

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
FXXKING 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

OTSUMAMI - SNACKS

CHILI CRUNCH EDAMAME	lime, black garlic salt
SHISHITO PEPPERS	sweet soy, bonito
SMASHED 'MITSUKOSHI' CUCUMBER SALAD	kombu, sesame, young ginger
24MO. PARMIGIANO REGGIANO MOCHI CROQUETTE	white miso mayonnaise
WINTER SQUASH TEMPURA	truffle salt, wafu mustard
OYSTERS ON THE HALF-SHELL	sake mignonette
with ikura +5 ea	with uni +6 ea
	with "the only" caviar +8 ea

CROWN MUSK MELON & SERRANO HAM

'the king of fruits' imported weekly from shizuoka prefecture

+15

CHI SAI — SMALL

MISO SOUP
wakame, scallion, tokyo turnip
GRILLED MAITAKE MUSHROOMS
citrus kosho, mizuna, mushroom soy
HAMACHI CRUDO
white ponzu, smoked horseradish cream

BLACK TRUFFLE STEAK TARTARE

milk bread, chives

BLUEFIN TUNA TATAKI

scallion oil, sesame ponzu

HAWAIIAN BLUE PRAWNS

yuzu, tobanjan chili butter

OOKII — LARGE

AVOCADO KOGEN WEDGE
iceberg, hijiki, fresh pressed sesame oil
KARAAGE CHICKEN
cabbage, mirin, tonkatsu mayonnaise
KYOTO ROOT VEGETABLES
18mo. parmigiano reggiano, sesame-yuzu dressing
CRISPY TOKYO GYOZA
kurobuta pork, ginger, scallion
PRAWN AND ASPARAGUS TEMPURA
madras curry salt, tentsuyu
SPICY TUNA TARTARE
"the only" caviar, rice crisps

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

CRISPY NAGASAKI NOODLES

pork belly, shrimp, wok spring vegetables

SHORTRIB YAKIMESHI

kyoto carrots, bone marrow

WAFU CARBONARA

poached egg, truffle, uni

YUZU RAMEN

clams, serrano chili, yuzu, shiso

GINZA CHICKEN

chrysanthemum greens, paitan broth

GRILLED FAROE ISLAND SALMON

miso, pickled ginger, grilled kohlrabi

BLACK SEA BASS

eggplant, japanese spinach, lemongrass

WOOD OVEN ROASTED BRANZINO

sunchoke, kumquat, satsuma mandarin

LAMB CHOPS

honeynut squash, shiso, shishito chimichurri

8 OZ. FILET MIGNON

zohni potatoes, black garlic au poivre

imperial catches

Selects of American and Japanese Seafood

MAINE LOBSTER 1.5 LB.

+15 ea

YELLOWFIN TUNA 6 OZ.

+25 ea

GOLD EYED SNAPPER 4 OZ.

+35 ea

imperial cuts

Selects of American and Japanese Wagyu

IMPERIAL WAYGU 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.