



Appetizers

Crispy Truffle Potato "Okonomiyaki" kewpie mayo, katsu sauce, furikake cabbage, bonito flakes	12
Crispy Eggplant sansho pepper sanbaizu caramel sesame	11
Aged Shima Aji Crudo pickled beets, white soy cream, scallion oil white fungus, shiso flowers	19
Cinco Jotas Iberico Ham 50 grams, koji fermented pickles whiskey compressed melon	98
Dry Aged Beef Tartare chili sudachi, shiso, cucumber soy yolk, garlic crackers	18
Jumbo Prawn Tempura wasabi citrus mayo, nori, wasabi tobiko	12
Bison Bone Marrow red miso maple glaze, pickles furikake milk bun	21
Wagyu Beef Jerky honey chili glaze	9

Robata

Beef Tongue Skewers fermented soybean, chili, sesame scallion ginger relish	15
Wagyu Beef Skewers black pepper kabayaki, shishito relish crispy garlic	15
Abalone Motoyaki pink scallop mousse, red miso mayo, negi	11
Hokkaido Scallop garlic chili jam, tofu, pickled kohlrabi, kinome	18

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

Parties of 8 or more are subject to 18% gratuities.
A 3% kitchen appreciation fee is included in your bill. Inform us to opt out.

Entrées

Whiskey Smoked Sablefish ginger mushroom dashi baby bok choy, chili	47
Dry Aged Beef Short Rib black garlic teriyaki, spicy koji butter, pickled ginger	38
Opal Valley Lamb Chops korean red chili cucumber goma ae	36

Whisky Vault Tasting

\$59/PP

1st Course

Aged Shima Aji Crudo
Crispy Eggplant
Jumbo Prawn Tempura

2nd Course

Crispy Truffle Potato "Okonomiyaki"
Wagyu Beef Skewers
Beef Tongue Skewers
Opal Valley Lamb Chops

3rd Course

Apple Tart
Petit Fours

Whiskey Pairing

3x1oz | \$49

Arran 10 year

Isle of Arran positioned in the Gulf stream Using water from Loch na Davie, the warm water climate benefit the maturation period to help create a Smooth whiskey with notes of vanilla,apple, cinnamon.

Ardbeg OA

Islay Single malt from the Ardbeg Peninsula aged in several cask types including Pedro Ximenez and virgin charred oak, the results is a dram that's smoky power is mellowed by a detectable smooth sweetness, with notes of chocolate, anise and preserved fruit.

Kaiyo "the Single" 7 year

Japanese whiskey from a Coffey still aged in Bourbon Barrels and Japanese Mizunara oak, made from malted barley which remains non chill filtered leaving notes of honey, Coconut and red apple.

Sweet

Apple Tart miso caramel, madagascar vanilla bean ice cream	12
Petit Fours Plate chocolate bourbon truffle ume fruit jelly, matcha sable yuzu marshmallow	9