

AZIA

STARTERS

Azia Sampler Platter (\$12 Per Person) <i>mongolian grilled baby ribs, blackened ahi, potstickers, shrimp skewer</i>	12pp
Crispy Black Pepper Lime Calamari: <i>citrus nam pla & kabayaki butter dipping sauces, namasu vegetables</i>	9
Smoked Pork & Goat Cheese Pot Stickers: <i>asparagus, oven roasted tomato, kim chee yuzu pesto</i>	9
Sauteed Prince Edward Island Mussels: <i>sun dried tomato, garlic and lemon compound butter</i>	12
Jumbo Lump Keahi Crab Cakes: <i>smoked korean chili remoulade, saffron crostini</i>	14
Mongolian Grilled Baby Back Ribs: <i>slow braised, smoked, basted and grilled</i>	11
Krunchy Tempura Shrimp Thai Tacos: <i>tempura fried shrimp tossed in a sriracha bbq sauce, sesame blue cheese napa slaw, served in a crispy wonton shell</i>	10
Fresh Herb and Butternut Squash Bisque: <i>roasted butternut squash puree, butter poached lobster, jalapeno pesto</i>	11
Scallop Trio: <i>blackened scallop with crystal butter, seared with vegetable sushi and kim chee pesto</i>	12

SALADS

Hawaiian Ahi Poketini: <i>diced ahi tuna, seaweed salad, yuzu soy and avocado</i>	12
Azia Baby Green Salad: <i>baby spring greens, blue cheese stuffed fuji apple, truffle balsamic vinaigrette</i>	7
Karaagi Oyster and Grilled Romaine Salad: <i>caviar, brie cheese, spicy yuzu remoulade</i>	11
Kobe and Spicy Snow Crab Surf and Turf Salad: <i>assortment of asian influenced vegetables and sauces</i>	12

A Z I A

ENTREES

Blackened Rare Ahi Tuna: <i>seven spiced potato, spun vegetables , soy mustard and buerre blanc</i>	27
Grilled Scottish Salmon: <i>chimichurri marinated grilled salmon, chorizo, red bliss and spinach saute, melted boursin cheese</i>	25
Chevre and Lump Crab Crusted Mahi: <i>roasted red potato, asparagus and lobster brandy cream</i>	26
Citrus Dusted Jumbo Sea Scallops: <i>longaniesa fried rice, chinese long beans, tamarind sweet & sour</i>	25
Dynamite Crusted Chilean Sea Bass: <i>sautéed vegetable spaetzle, truffled kabayaki lemon butter</i>	29
Chinese Style Whole Snapper: <i>white rice, wok charred vegetables and sizzling soy vinaigrette with bonito flake</i>	33
Jumbo Lump Keahi Crab Cake: <i>smoked korean chili remoulade, mashed potato, baby vegetables</i>	29
Char-su Grilled Rack of Lamb: <i>malaysian golden curry potato hash, five-spice roasted acorn squash, lemongrass champagne lamb jus</i>	29
Grilled Filet of Beef: <i>marchand de vin sauce, scallion croquette, crispy shallots</i>	
	certified angus filet 36
	kobe center cut filet 69
Kalbi Grilled Korobuta Pork Tenderloin: <i>happy rice, red thai peanut curry sauce</i>	26
Marinated and Grilled Chicken Breast: <i>puff pastry cassoulet, buttered baby vegetables, smoked gouda fondue sauce</i>	18
Crispy Roasted Mapleleaf Half Duck: <i>misoyaki vegetable kabobs, grand marnier orange peel hoisin</i>	26
Kobe Beef and Lobster: <i>bacon brie knish roll, spinach roulade with a cognac soy au poivre</i>	
	4oz. kobe/ 4oz. tail 43
	8oz. kobe/ 18oz. tail MKP
Korean BBQ Short Ribs of Beef: <i>truffled cavatappi and cheese, karaagi onion ring , adobo demi</i>	25
Grilled 22oz. Bone-in Ribeye: <i>cajun marinated certified angus ribeye, truffled steak pommes frites, caramelized onions, veal demi</i>	39