COCKTAILS

Your Choice 14

Crouching Tiger
Rum Haven Coconut Rum, Lime, Passionfruit, Lemonade, Ginger Allspice Bitters

Rickshaw Rickey
Haku Vodka, China China Amer, Domaine de Canton Ginger Liqueur, Lime and Yuzu Soda, Fresh Grapefruit and Lime, Thai Spice Bitters

Lychee Lemon Drop
Haku Vodka, Domaine de Canton Ginger Liqueur, Lychee Syrup, Lemon, Yuzu Bitters

Dragon's Fortune
Fuyu Whiskey, Hibiscus Syrup, Five Spice Bitters, Orange Peel

Tanuki's Trick
Junmai Daiginjo Sake, Domaine de Canton Ginger Liqueur, Campari, Lychee Puree, Fresh Lime, Yuzu Bitters

Five Spice Sour
Fuyu Whiskey, China China Amer, Fresh Lemon, Oils of Orange, Five Spice Bitters, Egg White

ALCOHOL-FREE LIBATIONS

Your Choice 8

Yuzu-Ginger Spritz
Fever Tree Lime-Yuzu Soda, Ginger Puree, Fresh Lemon

Garden of the Ancients
Hibiscus Syrup, Chamomile Tea, Fresh Grapefruit and Lime, Splash of Soda, Blood Orange Bitters

Blood Moon Eclipse
Sanpellegrino Aranciata Rossa, Ginger Puree, Grapefruit Juice, Fresh Lime, Blood Orange Bitters

FEATURED SPIRITS FROM THE FAR EAST

VODKA

Haku (Japan)	12
Eiko (Japan)	12

GIN

Roku (Japan)	12
Etsu (Japan)	10

WHISKEY

Suntory Toki (Japan)	12
Ichiros Malt & Grain (Japan)	16
Kavalan Distillery Select Whisky (Taiwan)	12
Fuyu Small Batch (Japan)	12
Kaiyo Cask Strength (Japan)	14

FEATURED BEERS FROM THE FAR EAST

Your Choice 9

Leo Lager (Thailand)

Sapporo (Japan)

Asahi (Japan)

Far Yeast Kagua Saison (Japan)

Tsing Tao (China)

18% gratuity will be added to parties of 8 or more.

SAKÉ

SPARKLING

Hakutsura Awayuki, Hyogo, Japan 300ml. 18

TRADITIONAL SAKÉ

GINJO

Mizubasho, Gunma, Japan 720ml. 55

JUNMAI – Pure Rice / Full body

Gekkeikan "Morimoto," Kyoto, Japan 210ml. 36

JUNMAI GINGO – Premium, Aromatic, Medium Body

Rihaku Shuzo "Wandering Poet," Chugoku, Japan 300ml. 38

Murai Family "Sugidama," Aomori, Japan 300ml. 35

Dewazakura Dewasansan "Green Ridge," Yamagata, Japan 720ml. 70

HeavenSake "Hakushika," Hyogo, Japan 720ml. 90

JUNMAI DAIGINJO – Ultra-Premium, Elegant, Light Body

Hakkaisan, Niigata, Japan 300ml. 65

HeavenSake "Urakasumi," Yamaguchi, Japan 720ml. 120

Dewazakura "Mountain Cherry," Japan 720ml. 150

NIGORI – Roughly Filtered / Cloudy, Milky / Full Body

Murai Family "Genshu Nigori," Aomori, Japan 300ml. 25

WARM SAKÉ

Sho Chiku Bai Junmai Bottle 20 / 10oz 8 / 6oz 5

WINE LIST

FEATURED WINERY

Wente Vineyards

Wente Vineyards is the country's oldest, continuously operated family-owned winery, founded in 1883. Today, the winery maintains its leadership role in California winegrowing under ownership and management by the fourth and fifth generations of the Wente family.

Riesling "Riverbank," Arroyo Seco, Monterey	7	26
Chardonnay "Restaurant Cuvee," Livermore Valley, Central Coast	8	30
Pinot Noir "Riva Ranch Vineyard," Arroyo Seco, Monterey	14	52

PREMIUM WINES

SPARKLING WINE

Domaine Chandon, Brut, Napa Valley, California 187ml. / 750ml.	14	42
Le Grand Courtage, Brut Rosé, France 187ml.	14	

WHITE WINE

Albariño, Paco & Lola, Rias Baixas, Spain	9	35
Chardonnay, La Crema, Sonoma Coast	13	50
Chardonnay, Rombauer, Carneros, Napa Valley	21	80
Gewürztraminer, Chateau Ste. Michelle, Columbia Valley	8	30
Moscato, Seven Daughters, Piedmont, Italy	11	44
Pinot Gris/Grigio, Acrobat, Oregon	9	35
Riesling, Chateau Ste. Michelle "Eroica," Columbia Valley	15	60
Sauvignon Blanc, Brancott, Marlborough, New Zealand	12	45
White Blend, Conundrum, California	14	55

WINE LIST (CONTINUED)

PREMIUM WINES

ROSÉ

Grenache/Cinsault/Syrah, Domaine Ott "BY.OTT", Cotes de Provence, France	11	42

RED WINE

Cabernet Sauvignon, Beaulieu Vineyard, Napa Valley	23	90
Cabernet Sauvignon, Justin, Paso Robles	13	50
Italian Varietals, Ruffino "Ducale," Chianti Classico Riserva, Tuscany	13	50
Merlot, Duckhorn, Napa Valley	19	75
Merlot, Rombauer, Carneros, Napa Valley	19	75
Petite Sirah, Guenoc, Lake County	9	35
Pinot Noir, Belle Glos "Dairyman Vineyard," Russian River Valley	16	60
Red Blend, DAOU "The Pessimist," Paso Robles	14	55
Zinfandel, Seghesio, Sonoma County	12	46

DIM SUM AND THEN SUM

Pork Pot Stickers 13
Housemade Pot Sticker Sauce, Scallions

Pork and Shrimp Siu Mai 12
Ginger Soy Dipping Sauce

Shrimp Har Gow 12
Ginger Soy Dipping Sauce

Pork Egg Rolls 10
Roasted Jalapeño Plum Sauce

GF 🌶 **Salt and Pepper Calamari** 15
Sesame Oil, Serrano and Red Peppers

V **Edamame** 6
House Teriyaki Sauce, Sriracha

🌶 **Seared Ahi Tuna** 15
Mixed Baby Greens, Scallions, Soy Lime Dipping Sauce

$ **Crab Rangoon** 12
Dungeness Crab, Surimi Crab, Cream Cheese, Fried Wonton Wrapper

BBQ Pork Bun 10
Hong Kong Style Shredded BBQ Pork

Pork Belly Bao Buns 16
Hoisin Sauce, Cucumber, Scallions

GF V **Sautéed Chinese Broccoli** 9
Sesame Oil, Toasted Garlic

Tempura Prawns 15
Daikon Radish Slaw, Yuzu Ponzu Dipping Sauce

GF 🌶 **Salt and Pepper Chicken Wings** 15
Sesame Oil, Serrano & Red Peppers

$ **Shrimp Stuffed Crab Claws** 18
Ground Shrimp, Panko Crust, Creamy Honey-Citrus Sauce

Red Bloom Salad 8
Mixed Greens, Julienne Bell Pepper and Carrots, Mandarin Oranges, Toasted Sesame Seed Vinaigrette
With Chicken Skewer 13
With Shrimp 13

Vietnamese Chicken Salad 14
Chicken, Cabbage, Carrots, Scallions, Fresh Herbs, Crushed Peanuts, Housemade Fish Sauce, Crispy Rice Noodles

New Item $ Vegetarian V Gluten Free GF Spice Levels 🌶 🌶🌶 🌶🌶🌶

RED BLOOM
ASIAN KITCHEN

RAMENS AND SOUPS

Pork Belly Ramen 18
Double Pork Broth, Pork Belly, Bean Sprouts, Scallions, Black Garlic Oil, Nori, Bamboo Shoots, Marinated Soft Boiled Egg

🌶 **Thai Coconut Curry Ramen** 18
Coconut Milk Green Curry Broth, Baby Bok Choy, Bean Sprouts, Scallions, Pickled Shiitake Mushrooms, Cilantro, Nori, Bamboo Shoots, Marinated Soft Boiled Egg
Choice of Chicken or Tofu / Vegan Option Available

Wor Wonton Soup 18
Chicken Broth, Pork Wontons, Chicken, Shrimp, Mushrooms, Baby Bok Choy, Water Chestnuts, Scallions

GF **Pho 775** 21
Shaved Beef, Beef Tendon, Beef Meat Balls, Rice Noodles, Bean Sprouts, Scallions, Jalapeños, Thai Basil, Lime, Shaved Onions, Cilantro

Da Lat Pho 29
Bone-in Beef Ribs, Beef Brisket, Rice Noodles, Beef Bone Broth, Scallions, White Onion, Cilantro Bean Sprouts, Fresh Lime, Jalapeños, Basil

ADD ONS

Marinated Soft Boiled Egg 2.5 | **Wontons (3)** 3 | **Baby Bok Choy** 3
Serrano Peppers 1.5 | **Chicken Skewer** 5 | **Shrimp** 5

NOODLES AND RICE PLATES

$ **Garlic Noodles with Roasted Crab Legs** Market Price
Stir-Fry Wheat Noodles, Roasted Crab Legs, Savory Garlic Sauce, Parmesan Cheese

Beef Chow Fun 20
Wok-Fried Beef, Wide Rice Noodles, Soy and Oyster Sauce, Bean Sprouts, Green and White Onions

Chow Mein 17
Wok-Fried Wheat Noodles, Bean Sprouts, Scallions, White Onion, Snow Peas, Carrots, Soy and Oyster Sauce
Chicken add 3 / Pork add 3 / Shrimp add 4 / Combo add 5 / Vegan Option Available

$ **Grilled Pork Vermicelli Salad** 23
Thin-sliced Lemongrass Pork, Ambient Vermicelli Rice Noodles, Lettuce, Cucumber, Bean Sprouts, Vietnamese Pickled Vegetables, Basil, Crushed Peanuts, Special Fish Sauce

Fried Rice 16
Wok-Fried Jasmine Rice, Rainbow Cauliflower, Red Bell Pepper, Scallions, Egg, Soy Sauce
Chicken add 3 / Pork add 3 / Shrimp add 4 / Combo add 5 / Vegan Option Available

$ **Pineapple Curry Fried Rice** 22
Wok-Fried Jasmine Rice, Fresh Pineapple, Curry Powder, Ginger, Scallions, Cashew Nuts
Choice of Chicken, BBQ Pork, or Shrimp

Ahi Tuna Poke Bowl 23
Avocado, Pickled Shiitake Mushrooms, Marinated Soft Boiled Egg, Cucumbers, Scallion Salad, Micro Cilantro

New Item $ Vegetarian *V* Gluten Free *GF* Spice Levels 🌶 🌶🌶 🌶🌶🌶

RED BLOOM
ASIAN KITCHEN

BIG PLATES

Korean Beef Short Ribs 28
Grilled, Bone-In Beef Short Ribs, Kimchi, Mixed Asian Vegetables, Steamed Jasmine Rice

Whole Peking Duck 27 Half / 45 Full
Served Family Style with Bao Buns, Hoisin Sauce, Sliced Cucumber, Scallions

GF **Miso Glazed Salmon** 27
Miso Marinated Pacific Salmon, Mixed Asian Vegetables, Steamed Jasmine Rice

Szechuan Chicken 21
Red Chilis, Red and Green Bell Peppers, Onion, Szechuan Peppercorn, Garlic, Ginger, Steamed Jasmine Rice

Honey Walnut Shrimp 26
Tempura Battered Fried Shrimp, Creamy Honey Sauce, Candied Walnuts,
Orange Zest, Steamed Jasmine Rice

Mongolian Beef 21
Wok-Fried Beef, Mushrooms, Red Chilis, White Onions, Scallions, Soy and Oyster Sauce,
Crispy Rice Noodles, Steamed Jasmine Rice

Pork Belly Adobo 23
Crispy Pan-Seared Pork Belly, Sweet and Savory Soy-Vinegar Sauce, Mixed Asian Vegetables,
Scallions, Fried Garlic, Steamed Jasmine Rice

Fish with Black Bean Sauce 26
Wok-Fried Fish Fillet, White Onion, Bell Pepper, Scallions, Ginger-Garlic Black Bean Sauce,
Steamed Jasmine Rice

Spicy Eggplant with Tofu 18
Wok-Fried Eggplant, Tofu, Onions, Red and Green Bell Peppers, Garlic, Chili Paste, Housemade Oyster Sauce,
Steamed Jasmine Rice / Vegan Option Available

Shaken Beef 33
Wok-Fried Filet Mignon, Onions, Bell Pepper, Garlic-Oyster Sauce, Sesame Oil, Black Pepper,
Steamed Jasmine Rice

SIDES

Kimchi	5	**Mixed Asian Vegetables**	6
Steamed Rice	5	**Chinese Broccoli**	9

New Item Vegetarian *V* Gluten Free *GF* Spice Levels

RED BLOOM
ASIAN KITCHEN

DESSERTS

Trio of Mochi 8
Chocolate, Strawberry, Matcha

Crispy Sesame Balls 8
Sesame Crusted Crispy Golden Rice Dough with
Sweet Red Bean Paste

Ginger Crème Brulée 8

Trio of Mousse 8
Mango, Coconut, Ube

Candied Ginger Ice Cream 6

BOBA TEA

Your Choice 7

Traditional Milk Tea
Tiger Tea
Black Sugar
Ube
Sesame

Exotic Fruit Tea
Dragon Fruit
Passion Fruit
Lychee
Mango

COFFEE, TEA & SODA

Freshly Brewed Coffee / Decaf 5

Selection of Fine Teas 5

Espresso 4.5

Cappuccino / Café Latté 5.5

Soft Drinks 5

S. Pellegrino/Acqua Panna 500ml 5

RED BLOOM
ASIAN KITCHEN

More Award-Winning Restaurants:

ATLANTIS STEAKHOUSE

Atlantis Steakhouse proudly serves Allen Brothers meats, USDA Prime cuts, chosen for their superb quality, marbling and flavor. Unsurpassed service and ambiance are second to none. Dinner served Wednesday – Sunday from 5 pm. Reservations recommended, please call 775.824.4430 or visit atlantiscasino.com/dining

Bistro Napa

Experience innovative small plates, perfect for sharing, delectable big plates, a raw seafood bar and playful desserts that are deceptively delicious. Sommelier selected 4,000 bottle wine cellar. Daily social hour in the lounge from 4 pm – 6 pm. Dinner served nightly from 5 pm. Reservations welcome, please call 775.335.4539 or visit atlantiscasino.com/dining

Manhattan deli

A great deli has a New York accent. Serving lunch and dinner from 11 am.

PURPLE PARROT

Choose from American favorites and breakfast, as well as the award-winning soup and salad bar. Complement your dining experience with a cocktail from the Bloody Mary bar. Open 24 hours.

Toucan Charlie's
BUFFET & GRILLE

Voted Best of Reno year-after-year by locals. Serving lunch and dinner daily and Weekend Champagne Brunch.

Oyster & Sushi Bar
On The Sky Terrace

The freshest seafood the oceans have to offer with fabulous views of the Sierra. All-you-care-to-eat nigiri and maki sushi on the unique non-smoking Sky Terrace. Serving lunch and dinner daily from 11 am.

CHICAGO DOGS EATERY

Enjoy Chicago-style hot dogs, pizzas, sandwiches, ice cream, shakes and soft drinks.