

DRINK

COCKTAIL

- CHERRY BLOSSOM | 17**
BISON GRASS VODKA, PLUM WINE, PEACH, HIBISCUS, CHERRY BLOSSOM
- APPLE (WARM) | 16**
BOURBON, APPLE CIDER, CARAMEL, LEMON, CINNAMON, BUTTER
- CUMIN & YOGURT (CLARIFIED) | 16**
JAPANESE BARLEY VODKA, CUMIN, DILL, LEMON, STRAWBERRY (YOGURT WASH)
- SMOKEY PINA COLADA (CLARIFIED) | 16**
MEZCAL, PINEAPPLE, LIME, SIMPLE SYRUP, PALO SANTO WOOD BITTER (COCONUT MILK WASH)
- BOTANICAL GARDEN (CLARIFIED) | 17**
BOTANICAL GIN, BASIL, ROSEMARY, THYME, GREEN APPLE, LEMON
- OO LONG LYCHEE (CLARIFIED) | 16**
OO LONG TEA JAPANESE SHOCHU, LYCHEE, LEMON, GINGER (MILK WASH)
- YUZU + SANSHO | 16**
GIN, SANSHO JAPANESE PEPPER, YUZU SAKE, YUZU, HONEY, ORANGE BLOSSOM

- GINGER | 16**
VODKA, CARDAMON, GINGER, SYRUP WITH 8 KINDS OF SPICES, LIME, GINGER ALE
- EARL GREY | 16**
GIN, EARL GREY, GRAPEFRUIT, TONIC
- CUCUMBER | 16**
TEQUILA, CUCUMBER, CHIPOTLE, RED CHILI PEPPER, SYRUP WITH 8 KINDS OF SPICES, LIME
- PARMIGIANO & TRUFFLE | 17**
MEZCAL, TRUFFLE HONEY, LIME, EGG WHITE, PARMIGIANO CHEESE, BLACK PEPPER
- PINEAPPLE + PASSION FRUIT | 16**
RUM, PINEAPPLE, PASSION FRUIT, VANILLA, LIME, BURNED CINNAMON
- HIJIKI (SEAWEED) | 17**
JAPANESE WHISKY, HIJIKI, APPLE SHRUB, LEMON, HONEY, MINT, UMAMI SEA SALT
- SMOKE | 16**
BOURBON, ANCHO REYES, CYNAR, HOUSE BITTERS

CLASSIC

- WEST HARLEM ICE TEA | 17**
MEZCAL, JAPANESE WHISKEY, CACHACA, BISON VODKA, GRANDMANIER, LEMON, CALPICO, COCA-COLA
- CORPSE REVIVER NO.2 | 16**
GIN, GRAND MARNIER, COCCHI BLANCO, ABSINTHE, LEMON
- THE RAFFLES HOTEL'S SINGAPORE SLING | 16**
GIN, CHERRY HEELING, GRAND MARNIER, PINEAPPLE, LIME, ANGOSTURA BITTERS
- WHITE OAXACA NEGRONI | 16**
MEZCAL, SUZE, COCCHI WHITE, ROSEMARY
- MEXICAN FIRING SQUAD | 16**
MEZCAL, SPICY TEQUILA, POMEGRANATE, DEMERARA, LIME, ANGOSTURA BITTERS
- OAXACA OLD FASHIONED | 16**
REPOSADO TEQUILA, MEZCAL, AGAVE, ANGOSTURA BITTERS
- HEMINGWAY DAIQUIRI | 16**
RUM, MARASCHINO, GRAPEFRUIT, LIME, ANGOSTURA BITTERS

- EASTERN PISCO SOUR | 16**
PISCO, SIMPLE SYRUP, YUZU, EGG WHITE ★
- JAPANESE OLD FASHIONED | 17**
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 | 16**
RYE, BROWN SUGAR, ABSINTHE, PEYCHAUD'S BITTERS, ANGOSTURA BITTERS
- SCOTCH LOVERS PENICILLIN | 16**
BOURBON, ISLAY SCOTCH WHISKEY, GINGER, HONEY, LEMON, ANGOSTURA BITTERS

★..... LOCAL ORGANIC EGG

HIGHBALL

- JAPANESE WHISKEY HIGHBALL | 15**
JAPANESE WHISKEY, SODA
- PREMIUM GREEN TEA HIGHBALL | 16**
PREMIUM GREEN TEA GIN, SODA, TONIC, YUZU

WINE

- RED
- PINOT PROJECT PINOT NOIR (HALF BOTTLE) | 13 / 25**
CALIFORNIA, USA 2018
- WHITE
- CAVES DA CERCA, VINHO VERDE OURO | 14 / 53**
MINHO, PORTUGAL 2017
- SABLES BLONDS, TOURAINE SAUVIGNON BLANC | 14 / 53**
LOIRE VALLEY, FRANCE 2017
- SPARKLING
- LA MARCA | 12 / 45**
VENOTO, ITALY

SAKE

- HAKKAISAN (TOKUBETSU JUNMAI) | 15 / 55**
BOTTLE 720ML
NIIGATA, JAPAN
- DASSAI 45 (JUNMAI DAIGINJO) | 32**
BOTTLE 300ML
YAMAGUCHI, JAPAN

BEER

- SAPPORO (CAN) | 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 15
SCALLOP, HOUSE DASHI SAUCE, LEMON, PURPLE ONION, TRUFFLE OIL

KARAAGE FRIED CHICKEN 12
JAPANESE FRIED CHICKENS WITH CURRY SALT

PORK BUN 6
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) 34
UMAMI DASHI NOODLE TOPPED WITH TERIYAKI U.S. WAGYU, BONE MARROW, CHIEVES, YUZU, SCALLION, WASABI

SEA URCHIN + SALMON CAVIAR (SOUPLESS) 30
PREMIUM DASHI, HOUSE SEA URCHIN PASTE TOPPED WITH SEA URCHIN, SALMON CAVIAR, SHISO, SAWEED, KABOSU

KYOTO 18
SOY SAUCE FLAVORED CHICKEN AND FISH BASED BROTH TOPPED WITH PORK BELLY, GARLIC OIL, SOFT BOILED SEASONED EGG, SPICY BAMBOO SHOOT, SCALLION

SAPPORO 18
CHICKEN BASED BROTH WITH HOUSE MISO TOPPED WITH CHICKEN CHAR SIU, CORN, BUTTER, BEAN SPROUTS, SCALLION, RED PEPPER, BLACK PEPPER

YOKOSUKA CURRY (SOUPLESS) 22
COCONUT MILK, SHRIMP PASTE AND GREEN CURRY BASED BROTH WITH SHRIMP, SHRIMP OIL, FRIED SHALLOT, CAULIFLOWER, PEPPERS, CILANTRO

VEGETABLE 19
KOMBU, SHITAKE MUSHROOM BASED BROTH WITH HOUSE MISO TOPPED WITH TRUFFLE OIL, TOFU, BRUSSELS SPROUT, CORN, SEAWEED, SCALLION, PINK PEPPER

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

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