valley, Central Coast	7.5	29
Pinot Noir "Riva Ranch Vineyard," Arroyo Seco, Monterey	14	52

PREMIUM WINES

SPARKLING WINE

Domaine Chandon, Brut, Napa Valley, California 187ml. / 750ml.	14	42
Le Grand Courtage, Brut Rosé, France 187ml.	14	

WHITE WINE

Albariño, Paco & Lola, Rias Baixas, Spain	9	35
Chardonnay, La Crema, Sonoma Coast	11	42
Chardonnay, Rombauer, Carneros, Napa Valley	17	66
Gewürztraminer, Chateau Ste. Michelle, Columbia Valley	7.5	28
Moscato, Montevina, California	12	45
Pinot Gris/Grigio, Acrobat, Oregon	9	35
Riesling, Chateau Ste. Michelle "Eroica," Columbia Valley	11.5	45
Sauvignon Blanc, Brancott, Marlborough, New Zealand	12	45
White Blend, Conundrum, California	13.5	52



WINE LIST (CONTINUED)

PREMIUM WINES

ROSÉ

Grenacho/Cinsault/Syrah, Domaine Ott "BY.OTT", Cotes de Provence, France 11 42

RED WINE

Cabernet Sauvignon, Frank Family, Napa Valley 23 90

Cabernet Sauvignon, Justin, Paso Robles 12 47

Italian Varietals, Ruffino "Ducale," Chianti Classico Riserva, Tuscany 13 50

Merlot, Duckhorn, Napa Valley 16.5 65

Merlot, Rombauer, Carneros, Napa Valley 16 60

Petite Sirah, Guenoc, Lake County 9 35

Pinot Noir, Belle Glos "Dairyman Vineyard," Russian River Valley 16 60

Red Blend, DAOU "The Pessimist," Paso Robles 13.5 50

Zinfandel, Cline "Old Vines", Lodi 11 42



DIM SUM AND THEN SUM

Pork Pot Stickers Housemade Pot Sticker Sauce, Scallions	10	BBQ Pork Bun Hong Kong Style Shredded BBQ Pork	10
Pork and Shrimp Siu Mai Ginger Soy Dipping Sauce	12	GF V Sautéed Chinese Broccoli Sesame Oil, Toasted Garlic	9
Shrimp Har Gow Ginger Soy Dipping Sauce	12	Tempura Prawns Daikon Radish Slaw, Yuzu Ponzu Dipping Sauce	15
Pork Egg Rolls Roasted Jalapeño Plum Sauce	10	GF V Salt and Pepper Chicken Wings Sesame Oil, Serrano & Red Peppers	14
GF V Salt and Pepper Calamari Sesame Oil, Serrano and Red Peppers	15	V Steamed Taro Buns Sweet Taro Paste	10
V Edamame House Teriyaki Sauce, Sriracha	6	Red Bloom Salad Mixed Greens, Julienne Bell Pepper and Carrots, Mandarin Oranges, Toasted Sesame Seed Vinaigrette With Chicken Katsu 13 With Shrimp 13	8
V Seared Ahi Tuna Mixed Baby Greens, Scallions, Soy Lime Dipping Sauce	14		
Lotus Leaf Wrapped Sticky Rice Chicken & Shiitake Mushrooms	12		

BAO BUNS

Pork Belly Hoisin Sauce, Cucumber, Scallions			16
Boneless Braised Short Rib Korean Spiced, Cucumber, Daikon Radish Slaw			18
Chicken Katsu Breaded Chicken Cutlet, Daikon Radish Slaw, Thai Chili Sauce			16



RICE BOWLS

Korean Braised Beef Short Rib

Daikon Radish Slaw, Kimchi, Marinated Soft Boiled Egg, Ginger Scallion Salad, Pickled Shiitake Mushrooms, Korean BBQ Sauce

17

Ahi Tuna Poke Bowl

Avocado, Cherry Tomatoes, Pickled Shiitake Mushrooms, Marinated Soft Boiled Egg, Cucumbers, Ginger Scallion Salad, Micro Cilantro

22

Pork or Chicken Katsu

Daikon Radish Slaw, Marinated Soft Boiled Egg, Pickled Shiitake Mushrooms, Ginger Scallion Salad, Cherry Tomatoes, Bulldog Sauce

18

RAMENS AND SOUPS

Pork Belly Ramen

Double Pork Broth, Pork Belly, Bean Sprouts, Scallions, Black Garlic Oil, Nori, Bamboo Shoots, Marinated Soft Boiled Egg

16

Thai Coconut Curry Ramen

Coconut Milk Green Curry Broth, Baby Bok Choy, Bean Sprouts, Scallions, Pickled Shiitake Mushrooms, Cilantro, Nori, Bamboo Shoots, Marinated Soft Boiled Egg
Choice of Chicken or Tofu

16

Beef Short Rib Ramen

12 Hour Beef Broth, Korean Braised Beef Short Rib, Kimchi, Scallions, Baby Bok Choy, Bamboo Shoots, Marinated Soft Boiled Egg

19

Wor Wonton Soup

Chicken Broth, Pork Wontons, Chicken, Shrimp, Mushrooms, Baby Bok Choy, Water Chestnuts, Scallions

18

GF Pho 775

Shaved Beef, Beef Tendon, Beef Meat Balls, Rice Noodles, Bean Sprouts, Scallions, Jalapeños, Thai Basil, Lime, Shaved Onions, Cilantro

18

Da Lat Pho

Bone-in Beef Ribs, Beef Brisket, Rice Noodles, Beef Bone Broth, Scallions, White Onion, Cilantro, Bean Sprouts, Fresh Lime, Jalapeños, Basil

28

ADD ONS

Marinated Soft Boiled Egg 2.5 | Wontons (3) 3 | Baby Bok Choy 3
Serrano Peppers 1.5 | Habanero Spice Bomb 1.5 | Shrimp 5

SIDES

Kimchi	5	Mixed Asian Vegetables	6
Steamed Rice	4	Chinese Broccoli	9



BIG PLATES

Korean Beef Short Ribs Grilled, Bone-In Beef Short Ribs, Kimchi, Mixed Asian Vegetables, Steamed Jasmine Rice	27
Whole Peking Duck Served Family Style with Bao Buns, Hoisin Sauce, Sliced Cucumber, Scallions	26 Half / 44 Full
GF Miso Glazed Salmon Miso Marinated Pacific Salmon, Mixed Asian Vegetables, Steamed Jasmine Rice	25
Fried Tilapia Whole Fried Tilapia, Ginger Lime Soy Glaze, Mixed Asian Vegetables, Steamed Jasmine Rice	28
 Szechuan Chicken Red Chilis, Red and Green Bell Peppers, Onion, Szechuan Peppercorn, Garlic, Ginger, Steamed Jasmine Rice	18
Honey Walnut Shrimp Tempura Battered Fried Shrimp, Creamy Honey Sauce, Candied Walnuts, Orange Zest, Steamed Jasmine Rice	26
 Mongolian Beef Wok-Fried Beef, Mushrooms, Red Chilis, White Onions, Scallions, Soy and Oyster Sauce, Crispy Rice Noodles, Steamed Jasmine Rice	20
Pork Belly Adobo Crispy Pan-seared Pork Belly, Sweet and Savory Soy-Vinegar Sauce, Mixed Asian Vegetables, Scallions, Fried Garlic, Steamed Jasmine Rice	22

NOODLES AND RICE PLATES

Garlic Noodles with Roasted Crab Legs Stir-Fry Wheat Noodles, Roasted Crab Legs, Savory Garlic Sauce, Parmesan Cheese	Market Price
Beef Chow Fun Wok-Fried Beef, Wide Rice Noodles, Soy and Oyster Sauce, Bean Sprouts, Green and White Onions	18
Chow Mein Wok-Fried Wheat Noodles, Bean Sprouts, Scallions, White Onion, Snow Peas, Carrots, Soy and Oyster Sauce Chicken add 3 / Pork add 3 / Shrimp add 4 / Combo add 5	16
Grilled Pork Vermicelli Salad Thin-sliced Lemongrass Pork, Ambient Vermicelli Rice Noodles, Lettuce, Cucumber, Bean Sprouts, Vietnamese Pickled Vegetables, Basil, Crushed Peanuts, Special Fish Sauce	22
Fried Rice Wok-Fried Jasmine Rice, Rainbow Cauliflower, Red Bell Pepper, Scallions, Egg, Soy Sauce Chicken add 3 / Pork add 3 / Shrimp add 4 / Combo add 5	16
 Kimchi Fried Rice Wok-Fried Jasmine Rice, Kimchi, Sunnyside-Up Egg, Rainbow Cauliflower, Red Bell Pepper, Scallions, Garlic, Ginger, Gochujang Chicken add 3 / Pork add 3 / Shrimp add 4 / Combo add 5	18



DESSERTS

Trio of Mochi Chocolate, Strawberry, Matcha	8
Crispy Sesame Balls Sesame Crusted Crispy Golden Rice Dough with Sweet Red Bean Paste	8
Ginger Crème Brulée	8
Trio of Mousse Mango, Coconut, Ube	8
Candied Ginger Ice Cream	6

BOBA TEA

Your Choice 5.5

Traditional Milk Tea	Exotic Fruit Tea
Tiger Tea	Dragon Fruit
Black Sugar	Passion Fruit
Ube	Lychee
Sesame	Mango

COFFEE, TEA & SODA

Freshly Brewed Coffee / Decaf	4.5
Selection of Fine Teas	4.5
Espresso	4.5
Cappuccino / Café Latté	5.5
Soft Drinks	4.5
Red Bull/Red Bull Sugarfree	6
S. Pellegrino/Acqua Panna 500ml	4



More Award-Winning Restaurants:

— ATLANTIS — STEAKHOUSE

Atlantis Steakhouse proudly serves Allen Brothers meats, USDA Prime cuts, chosen for their superb quality, marbling and flavor. Unsurpassed service and ambiance are second to none. Dinner served Wednesday – Sunday from 5 pm. Reservations recommended, please call 775.824.4430 or visit atlantiscasino.com/dining

Bistro Napa

Experience innovative small plates, perfect for sharing, delectable big plates, a raw seafood bar and playful desserts that are deceptively delicious. Sommelier selected 4,000 bottle wine cellar. Daily social hour in the lounge from 4 pm – 6 pm. Dinner served nightly from 5 pm. Reservations welcome, please call 775.335.4539 or visit atlantiscasino.com/dining

Manhattan **deli**

A great deli has a New York accent. Serving lunch and dinner from 11 am.

PURPLE PARROT

Choose from American favorites and breakfast, as well as the award-winning soup and salad bar. Complement your dining experience with a cocktail from the Bloody Mary bar. Open 24 hours.



Voted Best of Reno year-after-year by locals. Serving breakfast, lunch, dinner daily and Weekend Champagne Brunch.



The freshest seafood the oceans have to offer with fabulous views of the Sierra. All-you-care-to-eat nigiri and maki sushi on the unique non-smoking Sky Terrace. Serving lunch and dinner daily from 11 am.



Enjoy Chicago-style hot dogs, pizzas, sandwiches, ice cream, shakes and soft drinks.