



SAT + SUN LUNCH



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MUSHROOMS 22
Celery Root + Tofu + Black Garlic

SHITAKE DUMPLINGS 36
Tofu + Shitake + Carrot

PORK + SHRIMP DUMPLINGS 36
Curry + Corn-Cheddar Cream + Kimchi
Add Salmon Roe +15

PORK KATSU-SANDO 36
Shokupan Bread + Cabbage + Tonkatsu + Japanese Mayo

WAGYU KATSU-SANDO 🌀 Limited Availability 🌀 95
A5 Japanese Wagyu + Tonkatsu + Japanese Mayo

FISH OF THE DAY 42
Miso Glaze + Dashi Broth + Cucumber + Rice

PRIME STEAK 16oz 85
Sweet Chili + Wakame + Bao Buns + Rice

KIMCHI 7 **RICE** 5

MISO GINGER FLAN 17



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COCKTAILS



NG CARAJILLO 21
Cognac + Mr Black Coffee Liqueur
+ Licor 43 + Espresso

YUZU KOSHO MARGARITA 20
Mezcal + Fino Sherry + Calpico +
Lemongrass + Grapefruit Soda

RADIANT DRIFT 21
Oka Japanese Vodka + Chinola Mango
+ Falernum + Toasted Rice + Lime

RED BEAN OLD FASHIONED 20
Japanese Whisky + Old Forester
Bourbon + Averna + Red Bean
Demerara + Tobacco Bitters



WINE BEER



SPARKLING 21 / 84
Raventòs 'de Nuit' Rosé
Xarello, Macabeo Catalonia, Spain NV

SAKE 18 / 72
Bartender's Choice - Ask Your Server

WHITE
Laurent Vanidoso 15 / 60
Chardonnay Valle Central, Chile 2024

RED
Sindicat La Figuera 'Montsant' 16 / 64
Grenache Catalonia, Spain 2022

La Val Arantei 16 / 64
Albariño Rías Baixas, Spain 2023

Mary Taylor 15 / 60
Tourigara Nacional Dao, Portugal 2020

BEER 8

Singha Lager Gulf Stream IPA

SANPELLEGRINO / ACQUA PANNA 9

LOLA MENTA Lychee + Pineapple + Mint 10

COCA-COLA / DIET COKE 6

N/A MEZZI CALPICO 12

COFFEE 5

TOASTED RICE HORCHATA 10

JOJO TEA Peppermint - Hojicha - Yunnan Gold 7

