

# Cocktails

5cl — 169

## ASQs Signatures

### BASIL & COCONUT

*"the green cocktail with white foam"*  
*(thai basil & coconut forward)*

a gin based cocktail with thai basil  
lemon & coconut foam

### KIWI

*"who doesn't love a kiwi margarita"*  
*(kiwi forward with hints of yuzu and lime)*

our asian version of the mexican classic  
"margarita" with espolon tequila, kiwi, yuzu, lime & agave

### STRAWBERRY

*"the red cocktail with vanilla foam"*  
*(strawberry and vanilla forward with hints of yuzu)*

a vodka based cocktail with strawberries,  
strawberry saké, yuzu & a creamy vanilla foam

### SAKÉ SAKÉ

*"also called shake shake"*  
*(blackberry & tart with hits of cilantro)*

a blackberry-driven cocktail with two different daiginjo sakés,  
roku gin, yuzu & cilantro cordial

## ASQs Version of Classic Cocktails

### SAKURA MARTINI

*"our house dry martini"*

our version of a dry martini with japanese gin & vermouth  
infused with cherry blossom & elderflower

### SESAME OLD FASHIONED

*"our house old fashion"*

our version of an old fashioned with  
sesame-washed larceny, chocolate bitters & cinnamon

### MISO ESPRESSO MARTINI

*"our house espresso martini"*

*(caramel & coffee forward)*

our version of an espresso martini shaken with  
vodka, mr black coffee liqueur, espresso & a little miso

### UMONI

*"our house negroni"*

a japanese twist on a negroni with  
etsu gin, umeshu, campari & northern plums

## ASQs Temporary Cocktails

### RASPBERRIES & CHOCOLATE

*(raspberrys & white chocolate with hints of yuzu)*  
a clarified cocktail combined with swedish raspberries,  
rum, elderflower & yuzu  
filtered through swedish milk with white chocolate

### TRIPLE PINK

*(rhubarb & grapefruit forward)*  
a pink gin cocktail with pink rhubarb cordail,  
pink grapefruit with a creamy vanilla foam

### SPICY CUCUMBER

*(fresh cucumber cocktail with hints of ginger & chili)*  
a cocktail of various herbs, vodka,  
chili, ginger & acidity-regulating cucumber

### PIÑA PIÑA

*is it a piña colada?! nah, but it's better!*  
*(pineapple & roasted coconut with hints of lime)*  
a cocktail with coconut foam, 3x rum, pineapple saké,  
yuzu & pineapple cordail

## ASQs Mocktails

### VIRGIN BASIL & COCONUT

*"the green cocktail with white foam"*

*(but alcoholfree)*

a non-alcoholic mocktail with thai basil,  
lemon & sweet coconut foam

### VIRGIN RHUBARB PIE

*(rhubarb & vanilla forward)*

a non-alcoholic mocktail with rhubarb,  
lime & vanilla foam

## Small dishes

**EDAMAME**— 59

**"BANG BANG"**, ASPARAGUS, PEANUTS, TOFU, CILANTRO— 119 *vegan*

**TEMPURA VEGETABLES**, YUZU SOY, JALAPEÑO MAYO— 115 *vegan* + **WITH SHRIMPS**— 55

**RICE PAPER ROLLS**, CAULIFLOWER, PICKLED MANGO, CILANTRO— 119 *vegan*

**DEEP FRIED SHRIMP**, CHILI MAYO, CASHEW NUTS, SPRING ONION, MELON— 129

**THAI TACO**, SHRIMP, AVOCADO, JALAPEÑO, MINT, PEANUTS— 129

**JG**, RAW TUNA, YUZU, JALAPEÑO, SOY— 139

**VIETNAMESE ROLLS**, TUNA, PICKLED MANGO, AVOCADO, CRISPY NOODLES— 139

**SIGNATURE**, SHRIMP, TROUT ROE, AVOCADO, ROASTED CASHEW NUTS, GINGER DRESSING, NOODLES— 159

**PEKING DUCK SPRING ROLL**, HOISIN SAUCE, APPLE KIMCHI, HEART SALAD— 125

**DUMPLING TOM KHA GAI**, CHICKEN, LEMONGRASS, FISH SAUCE, LIME LEAVES— 125

**CRISPY PORK**, "PALM SUGAR", PEANUTS, MANGO, CILANTRO CRÈME, PAPAYA SALAD— 135

**BEEF TARTAR**, SMASHED AVOCADO, ONION, FRIED NOODLES, CILANTRO AND PONZU— 159

**DEER TERIYAKI**, ASPARAGUS, PEANUTS, TRUFFLE AND YUZU MAYO, WATERCRESS— 159

## Bao buns

**TOFU**, CUCUMBER, GINGER, YUZU AND TRUFFLE MAYO— 79/ST *vegan*

**PORK**, KOREAN BBQ, CUCUMBER, SRIRACHA MAYO— 85/ST

**TIGER PRAWNS**, GARI MAYO, APPLE— 85/ST

## Main dishes

SERVED WITH UMAMI SALAD, TEMPURA FRIED VEGETABLES  
AND SPICY FRIES OR NOODLES IN LOBSTER SAUCE

**AUBERGINE TONKATSU**— 199 *vegan*

PEANUT SAUCE, GREEN ONIONS, SESAME

**SCAMPI ROBATA**— 249

AVOCADO, MELON, TAMARIND, THAI BASIL

**TUNA MISO**— 299

GARI BEURRE BLANC, TROUT ROE, SPRING ONION

**KING PAO CHICKEN**— 229

CASHEW NUTS, CHILLI, BUTTER SAUCE

**BEEF TENDER LOIN**— 339

BBQ YUZU, JALAPEÑO, WATERCRESS

## Sharing menu

—555 / PERSON

SERVED TO A MINIMUM OF TWO PERSONS

### LUCKY SOUP

#### DEEP FRIED SHRIMP

CHILI MAYO, CASHEW NUTS,  
SPRING ONION, MELON

#### JG

RAW TUNA, YUZU, JALAPEÑO, SOY

#### DUMPLING TOM KHA GAI

CHICKEN, LEMONGRASS, FISH SAUCE,  
LIME LEAVES

#### DEER TERIYAKI

ASPARAGUS, PEANUTS, TRUFFLE AND  
YUZU MAYO, WATERCRESS

#### 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

—555 / PERSON

SERVED TO A MINIMUM OF TWO PERSONS

### EDAMAME

#### BAO TOFU

CUCUMBER, GINGER, YUZU  
AND TRUFFLE MAYO

#### "BANG BANG"

ASPARAGUS, PEANUTS, TOFU, CILANTRO

#### AUBERGINE TONKATSU

PEANUT SAUCE, GREEN ONIONS, SESAME

#### RICE PAPER ROLLS

CAULIFLOWER, PICKLED MANGO, CILANTRO

#### TEMPURA VEGETABLES

YUZU SOY, JALAPEÑO MAYO

#### 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

VANILLA, RHUBARB, PINE NUT AND RHUBARB-YUZU SORBET

### ICE CREAM/SORBET — 49/scoop

KINDLY ASQ US IF YOU HAVE ANY ALLERGIES, ARE IN NEED OF SPECIAL DIETARY  
OR HAVE QUESTIONS ABOUT ORIGIN