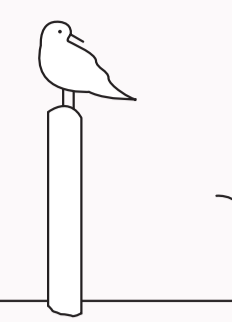


# DRINK



## COCKTAIL

### CUMIN & YOGURT (CLARIFIED) | 17

JAPANESE BARLEY VODKA, CUMIN, DILL, LEMON, STRAWBERRY (YOGURT WASH)

### OOLONG PEACH (CLARIFIED) | 17

JAPANESE BARLEY SHOCHU, OOLONG TEA, PEACH, LEMON, GINGER (MILK WASH)

### SMOKEY PINA COLADA (CLARIFIED) | 17

MEZCAL, PINEAPPLE, LIME, SIMPLE SYRUP, PALO SANTO WOOD BITTER (COCONUT MILK WASH)

### BOTANICAL GARDEN (CLARIFIED) | 17

BOTANICAL GIN, BASIL, ROSEMARY, THYME, GREEN APPLE, LEMON

### YUZU + SANSHO | 17

GIN, SANSHO JAPANESE PEPPER, YUZU SAKE, YUZU, HONEY, ORANGE BLOSSOM

### GINGER | 16

VODKA, CARDAMOM, GINGER, SYRUP WITH 8 KINDS OF SPICES, LIME, GINGER ALE

### CUCUMBER | 17

TEQUILA, CUCUMBER, CHIPOTLE, RED CHILI PEPPER, SYRUP WITH 8 KINDS OF SPICES, LIME

### PARMIGIANO & TRUFFLE | 18

MEZCAL, TRUFFLE HONEY, LIME, EGG WHITE, PARMIGIANO CHEESE, BLACK PEPPER

### PINEAPPLE + PASSION FRUIT | 17

RUM, PINEAPPLE, PASSION FRUIT, VANILLA, LIME, BURNED CINNAMON

### HIJIKI (SEAWEED) | 18

JAPANESE WHISKY, HIJIKI, APPLE SHRUB, LEMON, HONEY, MINT, UMAMI SEA SALT

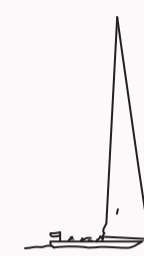
### MATCHA | 18

JAPANESE RICE WHISKEY, MATCHA, SOYMILK, VANILLA, BROWN SUGAR

### SMOKE | 17

BOURBON, ANCHO REYES, CYNAR, HOUSE BITTERS

## CLASSIC



### WEST HARLEM LYCHEE MARTINI | 17

JAPANESE BARLEY SHOCHU, CINNAMON, CARDAMOM, LYCHEE, GRAPEFRUIT, GINGER

### JAPANESE VESPER MARTINI | 18

JAPANESE GIN, JAPANESE POTATO SHOCHU, COCCHI BLANCO, ORANGE BITTER

### CORPSE REVIVER NO. 2 | 16

GIN, GRAND MARNIER, COCCHI BLANCO, ABSINTHE, LEMON

### MEXICAN FIRING SQUAD | 16

MEZCAL, SPICY TEQUILA, POMEGRANATE, DEMERARA, LIME, ANGOSTURA BITTERS

### OAXACA OLD FASHIONED | 17

REPOSADO TEQUILA, MEZCAL, AGAVE, ANGOSTURA BITTERS

### HEMINGWAY DAIQUIRI | 16

RUM, MARASCHINO, GRAPEFRUIT, LIME, ANGOSTURA BITTERS

### JAPANESE OLD FASHIONED | 18

JAPANESE WHISKY, KUROMITSU (JAPANESE SUGAR SYRUP), HOUSE ANGOSTURA BITTERS

### BROWN DERBY | 16

BOURBON, HONEY, GRAPEFRUIT, PEYCHAUD'S BITTERS

### PAPER PLANE | 16

BOURBON, APEROL, AMARO, LEMON

### SAZERAC | 17

RYE, BROWN SUGAR, ABSINTHE, PEYCHAUD'S BITTERS, ANGOSTURA BITTERS

### SCOTCH LOVERS PENICILLIN | 17

BOURBON, ISLAY SCOTCH WHISKEY, GINGER, HONEY, LEMON, ANGOSTURA BITTERS

★..... LOCAL ORGANIC EGG

## HIGHBALL

### JAPANESE WHISKEY HIGHBALL | 16

JAPANESE RICE WHISKEY, SODA

## WINE

### RED

### PINOT PROJECT PINOT NOIR (HALF BOTTLE) | 13 / 25

CALIFORNIA, USA 2018

### WHITE

### SABLES BLONDS, TOURAINE SAUVIGNON BLANC | 14 / 53

LOIRE VALLEY, FRANCE 2017

### SPARKLING

### LA MARCA | 14 / 53

VENOTO, ITALY

## SAKE

### HAKKAISAN (TOKUBETSU JUNMAID) | 15 / 55

BOTTLE 720ML  
NIIGATA, JAPAN

## BEER

### SAPPORO C&A | 7

## NON ALCOHOLIC

### GINGER SODA | 7

# DINNER

## OYSTER

### TODAY'S OYSTER DINE IN ONLY 3.5

HAPPY HOUR UNTIL 7 PM \$1.75  
\*MINIMUM 6 PIECES

## APPETIZER

### YUZU EDAMAME 6

STEAMED EDAMAME WITH YUZU SALT

### DEVILED EGG + EGG + EGG 17

BOILED EGGS WITH SEA URCHIN, SALMON CAVIAR, DASHI, WASABI, KARASHI (JAPANESE MUSTARD), HOUSE MAYO, SHISO

### SCALLOP CEVICHE 16

SCALLOP, HOUSE DASHI SAUCE, LEMON, PURPLE ONION, TRUFFLE OIL

### KARAAGE FRIED CHICKEN 13

JAPANESE FRIED CHICKENS WITH CURRY SALT

### PORK BUN 7

STEAMED BUN WITH PORK BELLY, LETTUCE, SCALLION, HOUSE TERIYAKI SAUCE, HOUSE TARTAR SAUCE

### SPICY SHRIMP BUN 7

STEAMED BUN WITH SHRIMP, FRIED SHALLOT, LETTUCE, CHIVE, HOUSE SPICY MAYO

### SPICY FRIED CHICKEN BUN 7

STEAMED BUN WITH FRIED CHICKEN, LETTUCE, RED ONION, HOUSE SPICY SAUCE, HOUSE TARTAR SAUCE

## RAMEN

### BONE MARROW + WAGYU (SOUPLESS) 36

UMAMI DASHI NOODLE TOPPED WITH TERIYAKI U.S. WAGYU, BONE MARROW, CHIEVES, YUZU, SCALLION, WASABI

### SEA URCHIN + SALMON CAVIAR (SOUPLESS) 33

PREMIUM DASHI, HOUSE SEA URCHIN PASTE TOPPED WITH SEA URCHIN, SALMON CAVIAR, SHISO, SAWEED, KABOSU

### KYOTO 19

SOY SAUCE FLAVORED CHICKEN AND FISH BASED BROTH TOPPED WITH PORK BELLY, GARLIC OIL, SOFT BOILED SEASONED EGG, SPICY BAMBOO SHOOT, SCALLION

### SAPPORO 19

CHICKEN BASED BROTH WITH HOUSE MISO TOPPED WITH CHICKEN CHAR SIU, CORN, BUTTER, BEAN SPROUTS, SCALLION, RED PEPPER, BLACK PEPPER

### YOKOSUKA CURRY (SOUPLESS) 24

COCONUT MILK, SHRIMP PASTE AND GREEN CURRY BASED BROTH WITH SHRIMP, SHRIMP OIL, FRIED SHALLOT, CAULIFLOWER, PEPPERS, CILANTRO

### VEGETABLE 20

KOMBU, SHITAKE MUSHROOM BASED BROTH WITH HOUSE MISO TOPPED WITH TRUFFLE OIL, TOFU, BRUSSELS SPROUT, CORN, SEAWEED, SCALLION, PINK PEPPER

EXTRA NOODLE | 3  
GLUTEN FREE NOODLE AVAILABLE | 3  
ADD BRAISED PORK BELLY | 3  
ADD CHICKEN CHASHU | 3  
ADD SOFT BOILED SEASONED EGG | 3  
ADD BRUSSELS SPROUT | 2  
ADD SPICY BAMBOO SHOOT | 2  
ADD SEAWEED | 1  
HOUSE SPICY SAUCE | 1

\*SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.