

cocktails

NICE DRIP

818 Reposado Tequila, Mizu Sakura Cask Shochu, Mr. Black, Cold Brew, Saline

TOKYO SOUR

Nikka Coffey Grain Whisky, Old Forester Bourbon, Fig, Lemon, Red Wine Float

SAMURAI SALUTE

Roku Gin, Dry Vermouth, Ume, Rose

FXKKING RABBITS

Maestro Dobel Reposado Tequila, Vanilla, Matcha, Mint

AWAYUKI ICON

Awayuki Strawberry Gin, Grapefruit Rose Vodka, Yuzu, Q Mixer Tropical Ginger Beer

GYARU GIRL

Volcan Blanco Tequila, Dos Hombres Joven Mezcal, Cassis, Lime, Bird's Eye Chili, Q Mixers Ginger Beer

PRINCESS PEACH

Mt Gay Rum, Minoki Rum, White Peach, Rose, Lime

FRUITS MAGAZINE VOL. 2

Hendrick's Gin, Elderflower, Aperol, Hibiscus, Rhubarb, Lemon, Red Bull Tropical

KUSAMA FULL HAPPINESS

Belvedere Vodka, Bombay Sapphire Gin, Aperol, Blood Orange, Szechuan Pepper, Egg White

DREAMY KAWAII

Ketel Cucumber Mint, Rihaku Nigori Sake, Butterfly Pea, Yuzu, Q Mixers Elderflower Tonic

ZIGGY BASARA

Cazadores Tequila, Gray Whale Gin, Ume Plum Liqueur, Black Pepper, Lime Umeboshi

NAGATANI COWGIRL

Ketel One Citroen Vodka, Giffard Lychee, Cocchi Rosa, Coconut

0% ABV

MORNING MANGA

Red Thai Milk Tea, Honey, Chili Threads

PEACHESPEACHESPEACHES

White Peach, Rose, Lime, Q Mixers Elderflower Tonic

zensai

22

23

19

22

24

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15

15

OTSUMAMI - SNACKS

CHILI CRUNCH EDAMAME lime, black garlic salt

SHISHITO PEPPERS sweet soy, bonito

SMASHED 'MITSUKOSHI' CUCUMBER SALAD kombu, sesame, young ginger

WINTER SQUASH TEMPURA truffle salt, wafu mustard

OYSTERS ON THE HALF-SHELL sake mignonette

with ikura +10 ea | with uni +14 ea | with "the only" caviar +24 ea

CHI SAI - SMALL

MISO SOUP

wakame, scallion, tokyo turnip

SENGIRI AROMATIC SALAD

herbs, daikon, myoga ginger, ponzu vinaigrette

MAITAKE MUSHROOM SALAD

citrus kosho, mizuna, mushroom soy

HAMACHI CRUDO

white ponzu, smoked horseradish cream

BLACK TRUFFLE STEAK TARTARE

milk bread, chives

SPICY TUNA TARTARE

"the only" caviar, rice crisps

OOKII - LARGE

AVOCADO KOGEN WEDGE

iceberg, hijiki, fresh pressed sesame oil

KARAAGE CHICKEN

cabbage, mirin, tonkatsu mayonnaise

KYOTO ROOT VEGETABLES

edamame, creme fraiche, sesame-yuzu dressing

CRISPY TOKYO GYOZA

kurobuta pork, ginger, scallion

PRAWN AND ASPARAGUS TEMPURA

madras curry salt, tentsuyu

THREE EGG CHAWANMUSHI

uni, "the only" caviar, jidori egg custard

sushi

SELECTIONS OF NIGIRI / SASHIMI *2PC. ea*

akami (bluefin tuna) | sake (king salmon) | hamachi (yellowtail)

SELECTIONS OF ROLLS

spicy tuna | shrimp tempura | spicy yellowtail

SELECTIONS OF TEMAKI *'Nori Taco' 1PC. ea*

salmon ikura | toro | king crab

TOYOSU FISH MARKET

sushi chef's specialties

procured from the Tokyo Market +MP



robata selections

ASSORTED ROBATA SKEWERS GRILLED OVER BINCHOTAN CHARCOAL *1PC. ea*

ASPARAGUS, CHICKEN TENDERLOIN, IBERICO SECRETO, IMPERIAL WAGYU RIBEYE

Chefs Jason Hall, Yoshi Kojima, Alec Zohni

entrées

GREEN VEGETABLE YAKIMESHI

edamame, shiso

KOMA CAULIFLOWER

japanese green curry

NAGASAKI NOODLES

shrimp, pork, asparagus

SHORTRIB YAKIMESHI

kyoto carrots, bone marrow

WAFU CARBONARA

poached egg, truffle, uni

LONG ISLAND DUCK BREAST

kale, kumquat, shimeji mushroom

GINZA CHICKEN

chrysanthemum greens, paitan broth

GRILLED FAROE ISLAND SALMON

miso, pickled ginger, grilled kohlrabi

BLACK SEA BASS

eggplant, komatsuna, lemongrass

LAMB CHOPS

shishito chimichurri, honeynut squash

8 OZ. FILET MIGNON

potato, black garlic au poivre

MAINE LOBSTER

yuzu, tobanjan chili butter

imperial cuts

SELECTIONS OF USDA PRIME, AMERICAN, AND JAPANESE WAGYU GRILLED OVER BINCHOTAN CHARCOAL

IMPERIAL WAGYU RIBEYE 12 OZ. +25 ea

NIIGATA SNOW AGED SIRLOIN 4 OZ. +35 ea

A5 MIYAZAKI TENDERLOIN 5 OZ. +45 ea

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