

SPECIALTY COCKTAILS

KAWAKAMI PILOT (LIGHT ABV) 16

ST. GEORGE SPICED PEAR, DOMAIN DE CANTON, APPLE, CITRUS,
5-SPICE SYRUP

YUZU DRIP 19

HAKU VODKA, LIMONCELLO, CREME DE CASSIS,
GRAPEFRUIT, YUZU, EDIBLE GOLD

'93 DECIBELS (A LYCHEE MARTINI) 20

GOLDEN EAGLE VODKA, ST. GERMAIN, LYCHEE,
LEMON, SIMPLE SYRUP

SALTED PLUM AIR MARGARITA 21

OLMECA ALTOS BLANCO, COINTREAU, UMESHU,
LIME, PLUM, YUKARI SHISO SALT FOAM

MOCHI-DROP MARTINI 20

ROKU 86 GIN, ST. GERMAIN, SAKURA FLOWER,
LEMON, SPARKLING SAKE

SONKEI MARTINI 21

NIKKA COFFEY GIN, BLANC VERMOUTH,
ORANGE BITTERS, LEMON, PICKLED VEGETABLE

RICE WASHED NEGRONI 21

NIKKA COFFEY GIN, BLANC VERMOUTH,
BITTER BIANCO, SUSHI RICE

RED MANHATTAN 22

SATO SHIKI SINGLE GRAIN WHISKEY, AMARO MONTENEGRO,
CHERRY, BLACK WALNUT BITTERS, DATE-WRAPPED APRICOT

DANIEL WAS THE VILLIAN 20

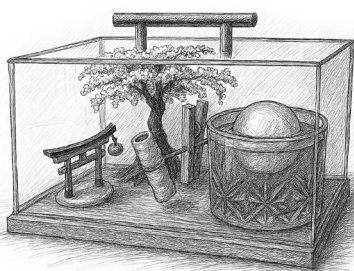
AKASHI JAPANESE WHISKY, DOMAINE DE CANTON, LEMON,
CUCUMBER, WASABI, WHITE PEPPER, SPARKLING HOP TEA

TOASTED SESAME OLD FASHIONED 22

SESAME OIL-WASHED AKASHI JAPANESE WHISKY, DEMERARA,
BITTERS, TOASTED SESAME SEED CANDY

UBE ESPRESSO MARTINI 21

HAKU VODKA, COFFEE LIQUEUR, COLD BREW, UBE, SWEET MILK



KUMIKO'S GARDEN

SNOW MAIDEN NIGORI, YURI HONJOZO,
STREGA, LUXARDO, SAKURA, YUZU,
GRAPEFRUIT, GARDEN FOG

45

ONE FISH, TWO FISH RED FISH, BLOWFISH

SHUNKA SHUTO SUMMER WHISKY,
YUZU, WHITE PEACH, HONEY, BITTERS BLEND

38

