

cocktails

The Pisco Sour \$12.00
Sapaq Italia pisco, lime, egg white, angostura

The Story of Jade \$12.00
Tanqueray London Dry Gin, junmai sake, cardamom, wasabi, curcuma, cucumber, lemon, ginger ale

Kinysugi \$12.00
Marker's Mark, Bulleit Rye, sherry, tawny port

The Espresso Martini \$13.00
True Theory Vodka, kahlua, espresso, sherry, demerara syrup

beer

Asahi Super Draft | 16oz
(Japanese Lager / Draught)

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 / sake

Fiol, Prosecco
Fresh and vibrant with bright green apple, pear, and subtle floral notes

Fontamara, Pinot Grigio
Light, clean and crisp with green apple flavours and almond in the finish

La Vieille Ferme, Rosé
Juicy strawberry, melon, and soft floral nuances with balanced acidity

Famille Perrin, Côtes du Rhône
Supple red and black fruit with peppery spice and fine tannins

\$7.00

Edamame VG GF
BBQ soy beans, sea salt

Spicy Edamame GF
Rocotto chili teriyaki dressing, crispy shallots

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 (two pieces) GF
Salmon, shiso, ikura
flambéed table side

Mushi Ebi (two pieces) GF
Japanese shrimp, garlic tobiko dressing

\$16.00

Chicken Sliders (three pieces)
Crispy chicken, Nikkei buffalo sauce, pickles, lettuce

Nikkei Gyoza (four pieces)
Pork and prawn dumpling, yuzu sweet potato purée, red pepper ponzu

Spicy Tuna Hako Roll
Tempura flakes, chili garlic mayo

\$19.00

Beef Carpaccio
Arugula, crispy shallots, passion fruit dressing, wasabi crema, cashews

Pollo Picante GF
Cilantro causa, anticucho, yuzu, chives

Yellowtail Nikkei Sashimi GF
Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

MONDAY - FRIDAY ACHAKAN LOUNGE 3-6 PM

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.