

TOKYO NIGHTMARE MENU

SIGNATURE COCKTAIL

Haunted Rose

\$20

A GHOSTLY KISS OF CITRUS, WHERE SWEET MEETS BITTER IN A BRIGHT, REFRESHING SPELL.

Vodka, orange liqueur, fresh blood orange, lemon juice, Peychaud's bitters

Spicy Tuna Sato Maki GF

\$25

Yellowtail, tuna tartare, red pepper, Chotto soy, and a touch of Sriracha

Betroot Ceviche GF

\$21

Sea bass sashimi with beetroot sauce, chive oil, sweet potato, Peruvian corn, and cilantro

Final Bliss v

\$18

Pumpkin mousse, spiced ganache, and seasonal fruit

