

ASIATIQUE

let the tongue travel

share plates

shrimp and 'grits'	polenta, red coconut curry, scallion 9.5
calamari	dill panko, sweet chili+basil jam, spicy miso aioli 9.5
spring roll	crabmeat, goat cheese, red onion, spicy miso aioli 9.
pork gyoza	pork, cabbage, soy+chinese black vinegar 8.5
shrimp dumpling	shrimp, chinese chive, soy+chinese black vinegar 9.5
quesadilla	smoked salmon, monterey jack, goat cheese, asian salsa 10.
mussel	new zealand mussel, masaman curry, pineapple, naan 9.
shrimp tempura	shishito, barley, herb miso pesto, harissa crème fraiche 10.
bao	pulled pork, pickled root vegetables, tamarind+bacon, gochujang aioli 7.
duck nacho	asian salsa, spicy miso aioli, scallion, corn chips 11.
potato fritter	cumin, garam masala, cilantro, chickpea flour, chermoula cream (GF) 7.
chicken satay	turmeric, lemongrass, house made peanut sauce 8.5
baby back ribs	hoisin, chinese 5 spice, honey, rose wine, sesame seed 10.
flatbread	ahi tuna carpaccio, gochujang aioli, arugula, kim chee, honey goat cheese 10.
sashimi*	pickled cucumber, ponzu+soy oil, siracha, jalapeno, garlic soil 11.
vegetable orgy	tempura, pickled root vegetables, gochujang aioli 7.
soup	6.

salads

house	organic mesclun mix, root vegetable, choice of vinaigrette 6.
shrimp	shrimp tempura, pickled daikon, sesame, anchovy dust, wasabi caesar dressing 10
duck	walnut, honey goat cheese, hoisin+balsamic vinaigrette 10.
barley	barley, cranberry, arugula, honey goat cheese, walnut, citrus+sorghum vinaigrette 9.
poached pear	baby spinach, edamame, pecorino romano, miso+pineapple vinaigrette 9.

large plates

duck*	roasted, hoisin, asparagus, mushroom medley, red pepper+miso sauce 28.
ahi tuna*	tataki style, vegetables, ginger crisp, yin-yang drizzle 29.
wok shrimp+scallop	stir fry, vegetables, basil sauce, hot oil, scallion 25.
salmon*	wok fired, vegetables, roasted shallot, tomato, chili oil 26.
beef tenderloin*	grilled, baharat, mushroom medley, pekan sauce, herb oil 27.
bouillabaisse	masaman curry, pineapple, shrimp, mussel, scallop, naan 25.
mahi	grilled, plum glaze, brown rice pasta, kapitan curry, vegetables 25.
tofu	ginger dust, saffron risotto, vegetables, asian romesco (GF) 20.
black cod	tamarind+date glaze, roasted brussel sprout, ponzu, red curry 28.
braised beef	striploin, soy, garam masala, saffron risotto, pickled cauliflower 26.
pasta	brown rice pasta, herb miso pesto, vegetables 20.

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ramen

pork	pork broth, char siu, tea egg, corn, shiitake, sesame oil 15.
chicken	green curry broth, tea egg, corn, chicken satay, hot oil 15.
vegetable	shiso soy broth, tofu, vegetables, corn, tea egg, hainan chili sauce. 14.
seafood	shrimp broth, shrimp, scallop, mussel, corn, tea egg, shrimp oil 16.5

sides and snacks

corn chips and asian salsa (GF)	5.
hand cut sweet potato fries, 5 spice salt, harissa ketchup (GF)	5.
house made radish kim chee	4.
sauteed brussel sprout, duck fat, kim chee (GF)	6.
crisp baby spinach (GF)	5.
grilled asparagus, himalayan sea salt, arugula+jalapeno oil (GF)	5.
hummus and naan	5.
saffron risotto (GF)	5.
malaysian pickled cauliflower	4.

add-on

salmon (grilled or seared)	9.
seared ahi tuna	10.
tea egg	1.
grilled naan	2.
seared tofu	2.
sauteed vegetables	3.

chef+partner : peng s looi sous chef : sarah strite managing partner : pabs sembillo

*consuming raw/under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Asiatique support local farmers and producers. There is no artificial additive, chemical or preservative used in our cooking. If you have any dietary restrictions, we ask that you alert your server upon arrival.

We will accommodate your requests to the best of our ability. Please be advised that we at

Asiatique cannot guarantee a 100% allergen-free dining experience.

Thank you and we look forward to having you as our guest.

We offer in house and off premise catering+private parties for all occasions.