

Cocktails

5cl

BASIL'N COCONUT —165

Gin, Thai Basil, Lemon, Sugar, Coconut Foam

JAPANESE STRAWBERRY -(CLARIFIED) —165

Rum, Yuzu Saké, Strawberry Saké, Strawberry Cordail, Milk

RHUBARB PIE —165

Vanilla Infused Vodka, Rhubarb Cordial, Vanilla Foam

KIWI —165

Patron Silver, Kiwi Sake, Yuzu and Kiwi Sour Mix, Togarashi

GREEN APPLES —165

Roku Gin, Green Apple And Dill Cordial, Soda

CHOCOLATE OLD FASHION —165

Chocolate Washed Nikka From The Barrel, Stout Syrup, 3x Bitters

BLOOMING MARTINI —165

Roku Gin, Sakura Vermouth, Bergamotte, Elderflower

NORI NEGRONI —165

Gin, Campari, Umeshu And Yuzu Saké Infused With Rhubarb And Strawberry

ASQ'S G&T —165

Gin Infused With Lingonberry, Red Bull Organics Tonic, Rosemary

Mocktails

BASIL'N COCONUT —95

Thai Basil, Lemon, Sugar, Coconut Foam

RHUBARB MULE —95

Rhubarb, Lime, Red Bull Organics Ginger Beer

Snacks

EDAMAME – 59

SESAME STIR-FRIED PIMIENTOS – 69

PRAWN CRACKERS & SRIRACHA MAYO – 69

Raw

TUNA, "JEAN GEORGES", YUZU, JALAPEÑO, SOY – 139

BEEF TATAKI, TRUFFLE PONZU, PEANUTS, GREEN ASPARAGUS, CILANTRO – 165

SALMON SASHIMI, CARROT KIMCHI, UMAMI DRESSING, MANGO, CILANTRO – 135

Bao buns

PORK, KOREAN BBQ, CUCUMBER, SRIRACHA MAYO – 85/PC

SHRIMP, GARI MAYO, MANGO – 85/PC

TOFU, CUCUMBER, GINGER, YUZU AIOLI – 79/PC *vegan*

Sushi maki

CRYING TIGER (10 PIECES) – 199

MAKI WITH ASPARAGUS, DEEP FRIED SHRIMP, SPICY MAYO & CHILI SESAME

KATSU MAKI (10 PIECES) – 199

MAKI WITH DEEP FRIED PANKO BREADED PORK, TONKATSU SAUCE, RAW FOOD & JALAPEÑO CREME CHEESE

HAPPY (10 PIECES) – 199 *vegan*

INSIDE OUT MAKI WITH AVOCADO, GRILLED ASPARAGUS, WASABI EMULSION, CILANTRO

SUSHI COMBO (20 PIECES) – 455

NIGIRI, MAKI, SASHIMI

Small dishes

BROCCOLI, "SPICY MISO" PEANUTS, SESAME, CILANTRO – 99 *vegan*

VEGETABLE TEMPURA, YUZU AND TRUFFLE AIOLI – 110 *vegan* + SHRIMP – 55

RICE PAPER ROLLS, CAULIFLOWER, AVOCADO, PICKLED MANGO, CILANTRO – 119 *vegan*

ASPARAGUS, GENERAL TSO'S TOFU, SHIITAKE – 135 *vegan*

DEEP FRIED SHRIMP, SPICY MAYO, CASHEW NUTS – 125

THAI TACO, SHRIMP, AVOCADO, RED CURRY, PEANUTS – 125

VIETNAMESE ROLLS, TUNA, PICKLED MANGO – 129

SIGNATURE, SHRIMP, TROUT ROE, AVOCADO, ROASTED CASHEW NUTS, GINGER VINAIGRETTE, NOODLES – 135

KYCKLING POP, SWEET CHILI, CILANTRO, WASABI AND AVOCADO MAYO – 125

CRISPY PORK, "PALM SUGAR" PEANUTS, MANGO, CILANTRO CRÈME, PAPAYA SALAD – 125

VENISON, TERIYAKI, SESAME, MUSHROOM, TRUFFLE – 179

JUST ASQ, DUMPLING COMBO, X 10 & ACCOMPANIMENT – 225

JAPANESE RICE À LA ASQ – 49

Sharing menu

—499 / PERSON

SERVED TO A MINIMUM OF TWO PERSONS

EDAMAME

SESAME STIR-FRIED PIMIENTOS

DUMPLINGS

DEEP FRIED SHRIMP

SPICY MAYO, CASHEW NUTS

TUNA

"JEAN GEORGES", YUZU, JALAPEÑO, SOY

VENISON

TERIYAKI, SESAME, MUSHROOM, TRUFFLE

CRISPY PORK

"PALM SUGAR" PEANUTS, MANGO,
CILANTRO CRÈME, PAPAYA SALAD

CHOCOLATE FARANG

CARAMELIZED RICE CHOCOLATE,
MANGO ICE CREAM,
SESAME CARAMEL,
PASSION MARINATED MANGO

Sharing menu Vegan

—499 / PERSON

SERVED TO A MINIMUM OF TWO PERSONS

EDAMAME

SESAME STIR-FRIED PIMIENTOS

HAPPY

INSIDE OUT MAKI WITH AVOCADO,
GRILLED ASPARAGUS, WASABI EMULSION,
CILANTRO

BAO TOFU

CUCUMBER, GINGER, YUZU AIOLI

BROCCOLI

"SPICY MISO" PEANUTS, SESAME, CILANTRO

RICE PAPER ROLLS

CAULIFLOWER, AVOCADO, PICKLED MANGO,
CILANTRO

VEGETABLE TEMPURA

YUZU AND TRUFFLE AIOLI

BANANAZ

LIME AND PALM SUGAR FRIED
BANANA, COCONUT PANNACOTTA,
PEANUTS, CHOCOLATE SORBET

ASQ FOR DESSERT

CHOCOLATE FARANG — 119

CARAMELIZED RICE CHOCOLATE, MANGO ICE CREAM, SESAME CARAMEL, PASSION MARINATED MANGO

BANANAZ — 109 Vegan

LIME AND PALM SUGAR FRIED BANANA, COCONUT PANNACOTTA, PEANUTS, CHOCOLATE SORBET

CRÈME BRÛLÉE — 109

SOY, ROASTED WHITE CHOCOLATE, THAI BASIL, RASPBERRY SORBET

ICE CREAM/SORBET — 49/scoop

KINDLY ASQ US IF YOU HAVE ANY ALLERGIES OR ARE IN NEED OF SPECIAL DIETARY