

COCKTAIL

- MELONE E PROSCIUTTO 19**
RUM, HONEYDEW MELON, SUDACHI, MASCARPONE,
VANILLA, DEHYDRATED PROSCIUTTO *MILKWASH
- COFFEE COLADA 17**
RUM, COFFEE, BANANA, PINEAPPLE, ORANGE, LIME,
ALLSPICE, NUTMEG *COCONUT WASH
- CARDAMON + GOLDEN KIWI *LASSI? 18**
TEQUILA, CARDAMON, SAFFRON, GOLDEN KIWI, MANGO,
HONEY *YOGURT WASH
- SMOKEY PINEAPPLE 17**
MEZCAL, PINEAPPLE, LIME, PALO SANTO WOOD BITTER *MILKWASH
- BOTANICAL GARDEN 18**
GIN, GREEN APPLE, BASIL, ROSEMARY, THYME, LEMON *CLARIFIED
- YUZU + SANSHO 18**
GIN, SANSHO JAPANESE PEPPER, YUZU SAKE, YUZU, HONEY,
ORANGE BLOSSOM *MILKWASH
- PINEAPPLE + PASSION FRUIT 17**
RUM, PINEAPPLE, PASSION FRUIT, VANILLA, LIME, BURNED CINNAMON
- SMOKE 18**
BOURBON, IRIBANCHA (DEEP ROASTED GREEN TEA FROM KYOTO),
CYNAR, OLOROSO SHERRY

MARTINIS

- PORN STAR 18**
GIN, HOUSE ALL NATURAL COCA-COLA?, PASSION FRUIT,
EDIBLE SYMBOL, *CLARIFIED
- CHANEL NO.5? 18**
THE PLUM I SUPPOSE, BOTANICALS, MASTIC TREE, CITRUS
- BLUE CHEESE 18**
VODKA, SAUVIGNON BLANC, BLUE CHEESE, FIG

CLASSIC

- ASIAN MULE 17**
VODKA,CARDAMON, GINGER, SYRUP WITH 8 KINDS OF SPICES,
LIME, GINGER ALE
- ENGLISH SPUMONI 17**
GIN, EARL GREY, GRAPEFRUIT, TONIC
- INDIGO NEGRONI 18**
EMPRESS INDIGO GIN, CAMPARI, DOLIN DRY VERMOUTH,
GRAPEFRUIT *MILKWASH
- HANKY PANKY → MANHATTAN 18**
GIN, RYE, COCCHI VERMOUTH, FERNET BRANCA, OLOROSO SHERRY,
HOUSE ANGOSTURA BITTERS
- THE RAFFLES HOTEL'S SINGAPORE SLING 17**
GIN, CHERRY HEELING, GRAND MARNIER, PINEAPPLE, LIME,
ANGOSTURA BITTERS
- MARGARITA + CUCUMBER + SPICY 17**
TEQUILA, CUCUMBER, CHIPOTLE, RED CHILI PEPPER,
SYRUP WITH 8 KINDS OF SPICES, LIME
- MEXICAN FIRING SQUAD 17**
MEZCAL, SPICY TEQUILA, POMEGRANATE, DEMERARA, LIME,
ANGOSTURA BITTERS
- OAXACA OLD FASHIONED 17**
REPOSADO TEQUILA, MEZCAL, DEMERARA, ANGOSTURA BITTERS
- VIEUX CARRE 18**
RYE, COGNAC, DOLIN ROUGE, BENEDICTINE
- JAPANESE BOULEVARDIER 18**
JAPANESE WHISKY, RYE, DOLIN BLANC, BURDOCK AMARO,
ROTUS ROOT CHIPS
- SCOTCH LOVERS PENICILLIN 17**
BOURBON, ISLAY SCOTCH WHISKY, GINGER, HONEY, LEMON,
ANGOSTURA BITTERS
- UMAMI OLD FASHIONED 18**
JAPANESE SWEET POTATO & BARLEY SHOCHU, HOJICHA,
UMAMI BITTER, SALT

MOCKTAIL

- GINGER SODA 8**
GINGER, HOUSE SPICED SYRUP, GINGER ALE, LIME
- HIGH BALL**

PREMIUM GREEN TEA HIGH BALL 17
PREMIUM GREEN TEA GIN, TONIC, SODA, YUZU

JAPANESE HIGH BALL 16
JAPANESE WHISKY, SODA

SAKE

- DASSAI 45 (JUNMAI DAIGINJO) 32**
BOTTLE 300ML / YAMAGUCHI, JAPAN

HAKKAISAN (TOKUBETSU JUNMAI) 15 / 65
BOTTLE 720ML / NIIGATA, JAPAN

WINE

- UKO ESTATE, MALBEC MENDOZA 15 / 65**
BOTTLE 750ML / ARGENTINA 2021 RED

CHATEAU PIERROUSSELLE, BORDEAUX 15 / 65
BOTTLE 750ML / FRANCE 2020 RED

ALBERIGO PINOT GRIGIO 14 / 60
BOTTLE 750ML / ITALY 2019 WHITE

LES LUNELUS SAUVIGNON BLANC 15 / 65
BOTTLE 750ML / FRANCE 2019 WHITE

PRA'DELLA LUNA PROSECCO BRUT 14 / 60
BOTTLE 750ML / ITALY SPARKLING

BEER

- SAPPORO PREMIUM (CAN) 7**



Dinner

OYSTER

TODAY'S OYSTER DINE IN ONLY 3.5 (1.75 FOR HH)

* MINIMUM 6 PIECES
* HAPPY HOUR EVERYDAY UNTIL 7 PM

APPETIZER

- SEASONAL PICKLES (3KINDS) 9**
FRESH GRAPES PICKLED IN A HOMEMADE SPICED BRINE,
CURRIED CAULIFLOWER, SPICY CUCUMBER

EDAMAME 6
STEAMED EDAMAME

DEVILED EGG + EGG + EGG 18
BOILED EGGS WITH SEA URCHIN, CAVIAR, TOSA VINEGAR JELLY,
DASHI, WASABI, KARASHI (JAPANESE MUSTARD),
HOUSE MAYO, SHISO

CARPACCIO 18
SCALLOP, FLUKE, DILL, LEMON, HOUSE DASHI / VINEGAR SAUCE,
TRUFFLE OIL

WAGYU + BONE MARROW (SOUPLESS) 42
UMAMI DASHI WAGYU FAT NOODLE TOPPED WITH WAGYU,
BONE MARROW, CHIVES, LEMON SALT SCALLION, WASABI, SUDACHI

SEA URCHIN + SALMON CAVIAR (SOUPLESS) 35
PREMIUM DASHI, HOUSE SEA URCHIN PASTE TOPPED WITH
SEA URCHIN, SALMON CAVIAR, SHISO, SEAWEED, KABOSU

OCTOPUS + SQUID INK + IRIBAN TEA (SOUPLESS) 24
UMAMI DASHI, IRIBAN (DEEP ROASTED GREEN TEA FROM KYOTO),
SQUID INK, OCTOPUS, CITRUS, CHIVES

KYOTO 19
SOY SAUCE FLAVORED CHICKEN AND FISH BASED BROTH TOPPED WITH PORK BELLY,
GARLIC OIL, SOFT BOILED SEASONED EGG, SPICY BAMBOO SHOOT, SCALLION

SAPPORO 19
CHICKEN BASED BROTH WITH HOUSE MISO TOPPED WITH
CHICKEN CHAR SIU, CORN, BUTTER, BEAN SPROUTS, SCALLION, RED PEPPER

YUZU + TRUFFLE VEGETABLE 25
SOY SAUCE FLAVORED VEGETABLE BASED BROTH WITH YUZU AND TRUFFLE OIL
TOPPED WITH HOMEMADE FRIED TOFU,
6 KINDS OF SEASONAL VEGETABLES, SCALLION
- SPICY TUNA 18**
TSUNA, ANCHOVIES, TRUFFLE, SHALLOT,
PORCINI MUSHROOM, HOUSE SPICY MAYONNAISE,
LIME ZEST, FILO CUP

WAGYU TARTARE 28
MIYAZAKI WAGYU, FRIED SLICED POTATOES

PORK BUN 7
STEAMED BUN WITH PORK BELLY, LETTUCE,
SCALLION, HOUSE TERIYAKI SAUCE,
HOUSE TARTAR SAUCE

SPICY FRIED CHICKEN BUN 7
STEAMED BUN WITH FRIED CHICKEN, LETTUCE,
PURPLE ONION, HOUSE SPICY SAUCE,
HOUSE TARTAR SAUCE
- KARAAGE FRIED CHICKEN 11**
JAPANESE FRIED CHICKENS WITH MATCHA SALT

TRUFFLE EGG SANDWICH 11
JAPANESE EGG SANDWICH WITH TRUFFLE OIL, PARSLEY,
AND WARM BUTTER ON THE SIDE

MISO GLAZED EGGPLANT *GF 16
DEEP-FRIED EGGPLANT, HOUSE MISO, POMEGRANATE, MINT, DILL

MUSSEL+BEER+COTTON CANDY 19
BEER STEAMED MUSSEL WITH SOY SAUCE, GARLIC,
YUZU PEEL, BUTTER, RED PEPPER, COTTON CANDY

RAMEN

SOUP CURRY

CHICKEN 24

CHICKEN BASED BROTH, ONIONS, TOMATOES, POTHERB,
15 KINDS OF SPICES WITH CHICKENS, EGGS, EGGPLANT,
CARROTS, ZUCCHINI

VEGETABLE 25

VEGETABLE BASED BROTH, ONIONS, TOMATOES, POTHERB,
15 KINDS OF SPICES WITH 8 KINDS OF SEASONAL VEGETABLES

CHICKEN + VEGETABLE 31

CHICKEN BASED BROTH, ONIONS, TOMATOES, POTHERB,
15 KINDS OF SPICES WITH CHICKENS, 8 KINDS OF SEASONAL VEGETABLES

*ALL CURRIES COME WITH LEMON PARSLEY WHITE RICE

PLEASE CHOOSE YOUR PREFERRED SPICE LEVEL

1 2 3 4 5

FREE - HOUSE SPICY SAUCE
\$1 EACH - SEAWEED
\$3 EACH - EXTRA NOODLE, GLUTEN FREE NOODLE, BRAISED PORK BELLY,
CHICKEN CHAR SIU, SOFT BOILED SEASONED EGG

*SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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