



RAMEN

RAW BAR

WELLFLEET (MASSACHUSETTS)	3
WILEY POINT (MAINE)	3
OYSTER POND (NEWYORK)	2.75 / 1.5
SWEET PETITES (PRINCE EDWARD ISLAND)	2.75 / 1.5
ALPINE (PRINCE EDWARD ISLAND)	2.5 / 1.5
MALPEQUE (PRINCE EDWARD ISLAND)	2.5 / 1.5
BLUE POINT (VIRGINIA)	2.5 / 1.5
TOP NECK CLAM (NEW JERSEY)	1.75 / 1.5

HAPPY HOUR: EVERYDAY UNTIL 7PM \$1.5 EACH

KITCHEN

YUZU EDAMAME STEAMED EDAMAME WITH YUZU SALT	4
SHRIMP AVOCADO SHRIMP, AVOCADO, SEA WEED, HOUSE EGG YOLK SAUCE	7
UNI TOFU SEA URCHIN, OUR HOMEMADE TOFU, WASABI, HOUSE BONITO DASHI SAUCE	9
SAKE STEAMED OYSTERS (2 PIECES) SAKE STEAMED OYSTERS WITH SOY SAUCE, GINGER, YUZU PEEL, SCALLION	7
MELTY PORK BUN (1 PIECE) STEAMED BUN WITH PORK BELLY, LETTUCE, SCALLION, HOUSE TERIYAKI SAUCE, JAPANESE MAYO	4.5
SPICY SHRIMP CURRY BUN (1 PIECE) STEAMED BUN WITH SHRIMP, CURRY, FRIED SHALLOT, LETTUCE, CHIVE, HOUSE SPICY MAYO	5

TOKYO 14

SOY SAUCE FLAVORED FISH BASED BROTH TOPPED WITH
PORK BELLY, BAMBOO SHOOT, MIZUNA, YUZU PEEL, SCALLION, BONITO POWDER

KYOTO 13

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

SAPPORO 13

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

OKINAWA 13

CHICKEN BASED BROTH WITH OKINAWA SEA SALT, YUZU PEPPER, SAKE KASU TOPPED WITH
CHICKEN CHASHU, YUZU PEEL, SOFT BOILED SEASONED EGG, ASPARAGAS, SCALLION

HAKATA 15

KONBU, BONITO BASED BROTH WITH PREMIUM BEEF INTESTINE, CABEDGE, CHINESE LEEK,
SESAME SEED, GARLIC, GINGER, RED PEPPER

VEGETABLE 13

KOMBU, SHIITAKE MUSHROOM BASED BROTH WITH HOUSE MISO TOPPED WITH
TRUFFLE OIL, KING OYSTER MUSHROOM, BRUSSELS SPROUT, CORN, SEAWEED, SCALLION,
PINK PEPPER

: GLUTEN FREE NOODLE AVAILABLE | 3

ADD BRAISED PORK BELLY | 3

ADD BAMBOO SHOOT | 1

ADD CHICKEN CHASHU | 3

ADD BEAN SPROUTS | 1

ADD SOFT BOILED SEASONED EGG | 2

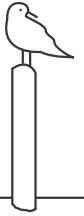
ADD CORN | 1

ADD BRUSSELS SPROUT | 2

ADD SEAWEED | 1

ADD SPICY BAMBOO SHOOT | 2

ADD HOUSE BLEND HOT SPICES | FREE



COCKTAIL

SWEET POTATO | 14

DARK RUM, BUTTER SCOTCH, SWEET POTATO, VANILLA SOY MILK, CARAMEL, MIRIN, SALT, CINNAMON

GINGER | 12

GINGER / CARDAMON VODKA, HOUSE GINGER SODA, LIME

LYCHEE | 12

LYCHEE / GINGER VODKA, HOUSE LYCHEE JUICE, LIME

FLOWER | 13

LAVENDER JAPANESE BARLEY VODKA, ELDERFLOWER, CRANBERRY

TRUFFLE | 14

CITRUS / HARB VODKA, TRUFFLE HONEY, MUSCAT, GRAPEFRUIT, PARMIGIANO REGGIANO

BEE / CHAMOMILE | 14

CHAMOMILE GIN, LIMONCELLO, ORANGE BLOSSOM, DILL, LIME, LEMON, EGG WHITE, TONIC ★

EARL GREY | 12

EARL GREY GIN, GRAPEFRUIT, TONIC

PISTACHIO | 13

DRY GIN, HOUSE PISTACHIO CREAM, CAMPARI, CLEMENTINE

BURDOCK | 13

DRY GIN, BURDOCK AMARO, DOLIN BLANC, XOCOLATL MOLE BITTERS

BEETS | 13

REPOSADO TEQUILA, BEETS BLASAMIC REDUCTION, LIME, DILL

CUCUMBER | 13

SPICY TEQUILA, CUCUMBER, LIME, BELL PEPPER

CUMIN / YOGURT | 13

CUMIN / DILL MEZCAL, YOGURT, STRAWBERRY JAM, LEMON

GRAPEFRUIT | 13

MEZCAL, ELDERFLOWER, GRAPEFRUIT, LIME, PALOSANTO WOOD

TOMATO / CLAM | 13

MEZCAL, TOMATO, HOUSE VINAIGRETTE, CLAM, WASABI

PINEAPPLE | 13

PASSION FRUIT RUM, PINEAPPLE, VANILLA, LIME

THAI TEA | 13

CACHACA, THAI TEA, CONDENSED MILK, EGG WHITE, ABSINTHE ★

AGED | 13

BARRELAGED OLD FASHIONED

SMOKE | 13

BOURBON, ANCHO REYES, CYNAR, HOUSE BITTERS

MATCHA | 15

JAPANESE WHISKEY, MATCHA, HOUSE MATCHA LATTE

HIJIKI (JAPANESE SEAWEED) | 14

HIJIKI COGNAC, APPLE SHRUB, MINT, HONEY, LEMON, SEA SALT

CLASSIC**CORPSE REVIVER NO.2 | 13**

GIN, GRAND MARNIER, COCCHI BLANCO, ABSINTHE, LEMON

EAST SIDE | 13

GIN, MINT, CUCUMBER, SUGAR, LIME

MARTINEZ | 13

GIN, SWEET VERMOUTH, MARASCHINO, ANGOSTURA BITTERS

NEGRONI (WHITE) | 13

GIN, SUZU, COCCHI BLANCO, ORANGE BITTERS

HEMINGWAY DAIQUIRI | 13

RUM, MARASCHINO, GRAPEFRUIT, LIME, ANGOSTURA BITTERS

OLD CUBAN | 14

RUM, MINT, BROWN SUGAR, LIME, ANGOSTURA BITTERS, SPARKLING WINE

TOMMY'S MARGARITA | 13

TEQUILA, AGAVE, LIME

MEXICAN FIRING SQUAD | 14

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

OAXACA OLD FASHIONED | 13

REPOSADO TEQUILA, MEZCAL, AGAVE, ANGOSTURA BITTERS

SMOKEY MATADOR | 13

MEZCAL, PINEAPPLE, LIME, WORMWOOD BITTERS

BROWN DERBY | 13

BOURBON, HONEY, GRAPEFRUIT, PEYCHAUD'S BITTERS

PAPER PLANE | 13

BOURBON, APEROL, AMARO, LEMON

RATTLESNAKE | 14

BOURBON, ABSINTHE, DEMERARA, EGG WHITE, LEMON ★

SAZERAC | 13

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

SCOTCH LOVERS PENICILLIN | 14

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

WHISKEY COCKTAIL | 13

RYE, BENEDICTINE, ABSINTHE, ANGOSTURA BITTERS, ORANGE BITTERS

JAPANESE HOT TODDY | 16

JAPANESE WHISKEY, HONEY, YUZU, HOT WATER

JAPANESE OLD FASHIONED | 16

JAPANESE WHISKEY, BROWN SUGAR, ANGOSTURA BITTERS

PISCO SOUR | 13

PISCO, SIMPLE SYRUP, EGG WHITE, LEMON ★

PIMM'S NO.1 CUP | 11

PIMM'S, GINGERALE, CUCUMBER



WINE

RED

COW BELL, PINOT NOIR | 12

OREGON, USA 2014

CHATEAU D'OR ET DE GUEULES, SYRAH | 12

RHONEVALLEY, FRANCE 2013

WHITE

CHATEAU GRAND ANTOINE, SAUVIGNON BLANK | 10

VINEYARDS, FRANCE 2014

VELENOSI VERDICCHIO | 9

MARCHE, ITALY 2015

SPARKLING

FANTIEL, GLERA | 9

GIULIA, ITALY

SAKE

DASSAI 50 "OTTERFEST" (JUNMAI DAIGINJO) | 24**BOTTLE 300ML** (FORTWO)

YAMAGUCHI, JAPAN

HAKKAISAN (TOKUBETSU JUNMAI) | 11

NIIGATA, JAPAN

BEER

FIRE STONE PIVO PILSNER (CAN) | 5**SIX POINT BENGALI IPA (CAN) | 5****TWO HEARTED ALE IPA (BOTTLE) | 6****ALLAGASH WHITE (BOTTLE) | 6**

NON ALCOHOLIC

HOUSE GINGER SODA | 4**OOLONG TEA | 3**