

COCKTAIL

clarified piña colada
SONRISA ORO ESPECIAL RUM,
VANILLA LIQUEUR, PINEAPPLE JUICE,
COCONUT, LIME
20

hibiscus margarita
ESPOLÓN BLANCO TEQUILA,
COMBIER ORANGE LIQUEUR,
HIBISCUS, LIME
20

SAKE FLIGHT 1.5oz each

nigori experience
KIZAKURA COCONUT
KIZAKURA MATCHA
KIZAKURA SAKURA
20

dassai experience
DASSAI BLUE 25
DASSAI 45
DASSAI 45 NIGORI
30

WINE

rosé
CHÂTEAU D'ESCLANS,
CÔTES DE PROVENCE, FR 2022
125

chardonnay
RAEN LADY MARJORINE,
SONOMA COAST, CA 2023
250

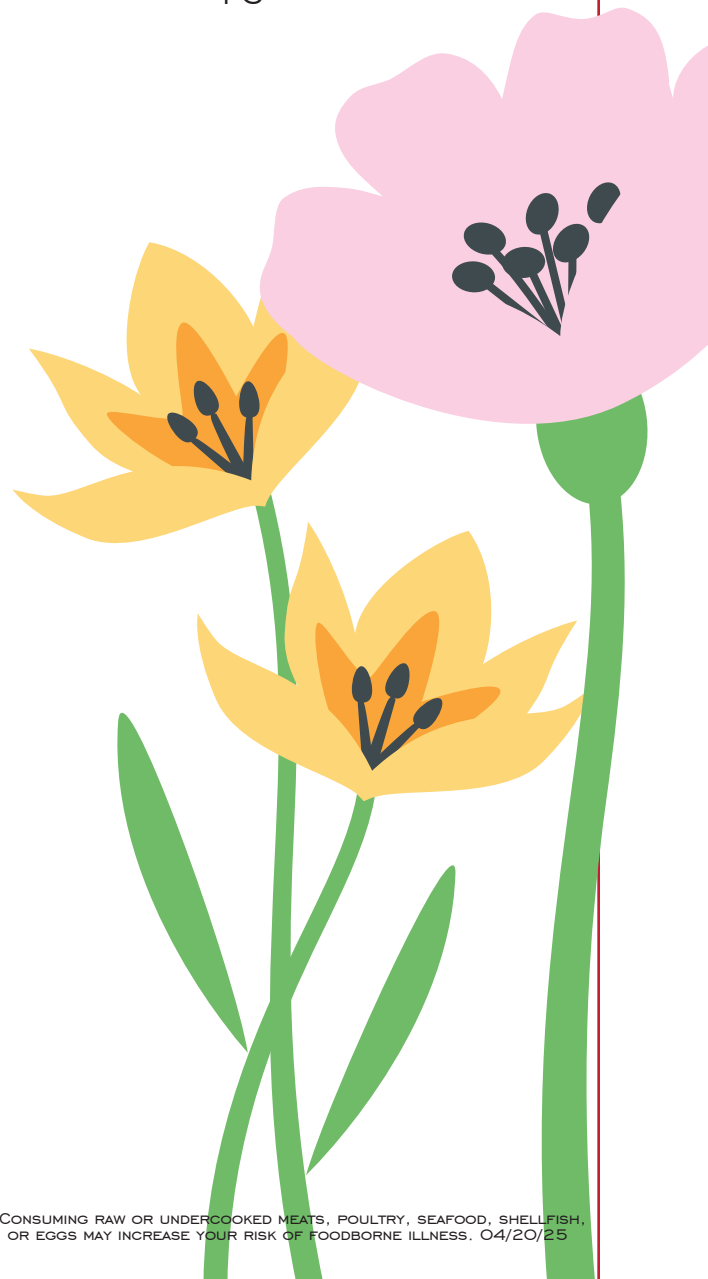
nebbiolo
CA' DEL BAIO ASILI,
BARBARESCO, PIEDMONT 2021
130

FOOD

dry aged ceviche
CAVIAR, MYOGA, WAKAMOMO,
YUZU, HANAHO
48

48-hour wagyu short rib
SANSHO POIVRE REDUCTION
85

tofu & tomato salad
KIMCHI MARINADE,
GINGER DRESSING, SHISO
16



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 04/20/25

EASTER SPECIALS