

## KUSHIYAKI

MAITAKE MUSHROOM \$7  
Pine

PARSNIP \$5  
Tallow, Mayu Oil, Yogurt

TURNIP \$4  
Egg Yolk Cream, Spicy Bread Crumbs

GREEN HILL CAMEMBERT \$8  
Fermented Honey, Olive Oil, Toast

WAGYU NY STRIP \$16  
White Anchovy, Fresh Wasabi

CHICKEN HEART \$4  
Lime

## SMALL PLATES

PICKLE PLATE \$9  
Selection of Three

ROASTED CAULIFLOWER \$7  
Peanut Dukka, Sambal, Tofu

BLOOD CAKE \$10  
Cilantro, Peanut, Lime

CHICKEN SKIN DUMPLING \$10  
Mushroom, Cod, Sausage, Dried Shrimp

PEEKYTOE CRAB \$18  
Crab, Koshihikari Rice Congee, Caviar

SQUASH CURRY \$13  
Fermented Durian, Herbs, Coconut

## SAKE

KOKURYU "BLACK DRAGON"  
Rich, Hint of Coffee  
GL \$ 12 CA \$30 BTL \$125

YAEGAKI NIGORI  
Unfiltered, Well-Balanced  
Touch of Sweetness and Acidity  
GL \$8 CA \$20 BTL \$100

JUNSUI GENSHU  
Undiluted, Juicy Boldness  
GL \$ 10 CA \$25 BTL \$100

JUNSUI HONJOZO NAMA CHOZO  
Clean and Crisp  
GL \$ 9 CA \$20 BTL \$90

TEDORIGAWA YAMAHAI JUNMAI  
Dry, Sharp, Smooth, All in One  
GL \$ 8 CA \$20 BTL \$100

MASUMI HIYAOROSHI  
Unpasteurized Seasonal Sake  
Gracefully Fragrant, Lively Balanced  
GL \$ 12 CA \$30 BTL \$125

DEWAZAKURA "DEWASANSAN"  
Fruity Aroma, Tart Green Apple  
GL \$ 12 CA \$30 BTL \$125

SUIGEI "DRUNKEN WHALE"  
Extremely Clean and Crisp, Flavorful  
GL \$ 11 CA \$28 BTL \$110

## COCKTAIL

I AM VERY HOT & SEXY  
Mala Spice Infused Espolon Tequila  
Lemon, Grapefruit  
\$ 14

I AM BITTER BUT YOU LOVE ME  
Fords Gin, Aperol, Grapefruit  
\$ 13

I AM KERMIT DE FROG  
Green Tea Shochu, Lillet Blanc, Matcha,  
Green Cardamom, Honey  
\$ 14

TOKI HIGHBALL  
Toki Whiskey, Soda  
\$ 11

CHOYA SPARKLING UME SHU  
Clean, Cooler-Sparkling  
Fruity, Slightly Sweet  
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## LARGE FORMAT

CHICKEN YAKITORI \$35  
Chef's Selection

WHOLE ROAST DUCK \$98  
Flour Tortillas, Duck Confit Salad,  
Seasoned Hoisin, Hot Sauce,  
Cucumbers and Scallion

Please allow 45 minutes



## DESSERT

THE MYKONOS \$10  
Triple Cheesecake

THE LONDON \$10  
Earl Grey, Crepe

THE BROOKLYN \$10  
Cocoa, Banana, Coffee

THE NEXT VACATION \$10  
Something Familiar, Something Different

## BEER - WINE

FLYING IPA ECHIGO \$8  
American IPA

KYOTO WHITE YUZU ALE \$12  
Belgian Witbier

JAPANESE ALE SANSHO \$12  
Herb and Spice Beer

TUK TUK \$6  
International Lager

PIPER-HEIDSIECK \$20  
Champagne

PRIMA \$14  
Toro Tempranillo - Garnacha Blend

