



SPECIALTY COCKTAILS

Mr. Misunderstood

Woodinville Bourbon,
Misunderstood Ginger Whiskey,
Blueberry, Lime, Fever Tree Ginger Beer

Pearfect Match

Grey Goose Poire, Remy 1738, Benedictine,
Desert Pear Syrup, Lemon

Sunset Sour

Don Julio Blanco, Lime Juice, Grapefruit Juice,
Dragonfruit Syrup, Demerara, Grenadine

Chai'Spresso Martini

Belvedere Vodka, Licor 43,
Vanilla-Chai Syrup, Espresso, Cocoa Bitters

A Night in Osaka

Roku Gin, Rhubarb Liqueur,
Dry Orange Curaçao, Lime

U & Me Manhattan

Knob Creek Rye, Akashi Ume Whisky,
Martini & Rossi Rubino,
Oka Kura Bermutto Vermouth

Come Back to Me

Tito's Vodka, Coconut Lemongrass Nigori Sake,
Creme de Cassis, Passionfruit, Lemon,
Sparkling Yuzu Sake

Doctor's Orders

El Tesoro Reposado, Domaine de Canton,
Del Maguey Vida Mezcal, Lemon,
Ginger Honey Syrup

DRAFT BEER

Michelob Ultra, USA

Kirin Ichiban, Japan

Pacifico, Pilsner-Lager, Mexico

SAKE BOMBS

Dragonfly

Bacardi Dragonberry, Hana Awaka Sparkling White Peach Sake

Droppin Yuzu

Effen Cucumber Vodka, Hana Awaka Sparkling Yuzu Sake

HAPPY HOUR

Edamame & Shishito

Edamame with Yuzu Salt & Shishito Peppers with Sudachi Emulsion

Oysters

Shigoku Oysters, Shiso Sakura Shoyu, Kusa Cocktail

*Blue Fin Tuna Tartare

Sudachi Avocado Mousseline, Shiso Tempura

*Hamachi Crispy Rice

Spicy Hamachi, Furikake Crispy Rice, Umai Ponzu

Wagyu Gyoza

Wagyu Beef Dumplings, Okinawa Purée, Garlic Ponzu

Jidori Chicken Karage

Crispy Chicken, Auspicious Shoyu

Dim Sum

Foie Gras Shu Mai
Black Pearl Shrimp Har Gow
King Crab Dumpling*
Golden Sesame Ball

Robatayaki

Kalbi Beef*
Jidori Chicken
Kurobuta Pork Belly
Trio*

KUSA NORI HANDROLLS

RWLV

Yuzu Snow Crab, Cucumber, Avocado

*Ko Tuna

Maguro, Hiyashi Seaweed

*Tsurai Yellowtail

Hamachi, Kizami Wasabi Aioli

*Ikari Salmon

New Zealand Salmon, Kaiware Sprout

Shukaku Vegetable

Asparagus, Cucumber, Avocado

DESSERT

Mochi Ice Cream

Seasonal Artisanal Flavor