



## *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 koshio 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