BLUEWATER

fine asian dining

Starters

Uni & Caviar Toast | 18
sea urchin & peanut parfait, crispy brioche, salmon roe, chives, citrus aioli

Shishito & Springroll (V) | **24**
fried shito peppers, mixed vegetable spring roll
servide with a side of charred ponzu aioli

House Daikon & Cucumber Salad (GF) | **18**
julienned fresh daikon, English cucumber, mixed artisan greens, edamame, citrus segments, cherry tomato, house-made honey yuzu dressing

Shrimp Wonton Soup | 20
bone broth, Chinese dumplings, scallion, sesame, garlic

Crispy Chicken Gyoza | 18
sweet & chili sauce

Yellowfin Tuna & Watermelon Sashimi | 26
wild caught yellowfin tuna, compressed watermelon mojito, chipotle & miso aioli, avocado puree, wonton crisps, nori salt, mustard seed

Ritz Kids | 16

Chicken Fried Rice
whole egg, carrot, peas, onion, garlic

Crispy Chicken Tenders
plum sauce

Sweets | 15

Flourless Chocolate Cake (GF)
vanilla ice cream, Chinese 5 spice crème anglaise

Yuzu Citrus Curd Tart
strawberry ice cream

Green Tea Cheesecake
blueberry compote

Ginger Crème Brûlée (GF)
mixed berries

For special dietary restrictions, please advise your server
V = Vegetarian

Entrées

Filipino Style Pork Lechon (GF) | **32**
12-hour slow-cooked pork belly, house-made spicy sambal vinegar, parsley
served with a side of steamed jasmine rice

Traditional Indian Butter Chicken | 28
spicy cream tomato sauce, grilled boneless chicken house-made curry with chili, tomato, ginger, traditional spices, butter

Grilled Ahi Tuna (GF) | **42**
warmed ancient grain, lemon grass dashi beurre blanc pickled jalapeño, green beans, peppers

Pad Thai (GF) (V) | **26**
thick rice noodles, julienned peppers, broccoli, tamarind, bok choy, tofu, green peppercorn
add chicken 13, add shrimp 18, add tofu 12

Modernist Peking Duck (GF) | **35**
scallion mashed potato, soy-glazed cabbage & kale, orange gel

Mongolian Tofu (Vegan) | **30**
crispy tofu, sesame seed, scallion, jasmine rice

Korean Beef Tenderloin Bulgogi (GF) | **65**
thinly sliced, marinated 10oz AAA tenderloin steak sautéed with spicy shiitake mushroom, bell pepper carrot, edamame
served with steamed jasmine rice

Stir-Fry Egg Noodle (V) | **22**
market vegetable, signature stir-fry sauce, whole egg cilantro, green onion
add chicken 13, add shrimp 18
**option of rice noodles available for GF option*

Golden Tempura Halibut | 49
6oz fried halibut, leek, mushroom, brown butter miso, Malaysian style sambal

Sides | 8

Garlic Rice (GF)
Green Beans & Garlic Chips (GF)

A 20% gratuity will be added to parties of 7 or more guests.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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