

SAKE
JAPAN
JUNMAI 15

Masumi Okuden Kantsukuri, Nagano

JUNMAI GINJO 16
Kokuryo 'Black Dragon', Fukui

JUNMAI DAIGINJO 23
Dewazakura Ichiro 'Abbey Road', Yamagata

NIGORI GINJO 18
Kamoizumi 'Summer Snow', Hiroshima

NATURALLY SWEET & FORTIFIED WHITE WINE
HUNGARY
FURMINT 2018 15
Royal Tokaji Wine Co. 'Late Harvest", Tokaji, Tokaj

FRANCE
CHENIN BLANC 1994 18
Moulin Touchais, Coteaux du Layon, Loire

NATURALLY SWEET & FORTIFIED RED WINE
PORTUGAL
TOURIGA NACIONAL NV 29
Niepoort 20 Year Tawny Port, Douro

TOURIGA NACIONAL 1994 47
Dow's Vintage Port, Douro

SCOTCH WHISKY

Chivas Regal 21 Year 'Royal Salute' \$64

Johnnie Walker Black Label \$21

Highland Park 12 Year Orkney \$23

Highland Park 18 Year Orkney \$44

Balvenie 12 Year Doublewood Speyside \$23

Glenlivet 15 Year French Oak Speyside \$30

Macallan 12 Year Sherry Oak Speyside \$24

Talisker 10 Year Skye \$26

DIGESTIF

Grappa di Franciacorta Italy \$17

Grappa Poli 'Vespaiolo' Italy \$32

Sambuca Molinari Italy \$17

Cardamaro Vino Amaro \$16

Amaro Nonino 'Quintessentia' Italy \$23

St. Agrestis Amaro \$16

Cynar Italy \$16

Jade Absinthe Superieure 'Esprit Edouard' \$23

Chartreuse Yellow \$17

Chartreuse Green \$17

Chartreuse V.E.P. Yellow \$43

Chartreuse V.E.P. Green \$43



SOCIAL HOUR SPECIALS

4pm-6pm on Weekdays

MENU

HUTONG PRAWN ROLL	\$12.00
SICHUAN SHREDDED BEEF	\$9.50
YU XIANG CRISPY PORK DUMPLING	\$9.00
ROASTED SPICY COD BAO	\$10.00
SCALLOPS PRAWN GARLIC WONTONS	\$12.00
CALAMARI FLOWERS	\$10.00
OKRA WRAPPED IN NETTED JU SUEN	\$9.00
IBERICO PORK DUMPLINGS	\$11.00
FRIED NOODLES	\$7.00
CHILI BROAD BEANS	\$7.00
BOWL OF OLIVES	\$6.00

SO DRINK SPECIALS

COMFORTABLY NUMB
SELECTED SPARKLING, WHITE AND RED WINES

BEER/SO EACH

LUNAR HARD SELTZER
ASSORTED FLAVORS/\$8 EACH

COCKTAILS

APERITIF

CHINESE LANTERN 22

Aperol, st. Germain, cava, mandarin, plum bitters

I'M YOUR VENUS 22

Kleos Mastiha, Giffard Banane du Brésil, lemon, lime, egg white

SPIRIT-SUBTLE

COMFORTABLY NUMB 22

Vanilla vodka, lychee liqueur, honey, lime, Thai chili, Sichuan peppercorn

MAGIC LAMP 22

Jasmine tea-infused Maestro Dobel Tequila, Braulio, Lucano, St. Agrestis, grapefruit, lime, honey

DAKOTA 22

Rosemary Vodka, Strawberry, Aloe, Italicus Bergamot, lemon

PINK PANDA 22

Michter's US*1 Rye, Campari, L'Orgeat, pineapple, lime, pandan

VERMILION BIRD 22

Five-spiced rum, ginger beer, lemon, butterfly pea flower

MYSTIC RIVER 22

Pineapple infused Baiju, Shochu, Amaro Nonino, Orgeat, Lime, Shiso

SHAKEDOWN 22

Farmer's Gin, Watermelon, Grenadine, Lime, Soda, Nutmeg

SPIRIT-FORWARD

ANCIENT OLD-FASHIONED 22

Sesame-washed Bourbon, Hennessy VS, Benedictine, molé bitters

LUCKY DRAGON 22

Glenmorangie X, Amontillado sherry, Ancho Reyes verde, Nocino, Angostura biters, five-spice tincture

NON-ALCOHOLIC

BUTTERFLY RICKEY 15

Butterfly pea flower tea, lemon, honey, plum bitters

PASSION NO.9 15

Passionfruit, vanilla, mint

ROSELLE 15

Seedlip Grove, hibiscus, sage, cinnamon, lime, soda

HUTONG

NEW YORK

BY THE GLASS

CHAMPAGNE & SPARKLING

Gonet-Médeville, 1er 'Tradition', Champagne, France | O 29
Pol Roger, 'Reserve', Champagne, France 35
Chandon, Napa Valley, California 22

WHITE

SAUVIGNON BLANC 21

Chateau de Sancerre, Loire, France

RIESLING 15

Fritz Haag, Mosel, Germany

CHARDONNAY 20

Carpe Diem, Anderson Valley, California

PINOT GRIS 15

Ponzi Willamette Valley, Oregon

CARICANTE 18

Barone Di Villagrande, Sicily, Italy

ROSE

GRENACHE 18

Chateau de L'escarelle, Provence, France

RED

PINOT NOIR 29

Melville, Sta. Rita Hills, California, USA

SANGIOVESE 22

Paolo e Lorenzo Marchionni 'Rossovigliano', Tuscany, Italy | R

TEMPRANILLO 20

La Rioja Alta, Rioja Reserva 'Vina Alberdi', Rioja, Spain

BARBERA 16

Podere Ruggeri Corsini, Piedmont, Italy

CABERNET SAUVIGNON 27

Chappellet 'Mountain Cuvée', Napa Valley, California

HUTONG

NEW YORK