

QUINTESSENTIAL MARTINIS

Ws Cosmopolitan

A truly pink blend of Ketel One, Cointreau, and cranberry with a touch of fresh lime.

Prisoner

Domaine de Canton ginger liqueur shaken with silver rum, fresh lime juice, and pineapple

Ws Appletini

A melding of Stoli apple, Midori, and a medley of apple infusion

Ws Lemon Drop

Ketel One vodka and Ws cocktail syrup with fresh squeezed lemon, sugar-glazed rim and a twist.

SIGNATURE COCKTAILS

Effen Cucumber

Martini made with fresh cucumber, Effen cucumber vodka, simple syrup and dash of sweet & sour, a refreshing summer cooler.

Salted Caramel Appletini

Prepared with salted caramel vanilla, apple pucker, splash of midori liqueur, pineapple juice and drizzled caramel on glass.

The Grande Tini

Stoli vanilla vodka, Godiva and espresso liquor, half & half, with cocoa powder as garnish.

Woodford Reserve Old Fashion

Made with muddled sugar cubes, orange bitters, splash of soda water, topped with orange twist & Woodford RSV bourbon cherries.

Lychee Martini

Grey Goose, lychee liqueur, fresh lime, garnished with fresh pitted lychee fruit. Like taking a stroll on the streets of Shanghai!

Black Cherry Lemon Drop

Made with black Effen Cherry vodka.
A scintillating proposition!

W's Moscow Mule

Ketel One vodka, fresh squeezed lime juice, and fever tree ginger beer- served in a copper mug with a candied ginger garnish. A refreshing classic.

Blue Goose Martini

Hand stuffed blue cheese olives in shaken Grey Goose vodka, served dirty upon request. Cheers, you deserve it.

Dragon's Breath Margarita

Casamigos tequila with freshly muddled jalapeño peppers, cointreau liqueur, lime juice, our home made sweet and sour mix, and is finished with a pinch of cilantro.
Take a walk on the wild side

Respect Your Elders

Maker's Mark whiskey, St. Germain Elderflower liqueur, sweet vermouth, and a touch a bitters- garnished with an orange twist. Our take on an Old Fashion

WINES

BY THE GLASS

Sangiovese Rose, Scotto, Lodi

Very fresh, light and a little candylike in flavor. It is charming and easy to sip.-
-Light Body 9.

White Zinfandel, Mariella, Paso Robles

Off dry, with flavors of strawberries and cherry--Light Body 7.

Riesling, Kungfu Girl, Washington

Bursting with zingy apricot, tart apple and peachy floral aromas. --Light Body 9.

Pinot Grigio, Villa Alena, Italy

Pretty melon aroma, pleasant mineral, nice crisp finish--Light Body 8.5

Sauvignon Blanc, 'The Ned', New Zealand

Lemon zest aroma, pineapples and citrus, clean finish
--Medium Body 9.

Chardonnay, Kendall Jackson VR, California

Gala apple, lemon, lime and pear layered with butterscotch and subtle toasty oak--Full Body 10.

Chardonnay, La Crema, Monterey

Crisp, firm structure. Pineapple, lemon zest, apricot, clean mineral notes--Full Body 11.

Chardonnay, Kenwood 6 Ridges, Russian River

Fruit flavors of lime and Fuji apple join together with notes of vanilla, tropical fruit and allspice--Full Body 12.

Pinot Noir, Angeline, CA

Notes of cassis, plums and strawberry with medium tannins
--Light Body 10.

Pinot Noir, Erath, Oregon

Aromas of marionberry jam, Bing cherry, Pluot and a hint of wintergreen melding with savory meatiness.--Light Body 11.

Pinot Noir, Raeburn, Russian River

Fruit flavors of lush wild blueberry, raspberry, and blackberry with undertones of roasted hazelnut.--Light Body 13.

Zinfandel, Terra D' Oro, Amador County

Dark fruit and clean spice, toasted oak--Medium Body 10.

Black Granite Red Blend

Dark and smooth, wild berry and blackberry.--Full Body 9.

Merlot, Benzinger, California

Experience black raspberry, ripe plum and anise flavors that linger on the tongue for a smooth, polished finish. Medium Body 8.

Cabernet Sauvignon, Joel Gott, Sonoma

Aromas of bright red fruit, black cherry and blackberry with notes of clove, vanilla and baking spices.--Full Body 11.

Malbec, Scotto, Lodi

oaky, smoky wine, with a full body and firm tannins.
long finish--Full Body 8.5

BEER

On Tap

Kirin Ichiban	6.0
IPA (rotator handle)	6.5
Golden Road (rotator handle)	6.5
Stella Artois	6.0

By the Bottle

Tsingtao	6.0
Sapporo	6.0
Sierra Nevada	6.0
Green Flash West Coast IPA (8.2%)	6.5
Hazy LA IPA (Golden Road 6.8%)	6.5
Amstel Light	5.5
New Castle	5.5
Corona	6.0
Coors Light	5.5
St Paulie (non alcoholic)	5.5
Sam Adams Lager	6.5
Firestone Walker 805 (4.7%)	5.5
Balboa Blonde (Golden Road 4.8%)	5.5
Omission Pale Ale (Gluten-free)	6.0

SAKE

SHO SHIKU BAI Sake (carafe, served warm)	single	7.
	double	11.
Gekkeikan HAIKU Premium Sake		15.
(350 ml, served cold)		
Nigori Unfiltered Sake		12.
(330 ml, served cold)		
Rei Jonmai Daiginjo Sake		18.
(300 ml, served cold)		

BEVERAGES

Coke, Diet, Sprite, Lemonade	3.50
Specialty Lemonade:	3.95
<i>Strawberry, Raspberry, Passion Fruit, Pomegranate</i>	
Tropical Iced tea by Art of Tea	3.50
San Pellegrino (750 ml)	5.00
Aqua Panna (750 ml)	5.00
Coffee by Seattle's Best (presspot)	3.75
Hot Teas by Art of Tea: Sencha green, Jasmine, Oolong	

STARTERS

ROASTED GARLIC EDAMAME

Lightly seasoned with rice vinegar and chili. 5.95

VEGETABLE SPRING ROLLS

Shredded vegetables, scallions, black shiitake mushrooms, baby winter bamboo shoot hearts. 5.95

POTSTICKERS

Steamed and then pan-fried: ground pork, Chinese greens, ginger and scallions. Served with soy-vinaigrette. 7.95

CHICKEN DUMPLINGS

Handmade in house: ground chicken breast, Chinese parsley, ginger and scallions. Steamed (Szechwan sauce) or Pan-fried 7.95

RICE ROLLS

Grilled chicken, julienned cucumber, green leaf, sesame seeds, fresh herbs, in rice paper wrapping. (Served cold, not fried). 7.95 With shrimp. 10.95

CRACKLING CALAMARI

Crisp strips of calamari steak with Asian spiced kosher salt, fresh chili, served with Asian pungent sauce. 8.95

PORK BELLY BANH MI SLIDERS

Steamed buns, kimchi, scallions, hoisin-sriracha. 9.95

CREAM CHEESE WONTONS

Crispy, served with S & S Sauce, hot mustard. 5.75

BEEF SKEWERS

Served with peanut sauce and citrus relish. 8.95

KRAZY EGG ROLLS

Chicken, broccoli, cabbage, three types of cheese, in tempura batter. 7.25

AHI POKE

Diced sashimi yellow fin tuna, hot house cucumber, seaweed, scallions and avocado. 10.95

CANTONESE SPARERIBS

Slow cooked. glaze with hoisin-orange honey. 11.50

LETTUCE CUPS

Choice of minced chicken or tofu; water chestnut, chives, black mushroom. 10.50 With shrimp, 14.95

CRAB STUFFED SHRIMP CIGARS

Shrimp, crab meat, cream cheese, Chinese chives, with macadamia nut, wrapped in filo paper. Served with dijon-mango-lime dipping sauce. 11.50

SOUPS & SALADS

CLASSIC WONTON SOUP

Shrimp, chicken & bbq. Pork mixed Chinese greens, pork-shrimp dumplings.

Bowl 8.95 Large 11.95

HOT-SOUR CHICKEN SOUP

Chicken, black mushroom, bean curd, tofu, in peppery consommé.

Cup 3.50 Bowl 6.50 Large 8.95

VEGETABLE SOUP IN GINGER BROTH

Baby bok choy, snow peas, napa cabbage, fresh mushrooms, scallions, ginger.

Bowl 6.95 Large 9.95

CHICKEN DUMPLING SOUP

Chicken dumplings, Chinese greens, scallions.

Bowl 7.25 Large 9.95

CHINESE CHICKEN SALAD

Grilled chicken, lettuce, organic greens, scallions, wonton threads, rice sticks, in soy-ginger vinaigrette.

Entree 14.95 Half 9.95

CHOPPED GARDEN SALAD

Organic tofu, kale, broccoli, cranberries, cashews, organic greens, green apple, house miso vinaigrette (made with Greek yogurt, dijon mustard and honey).

Entree 14.95 Half 9.95

GORGONZOLA SALAD

Mango, beet, green apple, Asian pear, walnuts, baby greens, plum dressing.

Entree 14.95 Half 9.95

SEARED AHI TUNA / SALMON SALAD

Organic greens, new potatoes, cucumber, daikon sprouts, asparagus, ginger-dijon-olive dressing. (Add avocado, \$1.95).

Entree only 18.95

WARNING: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CHICKEN

All chicken dishes are served with steamed, white or brown rice.

You may substitute the steam rice for:

fried rice, chow mein, garlic noodles, or steamed vegetables for an additional \$2.50

MOOSHU CHICKEN

Shredded vegetables, egg, chicken, scallions, hoisin sauce. Pancake wrappers. 14.50

GENERAL WS CHICKEN

Crispy chunks of chicken breast in a savory, pungent sauce with aged black vinegar. 14.95

KUNG PAO CHICKEN

Diced onion, assorted bell peppers, peanuts, water chestnut. 16.50

HOUSE CHICKEN WITH CASHEW NUTS

Assorted cubed vegetables in light brown sauce. 16.50

MOOGOO GAI PAN

Chicken breast, snow peas, fresh mushrooms, onions, light garlic-ginger sauce. 16.50

CRISPY SESAME CHICKEN

Dark soy and aged balsamic vinegar. Topped with pickled cucumber and sesame seeds. 14.95

CRISPY ORANGE CHICKEN

Lightly battered and quick fried, in orange peel sauce. 14.95

GARLIC CHICKEN

Rice vinegar, garlic, chili. Shiitake, button and oyster mushrooms. 16.50

LEMON CHICKEN

Crispy, lightly breaded chicken breasts, in a sauce made with fresh lemons. 16.95

CHICKEN WITH BLACK BEAN SAUCE

Sliced chicken breast, roma tomato and asparagus, in black bean sauce. 16.95

PINEAPPLE CHICKEN

Lightly battered and quick fried, in a rich, creamy sauce with fresh pineapple chunks. 14.95

HUNAN CHICKEN

Chicken breast slices, broccoli florets, snow peas, sweet onions, chili, Shaoshing wine. 16.95

MEATS

All meat & vegetable dishes are served with steamed, white or brown rice.

You may substitute the steam rice for:

fried rice, chow mein, garlic noodles, or steamed vegetables for an additional \$2.50

MOOSHU PORK

Shredded vegetables, egg, bbq pork, scallions, hoisin sauce. Pancake wrappers. 14.95

SPICY HUNAN BEEF

Spicy bean sauce, sweet onions, snow peas, broccoli florets. 17.95

MONGOLIAN BEEF

Chilis, scallions, bamboo shoots, ginger, rice sticks. 17.95

WAICHUN'S BEEF TENDERLOIN

Maui onions, roma tomatoes, bok choy, truffle oil. 22.95

BROCCOLI BEEF AND CAULIFLOWER

Flank steak, broccoli florets, cauliflower, carrots, ginger brown sauce. 14.95

ORANGE BEEF

Orange peel, chilis and orange sauce. 16.95

RIBEYE STEAK BULGOGI

Caramelized onions, kimchi, pickled cucumber. Glazed with umami sauce. 22.95

BEEF TENDERLOIN SALTADO

Roma tomato, onions, potato fries, cilantro, in Latin-Asian flavors. 22.95

BEEF TENDERLOIN WITH MUSHROOMS

Deglazed with Pinot Noir. Scallions, shiitake-oyster-button mushrooms, truffle oil. 22.95

VEGETABLES

STIR-FRY VEGETABLE MELANGE

Fresh in season vegetables, organic tofu, black shiitake mushroom, in garlic-scallion sauce.

11.95

MAPO TOFU

Organic tofu in garlic-ginger-hot bean sauce.

11.95

SZECHWAN EGGPLANT

Chinese purple eggplant in spicy szechwan sauce.

13.95

GRILLED VEGETABLES WITH ASIAN SPICES

Vegetables in season and soy marinated grilled tofu.

13.95

WOK-TOSSED GREEN BEAN

Green beans with garlic-shallots, in light brown sauce.

12.95

CURRY COCONUT VEGETABLES

Grilled seasonal vegetables served with our South East Asian curry style sauce.

14.95

SEAFOOD

All seafood dishes are served with steamed, white or brown rice.

You may substitute the steam rice for:

fried rice, chow mein, garlic noodles, or steamed vegetables for an additional \$2.50

FIERY FISH

Crusted sole fillet, Asian spiced kosher salt, pickled vegetables, nuoc man. 16.95

SHRIMP WITH CHARDONNAY SAUCE

Plump jumbo white prawns, scallion-ginger, chardonnay. 20.95

SPICY SHRIMP

White jumbo shrimp, spicy bean sauce, sweet onions, broccoli florets. 21.95

HONEY WALNUT SHRIMP

Crispy prawns, honey-mayo sauce, caramelized walnuts. 22.95

ROASTED MAHI MAHI

Grilled with Southeast Asian spices. Served over grilled seasonal vegetables. 20.95

BLACK BEAN FISH FILLET

Sole fish, roma tomatoes, green beans. 17.95

SEA OF PRAWNS, FISH, SCALLOPS

Tomato, sweet onion, Thai basil, chili, coriander. 22.95

SEARED AHI TUNA

Sashimi grade tuna, baby bok choy, asparagus, china peas. 22.95

ASIAN SEAFOOD PAELLA

Shrimp, scallop, seasonal fish, green mussels, manila clams, saffron rice. 26.95

GRILLED SALMON

Atlantic Salmon in a soy ginger glaze, stir-fry vegetables. 22.95

SIDES

SIDE OF STEAM RICE

2.25

SIDE OF PICKLED VEGETABLES

3.75 daikon, carrots, cabbage, red jalapeño

SIDE OF FRIED RICE

4.95 white or brown

SIDE OF LO MEIN

5.25

SIDE OF SPICY NOODLES

5.95

SIDE OF STEAM VEG

6.25

SIDE OF GARLIC NOODLES

5.95

SIDE OF STIR-FRY VEG

6.25

SIDE OF GRILLED VEGETABLES

7.50

RICE & ASIAN PASTAS

You may add the following choices to any rice and asian pastas:

Add chicken, beef or tofu. 3.95

Add shrimp. 9

Add grilled chicken or grilled tofu. 5.

Add grilled shrimp. 10.

Add a combination of shrimp, chicken and beef. 8.

FRIED RICE

Soy sauce, egg and scallions. 9.95

VEGETABLE FRIED RICE

Broccoli florets, cauliflower, carrots, edamame, pineapple, egg. (cooked without soy sauce). 12.95

BROWN FRIED RICE

Soy sauce, egg and scallions. 10.95

CHUR FUN

Rice noodles, scallions, bean sprouts, soy sauce. 11.95

SOY LO MEIN

Wheat egg noodles, soy sauce, broccoli florets, onions, celery, carrots. 11.95

GARLIC NOODLES

Wheat noodles, garlic, chives, chili. 10.95

SZECHWAN NOODLES

Wheat flat noodles, scallions, trio bell peppers, fresh coriander, spicy szechwan sauce. 11.95

PAN FRIED CHOW MEIN

Wheat noodles, China peas, tender greens. 12.95

ASIAN COCONUT NOODLES

Wheat noodles, bean sprouts, julienne carrots, snow peas, pickled vegetable, fresh herbs, Thai curry. 13.95

PAD THAI

Sprouts, China peas, fresh chilies, trio bell pepper, cilantro, egg, rice noodles, peanuts. 14.95