

COCKTAIL

CLASSIC

MOCKTAIL

- MELONE E PROSCIUTTO 19**
RUM, HONEYDEW MELON, SUDACHI, MASCARPONE, VANILLA, DEHYDRATED PROSCIUTTO *MILKWASH

APPLE PIE (COLD OR WARM) 18
GIN, CALVADOS, APPLE, EARL GREY, VANILLA, GINGER, SPICES

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

- 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

- 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

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

Dinner



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

* MINIMUM 6 PIECES
* HAPPY HOUR EVERYDAY UNTIL 7 PM



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

EDAMAME 6
STEAMED EDAMAME

DEVEILED 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 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



- 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) 26
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



- 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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