



Happy Hour

DAILY | 4:00PM - 6:30PM

Sweet & Spicy Calamari sansho pepper sanbaizu caramel, seame, nori	9
Cucumber & Spinach Gome Ae baby cucumber, white sesame	7
Shio Koji Chicken Karaage green peppercorn oil, yuzu kosho mayo	9
Tuna Tartare chili suddachi, crispy shallots, seaweed rice chip	9
BBQ Beef Skewer (2pc) kabayaki, bbq spiced	10
Chili Almonds maple chili glaze	8
Edamame Hummus cumin scented, confit garlic rice cracker	8

Classic Cocktails 10

Cask Old Fashioned
bourbon, house 13 spice demerara syrup, orange bitters
premium cherry with orange zest, served on a king cube

Blood & Sand
blended scotch, cherry brandy, blood orange, shaken
and served in a chilled coupe

Vieux Carre
rye, brandy, sweet vermouth, benedictine, peychaud
and angostura bitters with a lemon twist, served on the
rocks

Wine 6

Laurent Miquel Vendanges Nocturnes
classic red, white or rosé

Beer 6

Asahi



Late Night Snacks

DAILY | 11:00PM - CLOSE

Wagyu Beef Jerky chili glaze	9
Chili Almonds maple chili glaze	8
Edamame Hummus cumin scented, confit garlic rice cracker	8
Petit Fours ume fruit jelly, chocolate bourbon truffle yuzu marshmallow, matcha sable	9

Classic Cocktails 10

Cask Old Fashioned bourbon, house 13 spice demerara syrup, orange bitters premium cherry with orange zest, served on a king cube	
Blood & Sand blended scotch, cherry brandy, blood orange, shaken and served in a chilled coupe	
Vieux Carre rye, brandy, sweet vermouth, benedictine, peychaud and angostura bitters with a lemon twist, served on the rocks	

Wine 6

Laurent Miquel Vendanges Nocturnes
classic red, white or rosé

Beer 6

Asahi