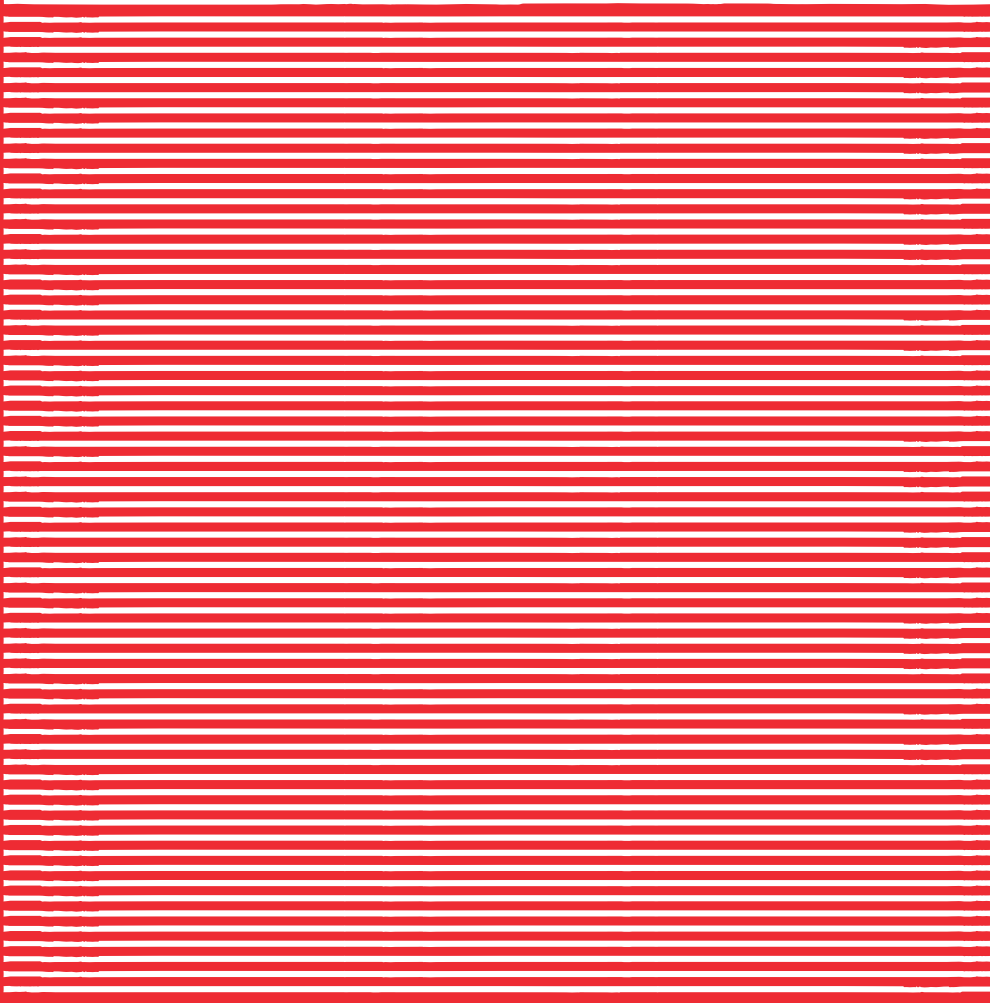




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WIFI
User: Ninogordo
Pass: patogordo



MENU





DESSERTS



MISO FLAN \$16
Chinese-style Miso Custard
+ Ginger

MANGO RICE \$14
Rice + Mango & Passion Fruit Ice
Cream + Thai Basil



COCKTAILS



PAPAYA SALAD DAIQUIRI \$18
Flor De Caña Blanco Rum + Chateau +
Papaya salad cordial + lime juice

CALPICO PALOMA \$20
Los Javis Mezcal + Lustau Fino Sherry +
Calpico + Lemongrass + Grapefruit perrier

RED BEAN OLD FASHIONED \$18
Akashi Ume Whisky + Old Forester
Bourbon + Avena + Red bean demerara +
Tobacco bitters

RADIANT DRIFT \$19
Oka Japanese Vodka + Chinola Mango
+ Falernum + toasted rice + cinnamon
+ lime juice

YUZU KOSHO MARGARITA \$19
JC Tradicional Blanco + Grand Marnier +
St George Basil Eau de Vie + Yuzu kosho
agave + Lime juice + Gochugaru salt

CHERRY BLOSSOM NEGRONI \$20
Cherry Blossom infused Canaima Gin +
Campari + Sakura Vermouth + Punt e
Mes + grapefruit zest

BEERS \$8
Singha Lager
Baihu IPA (OEC Brewing)

RED OR WHITE BY THE GLASS \$15
Red/White/Rose/Sparkling
(Rotating selections from boutique
vineyards)

NON ALCOHOLIC DRINKS

Lola Menta \$10
Lime + Lychee + Pineapple + Mint

San Pellegrino (liter) \$9

Phony Negroni \$10

Coca-Cola (8oz glass bottle) \$6

Limorena \$8
(artisanal limeade)

Diet Coke (8oz glass bottle) \$6

Acqua Panna \$9
(liter)

Coffee / Tea \$5



DISHES



TUNA TATAKI * ❸ \$29
Egg Yolk + Wasabi + Shiso

DUMPLINGS \$34
Squid + Veal + Curry + Coconut Yogurt
+ Edamame + Wasabi

OCTOPUS CURRY ❸ \$42
Cucumber + pistachio + tamarind
+ rice

DUMPLING VEGGI \$28
Tofu + Shitake + Carrot

HAMACHI \$21
Bell Pepper + Enoki + Cucumber + Nori

CAULIFLOWER KARAAGE ❶ \$24
Grapes + Cashews + Fresh Herbs

MUSHROOMS ❶ ❸ \$29
Celery root + Tofu + Black Garlic
(*Veg)

KATSU-SANDO * \$47
Shokupan Bread + Beef +
Tonkatsu + Japanese Mayo

WHITE RICE ❶ \$4

KIMCHI ❶ ❸ \$6

RIB EYE ❸ \$65
Rice + Wakame + Lettuce + Ssam

SPICY FRIED RICE ❸ \$32
Key West Shrimp + Bacon +
Squid + Edamame

FISH ❸ \$58
Broth + Herbs + Rice + Cucumber

UDON \$34
Tom kha kai + Mussels + Bacon
+ Ginger

DUCK ❸ \$59
Cucumber + Daikon + Carrot + Bok
Choy + Hoisin + Peanuts

VEGETARIAN UDON ❶ \$28
Spinach cream + wakame +
black tofu

Ninio Gordo Book, 240 pages with photos and recipes \$85

* "Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness."

❶ Vegetarian

❸ Gluten free

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