

DRUNKEN



ANJU

POPCORN

Truffle, Pecorino, Nori

EDAMAME

Black Pepper, Sea Salt,
Sugar Snap Peas

LOBSTER ROLL

Crispy Brioche, Sriracha Aioli,
Caviar, Tarragon

D&D KUROBUTA DOG

Deep Fried Bao Bun, Herb Aioli,
Spicy Ketchup, Pickles

CRISPY BOK CHOY

Garlic, Plum, Soy

TUNA TATAKI PIZZA

Crispy Flour Tortilla, Cucumber,
Jalapeño, Sriracha Aioli, Avocado,
Cilantro

GYOZA

WAGYU BEEF

BERKSHIRE PORK BELLY

SHRIMP

TO SHARE

BRUSSEL CAESAR SALAD

Kimchee Caesar Dressing, Romaine,
Daikon, Pecorino-Romano, Anchovy,
Crispy Quinoa

GREEN PAPAYA SALAD

Shaved Fresh Coconut, Picked Herbs,
Cherry Tomatoes, Lime, Peanuts,
Puffed Quinoa, Snow Peas,
Turmeric Dressing

BAO BUNS (2pc per order)

DUCK

PORK BELLY

BULGOGI

SHITAKE

STIR FRY DOK BOKI

Ssam-Jang Sauce, Onions, Chives

BATTERED TWICE FRIED FRIED CHICKEN

Wings, Asian Slaw, Pickle Celery,
Miso Ranch, Red Dragon

MISO SALMON

Tamarind Miso, Baby Bok Choy, Mixed
Mushrooms, Kabocha Puree, Cauliflower
Puree, Sake-Soy, Microgreens

CRACK SPARE RIBS

Serondeng Sambal, Scallion,
Coriander, Pickled Fresno

BULGOGI

Marinated Beef Tenderloin

OCTOPUS

Gochujang BBQ Sauce

RAMEN

Ramen Noodles, Bok Choy,
Radish, Beansprouts, Nori

Protein:

Pork

Ground Wagyu

Duck

Chicken

Base:

Miso

THE GRILL

LAMB CHOPS

Rosemary Miso Marinade

6oz. TENDERLOIN FILET

Garlic Ume sauce

12oz. RIB EYE STEAK

Garlic Ume Sauce

GRILLED SKIRT STEAK

Chimichurri

SHORT RIB

Galbi Sauce

CRISPY SKIN

CHICKEN BREAST

Gochujang Chicken Sauce

SHRIMP

Asian Slaw, Old Bay Marinade

VEGETABLES

Seasonal, Salt, Pepper & EVOO

BBQ MIXED MUSHROOMS

Foil Baked, Yuzu Kosho Butter

PORK BELLY

House Cured Bacon, Ssam-Jang Sauce

BERKSHIRE SAUSAGES

Japanese Sausage, Mustard Sauce

4oz. A5 WAGYU BEEF

Seasonal Vegetables

MEAT BOARDS

Served with Steamed Taiwanese Buns,
Pickles, Lettuces, Herbs and 3 Sauces
(Chimichurri, Hoisin, Red Dragon)

SEASONAL VEGETABLES

DUCK CONFIT

BFR

BANCHAN

KIMCHI

Napa Cabbage, Scallions

SIGUMCHI

Sauté Water Spinach, Crumbled Tofu
Sesame Seeds, Garlic Soy

D&D FRIES

Curry Salt, Truffle Aioli

BRUSSELS

Sweet Soy, Sudachi, Pork Floss

EXTRA BUNS

RICE + NOODLES

ADD PROTEIN

DUCK

BEEF

PORK

CHICKEN

SHRIMP

D&D RICE

White Rice, Gochujang Sauce,
Sour Cream Sambal, Cotija Cheese,
Cashews, Herbs

SHANGHAI STYLE FRIED RICE

Jasmine Rice, Egg, Scallion,

STONE POT RICE

Mixed Vegetables, Egg Yolk,
Kimchi, Gochujang

STIR FRY UDON NOODLES

Mix Vegetables, Sesame Soy Sauce

DRUNKENDRAGON

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DRUNKEN DRAGON

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

An automatic 18% Gratuity will be added to all checks

COCKTAILS

By Gui Jaroschy, Ryan Hamilton and The Drunken Dragon Bartenders

FLOWER BLOSSOM 15

Ketel One Vodka, Elderflower, Passion Fruit, Cranberry, Yuzu

THAI BASIL MULE 15

Tito's Vodka, Thai Basil,
Ginger Beer, Lime

SEOUL SURFER 15

Flor de cana Rum, Passion Fruit,
Elderflower, Lime, Hibiscus

VOODOO LADY 15

El Jimador Tequila, Pineapple, Grapefruit, Lime, Cinnamon

BARREL AGED OLD FASHIONED 15

Bulleit Bourbon, Toki Japanese Whiskey, Redemption Rye

CUCUZAKI 15

Sake, Roku Gin, Elderflower, Yuzu

KOKONEOS 15

Captain Morgan Coconut, Calpico, Melon, Citrus

PASSION KICK 15

Dahlia Tequila, Thai Chilli Infused,
Passion Fruit, Lime, Triple Sec, Orange

RYU KEN 16

Kikori Japanese Whisky,
Elderflower, Yuzu, Yuzuri

FRUIT INFUSED SAKE 10

Passion Fruit, Lychee

SMOKING POT

Available in any of our Signature Cocktails



DESSERTS

AMSTERDAM

Sage Brownie, Vanilla Soft Serve, Hot Chocolate Foam

MANGO STICKY RICE

Sweet Sticky Rice, Mango, Papaya, Pandan Glaze
(Dairy Free, Gluten Free)

MOCHI

Assorted Flavors

BREAD PUDDING

Seasonal Flavors, Ice Cream

JARS

GREEN TEA TRES LECHES

Matcha Sponge Cake, Salted Caramel,
Coconut, Raspberries, Poke Stick

CHOCO JAR

Chocolate Custard, Brownie Bites,
Cashew Crumbles, Hot Chocolate Foam

COFFEE + HOT TEA

ESPRESSO

CORTADITO

CAFÉ CUBANO

PEACH OOLONG TEA

PEPPERMINT TEA

MASALA CHAI TEA

CHAMOMILE TEA

ENGLISH BREAKFAST TEA

GREEN JASMINE PEARLS TEA

DRAGON HOUR
EVERY NIGHT 5-7PM

HALF OFF
ALL ALCOHOL



SOME EXCEPTIONS MAY APPLY

DRAGON HOUR

EVERY DAY 5-7PM

FOOD

POPCORN	5	SHISHITO PEPPERS	8
<i>Truffle, Pecorino, Nori</i>		<i>Soy Dipping Sauce</i>	
GYOZA		CRISPY BOK CHOY	8
<i>Wagyu Beef</i>	14	<i>Garlic, Plum, Soy</i>	
<i>Berkshire Pork Belly</i>	9	BAO BUNS (2pc. per order)	8
<i>Shrimp</i>	9	<i>Duck, Pork Belly, Bulgogi, Shitake</i>	
EDAMAME	5	STIR-FRY VEGETABLES	7
<i>Black Pepper, Sea Salt, Sugar Snap Peas</i>		<i>Sweet Soy-ginger, Garlic Salt</i>	
BRUSSEL CAESAR SALAD	8	KUROBUTA DOG	4
<i>Kimchee Caesar Dressing, Romaine, Daikon,</i>		<i>Fried Bao Bun, Herb Aioli, Pickles,</i>	
<i>Pecorino-Romano, Anchovy, Crispy Quinoa</i>		<i>Spicy Ketchup</i>	
GREEN PAPAYA SALAD	8	DD FRIES	5
<i>Shaved Fresh Coconut, Picked Herbs,</i>		<i>Curry Salt, Truffle Aioli</i>	
<i>Cherry Tomatoes, Lime, Peanuts, Puffed Quinoa,</i>		GRILLED CHICKEN BREAST	9
<i>Snow Peas, Turmeric Dressing</i>		<i>Lemon Soy</i>	
TUNA TATAKI PIZZA	12	STIR FRY DOK BOKI	8
<i>Crispy Flour Tortilla, Cucumber, Jalapeño,</i>		<i>Ssam-Jang Sauce, Onions, Chives</i>	
<i>Sriracha Aioli, Avocado, Cilantro</i>		SHANGHAI RICE	8
TWICE FRIED FRIED CHICKEN	13	<i>Jasmine Rice, Egg, Scallion</i>	
<i>Wings, Miso Ranch, Red Dragon</i>			

DRAGON HOUR DRINKS

ALL ALCOHOLIC BEVERAGES 1/2 PRICES

Bottles Not Included, Exceptions May Apply