



## *Snacks*

Crispy Truffle Potato “Okonomiyaki” kewpie mayo, katsu sauce, furikake cabbage, bonito flakes	12
Sansho Peppercorn Bison Tataki yuzu kosho ponzu, pickled asian pear crispy shallots, micro shiso	21
Longganisa Cheese Katsu Sliders aged cheddar, kewpie mayo, katsu sauce furikake milk bun	13
Green Tea Soba Salad red miso yuzu sesame dressing, edamame watermelon radish, daikon	15
Iberico Ham Plate 50 grams, koji fermented pickles whiskey compressed melon	98
Nori Dusted Calamari pickled jalapeno, kaiso, yuzu kosho mayo	18
Bison Bone Marrow red miso maple glaze, pickled bamboo shoot red miso furikake milk bun	21
Chicken Nanban sweet & spicy fried chicken, chili bean yuzu tartare sauce	16

## *Robata*

Beef Tongue Skewer fermented soybean, chili, sesame scallion ginger relish	15
Wagyu Beef Skewer black pepper kabiyaki, shishito relish crispy garlic	15
Lobster Motoyaki garlic jam, miso mayo, scallions	29

## *Savoury*

Whiskey Smoked Sablefish whiskey miso marinade, ginger mushroom dashi, baby bok choy, chili	47
Beef Short Rib black garlic teriyaki, koji butter sauce	38
Venison Striploin sansho pepper crust, wasabi honey butter basted, robata asparagus, speckled chestnut mushrooms	42

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.

## *Bar Bites*

Chili Cucumbers sesame garlic soy, black vinegar	8
Wagyu Beef Jerky honey chili glaze	9
Edamame Hummus cumin scented, nori rice cracker	8
Chili Nuts maple chili glaze	9

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## *Whisky Vault Tasting*

**\$59/PP**

### *1st Course*

Chili Cucumbers  
Green Tea Soba Salad  
Nori Dusted Calamari  
Spicy Chicken Nanban

### *2nd Course*

Crispy Truffle Potato "Okonomiyaki"  
Wagyu Beef Skewers  
Beef Tongue Skewers

### *3rd Course*

Whiskey Chocolate Cake  
Nama Chocolate Trio

## *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.

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## *Sweet*

Whiskey Chocolate Cake 70% arriba chocolate, vanilla whiskey caramel, cocoa crumble, vanilla bean ice cream	12
Calamansi Ice Cream Sandwich raspberry white chocolate brownie calamansi caramel	10
Nama Chocolate Trio matcha, coffee-tonka bean, raspberry	9