

COCKTAILS

The Pisco Sour Sapaq Italia pisco, lime, egg white, angostura	\$12.00
The Story of Jade Tanqueray London Dry Gin, junmai sake, cardamom, wasabi, curcuma, cucumber, lemon, ginger ale	\$12.00
Kintsugi Marker's Mark, Bulleit Rye, sherry, tawny port	\$12.00
The Espresso Martini True Theory Vodka, kahlua, espresso, sherry, demerara syrup	\$13.00

BEER

Asahi Super Draft (16oz) Japanese Lager, Draught	\$9.00
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HIGH BALLS

True Theory Vodka	\$7.00
El Jimador Blanco	\$7.00
Captain Morgan Gold	\$7.00
Tanqueray Gin	\$8.00
Crown Royal Whisky	\$8.00

WINE (5 oz)

Fiol, Prosecco Fresh and vibrant with bright green apple, pear, and subtle floral notes	\$11.00
Fontamara, Pinot Grigio Light, clean and crisp with green apple flavours and almond in the finish	\$11.00
La Vieille Ferme, Rosé Juicy strawberry, melon, and soft floral nuances with balanced acidity	\$11.00
Famille Perrin, Côtes du Rhône Supple red and black fruit with peppery spice and fine tannins	\$11.00

* \$7.00

Edamame **VG GF**
BBQ soy beans, sea salt

Spicy Edamame **VG GF**
Rocotto chili dressing

Shishito Pepper **VG GF**
Asian sweet peppers, den miso

* \$12.00

Chotto Caesar Salad **V GF**
Baby gem lettuce, red radicchio, cashew, lemon queso dressing

Sake Nigiri (2pc) **GF**
Salmon, shiso, ikura

Mushi Ebi Nigiri (2pc) **GF**
Salmon, shiso, ikura

* \$16.00

Spicy Chicken Karaage
Seasoned buttermilk, nikkei rub, spicy miso, cilantro, lime

Nikkei Gyoza (4pc)
Pork and prawn dumpling, yuzu sweet potato puree, red pepper ponzu

Spicy Tuna Hako Maki
Tenkasu tempura, chili garlic mayo

* \$19.00

Warm Beef Tataki **GF**
Seared beef smoked aji panca, passion fruit salsa, cilantro

Pollo Picante **GF**
Chicken, red & yellow anticucho, chives

Yellowtail Nikkei Sashimi **GF**
Cherry tomatoes, jalapeno, cilantro, yuzu truffle soy

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

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.