

cocktails

TOKYO TO LIMA \$10.00

El Camino

Real del Valle Blanco Tequila, Verde Amaráz Mezcal, Cocchi Rosa Vermouth, pêche liqueur, hibiscus, celery, rocoto, lime

Kakigori

Skyy Vodka, aperitif, lychee, yuzu, raspberry

ICONS \$11.00

The Pisco Sour

Barsol Quebranta Pisco, lime, egg white, Angostura bitters

Yuzu Martini

Nikka Coffey Gin, yuzu, lemon, basil

Flor De Manzana

Nikka Coffey Vodka, junmai sake, passion fruit, mango, elderflower

UNION SQUARE \$12.00

7 Spice Margarita

Arette Blanco Tequila, sudachi, lime, agave, togarashi

Chotto Espresso Martini

Wheatley Vodka, espresso liqueur, fresh espresso

Rotating Featured Cocktail

Kindly inquire with your server about our curated rotating selection.

wine / sake

Glass / Bottle
\$10.00 / \$36.00

Rosé of Pinot Noir, Bodega Garzón, Reserva

MALDONADO, URUGUAY - 2022

Strawberry, raspberry, and violet.

Dry and light-bodied, with a crisp finish.

Sauvignon Blanc, Sean Minor

CALIFORNIA, USA - 2024

Melon, green apple, and grapefruit.

Crisp and refreshing with a clean mineral finish.

Prosecco, Tiamo, DOC, Brut

VENETO, ITALY - NV

Green apple, pear and citrus.

Light and refreshing, with a touch of peach.

GSM Blend, B&G, Côtes du Rhône, "Les Galets"

RHONE, FRANCE - 2023

Black cherry, blueberry, and herbal.

Medium plus-bodied, with silky tannins and a spicy finish.

Rihaku "Dance of Discovery"

SHIMANE PREFECTURE, JAPAN, JUNMAI

Banana, cooked rice, and toasted grain.

Light and crisp, with a touch of smoky finish.

flavored korean soju

Korean Soju

(Original / green grape / lychee)

375ml Bottle

\$15.00

Seoul Soju Slush

Yuzu and basil

Passion fruit and mango

450ml Carafe

\$25.00

\$25.00

beer

\$7.00

Asahi Dry | Japanese Rice Lager

(Dry / Clean / Crisp)

Kyoto White Yuzu Ale | White Ale

(Citrus / Delicate / Aromatic)

Cali Squeeze | Blood Orange Wheat

Firestone • Berkeley

(Zesty / Juicy / Tangy)

Mind Haze | Hazy IPA

Firestone • Berkeley

(Tropical / Soft / Lush)

bar bites

Wagyu Sliders (per piece)

Truffled cheese, pickled salsa

\$7.50

Crispy Cauliflower Bites **v**

Tempura cauliflower, spicy honey salsa

\$8.00

Chicken Tostada (per piece) **GF**

Grilled chicken, smoked aji panca chili, guacamole, lime, cilantro

\$8.00

"Avocado Toast" Sushi (per piece, minimum 2 pieces) **V GF** \$3.00

Crispy rice, chili flakes, parmesan snow, olive oil

Nobashi Tempura

Light and crispy shrimp tempura

served with Buffalo sauce

\$11.00

Mixed Nuts & Olives **VG GF**

Smoked roasted mixed nuts

with sea salt and marinated olives

\$10.00

EXCLUSIVELY AVAILABLE AT THE BAR & LOUNGE 5-7PM

V vegetarian / **VG** vegan / **GF** gluten free

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise your server or bartender of any allergies or dietary restrictions. In support of San Francisco's health initiative we add 7% to all bills. A gratuity of 20% will be added to groups of 6 or more.