

# 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

|                                     |     |
|-------------------------------------|-----|
| <b>Kirin Ichiban</b>                | 6.0 |
| <b>IPA (rotator handle)</b>         | 6.5 |
| <b>Golden Road (rotator handle)</b> | 6.5 |
| <b>Stella Artois</b>                | 6.0 |

## By the Bottle

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

# SAKE

|   |        |     |
|---|--------|-----|
| <b>SHO SHIKU BAI Sake (carafe, served warm)</b> | single | 7.  |
|   | double | 11. |
| <b>Gekkeikan HAIKU Premium Sake</b>             |        | 15. |
| (350 ml, served cold)                           |        |     |
| <b>Nigori Unfiltered Sake</b>                   |        | 12. |
| (330 ml, served cold)                           |        |     |
| <b>Rei Jonmai Daiginjo Sake</b>                 |        | 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