



# STORIES

ON HIGH

1. COCKTAILS	
HIGHBALLS	<p><b>CAN I GET A VODKA SODA? WITH A LIME. WITH A LIME.   16</b> Lemon Grass-Infused Watershed Vodka, Sparkling Water, Lime, Cherry Bitters</p> <p><b>CALPIS COOLER   16</b> Nigori Sake, Norden Strawberry &amp; Rhubarb Aquavit, House Strawberry Calpis, Sparkling Water, Chili Oil, Black Sesame Seed</p> <p><b>GIN GIMMICK   16</b> Roku Gin, White Port, Bell Pepper Shrub, Tonic, Rose Water, Herbs</p>
	<p><b>NOT AN APPLLETINI   18</b> Grey Goose Citron &amp; Poire, Amontillado Sherry, Fiji Apple-Infused Dry Vermouth, Pommeau, Verjus,, Citrus Oil, Worms</p> <p><b>BONITO MARTINI   18</b> Grey Goose Vodka, Fino Sherry, Laphroaig, House Brine, Blue Cheese, Olive, Paprika Almonds</p> <p><b>PINKISH MARTINI   18</b> Bombay Sapphire Gin, Haku Vodka, Rosé Pineau des Charentes, Blanc Quinaquina, Orange Bitters &amp; Blossom Water, Citrus Oil, Bachelor Button</p>
	<p><b>THIS AIN'T A SURFING MOVIE   18</b> Corazon Blanco Tequila, Ghost Pepper, Aperitivo Select, Calamansi, Oolong Tea, Avera</p> <p><b>PACHUCA SUNRISE   18</b> Roasted Pineapple-Infused Patron Reposado Tequila, Yellow Chartreuse, Bénédictine, Aqua Faba, Peychaud's, Lemon, Pineapple</p> <p><b>CAT POWER   18</b> Midori, Rhum JM, Yuzu, Ginger, Coconut Crème, Candy, Cat Ears</p>
SIMPLE PLEASURES	<p><b>BREMERTON NEGRONI   16</b> Blackberry infused Sipsmith Gin, Saler, Bianco Vermouth</p> <p><b>BATAGNA   20</b> Casamigos Blanco Tequila, Mexican Coke, Lime, Salt</p> <p><b>sPRITZ   18</b> Contratto Aperitivo, Blood Orange Wine, Guava, Italian Vermouth, Saline, Prosecco</p>
	<p><b>RAINMAKER   18</b> St. George Baller Whiskey, Japanese Vermouth, Spiced Pear, Sarsaparilla Bitters, Lotus Root Foam, Pink Salt</p> <p><b>OLD FASHIONED   16</b> Legent Bourbon, Demerara, Bitters, Citrus</p> <p><b>BAY OF PIGS   18</b> Bacon Washed Knob Creek Bourbon and Bacardi 10 yr Rum, Campari, Bianco Vermouth, Cherry</p>
	<p><b>NAH-SPRESSO MARTINI   10</b> Lyre's Dark Cane, Lyre's Coffee, Espresso, Demerara</p> <p><b>212-MARGARITA   10</b> Lyre's Agave, Lyre's Orange Sec, Lime, Agave, Tajin</p> <p><b>PINK RABBITS   10</b> Lyre's London Pink, Lyre's Italian Orange Fever Tree Grapefruit</p>
NA COCKTAILS	

2. WINE+SAKE BY THE GLASS	
SAKE BY THE CARAFE	<p>..</p> <p>Nigori: Tozai "Snow Maiden"..... 16</p> <p>Junmai Daiginjo: Sakamai "Kikusui Shuzo"..... 23</p>
	<p><b>SPARKLING</b></p> <p>Prosecco: Bellafina Glera {Veneto, IT} NV..... 16 / NA</p> <p>Sparkling Rose: Pierre Sparr "Cremant d'Alsace"..... 18 / 72</p> <p>Pet Nat: Jean Aubron "Les Bulles" Melon de Bourgogne {Loire Valley, FR} NV..... 16 / 64</p> <p>Champagne: Perrier-Jouët "Grand Brut Shape" Chardonnay, Pinot Noir, &amp; Pinot Meunier {Champagne, FR} NV..... 40 / 160</p> <p><b>SKIN CONTACT</b></p> <p>Rosé: Bieler "Pere et Fils" Bandol Reserve Mourvèdre, Grenache, Cinsault, &amp; Syrah {Provence, FR} 2022..... 18 / 72</p> <p>Orange: Cantina Marilina "Sikele" Grecanico {Sicily, IT} 2021..... 16 / 64</p> <p><b>WHITE</b></p> <p>Crisp &amp; Clean: Suavia Soave Classico Garganega {Veneto, IT} 2021..... 16 / 64</p> <p>Patio Crusher: Éric Texier VDF "Adèle" Clairette {Ardeche, FR} 2021..... 16 / 64</p> <p>Tap White: Miner Family Viognier {Paso Robles, CA}..... 16 / NA</p> <p>Sauv Blanc: Silverado Vineyards "Miller Ranch" Sauvignon Blanc {Yountville, CA}.. 18 / 90 1L</p> <p>Cadillac Chard: Post &amp; Beam by Far Niente Chardonnay {Napa Valley, CA} 2020.... 25 / 100</p> <p><b>RED</b></p> <p>Tap Red: Imagery Pinot Noir &amp; Petit Verdot {California} 2021..... 16 / 64</p> <p>Corsican Blend: Maestracci "Clos Reginu" Niellucciu, Grenache, Sciaccarellu, Syrah, &amp; Mourvèdre {Corsica, FR} 2021..... 19 / 76</p> <p>Natty Pinot: A la Votre! Pinot Noir Hou La La! Pinot Noir {Loire Valley, FR} 2021.... 20 / 80</p> <p>Grippy Red: Atila Montepulciano [d'Abruzzo, IT] 2019..... 16 / 80 1L</p> <p>Bold Blend: Unshackled by Prisoner Wine Co. Zinfandel, Malbec, Petit Syrah, Syrah, &amp; Grenache {California} 2021..... 22 / 88</p> <p>Napa Cab: Emblem Cabernet Sauvignon, Petite Verdot, &amp; Petite Syrah {Napa Valley, CA}2019..... 26 / 104</p>
WINE	

3. BEER+CIDER+SPIRITS	
BEER AND CIDER	<p><b>ON DRAUGHT</b></p> <p>Sapporo Premium, Hokkaido, JP..... 9</p> <p>Sideswipe "Connie" Hazy I.P.A., Columbus, OH..... 9</p> <p><b>BOTTLED</b></p> <p>Brasserie Meteor Pilsner, France..... 9</p> <p>Kiuchi Brewery Hitachino White Nest, Spiced Wheat Ale, Japan..... 14</p> <p>Rodenbach Grand Cru, Belgium..... 13</p> <p>Bitburger Drive Non-Alcoholic, Germany..... 9</p>
	<p><b>AMERICAN WHISKEY</b></p> <p>Russell's Reserve 13 Year Barrel Proof (Non-Chill Filtered) Bourbon</p> <p>William Larue Weller Barrel Proof Bourbon</p> <p>Elmer T. Lee Single Barrel Bourbon</p> <p>Blood Oath Pact No. 8 Bourbon Finished in Calvados Cask</p> <p>Wild Turkey Master's Keep "Unforgotten" Blend of Straight Bourbon &amp; Rye</p> <p>Heaven Hill Bottled In Bond Bourbon</p> <p>Stagg Jr. Barrel Proof Bourbon</p> <p>Blanton's Single Barrel Bourbon</p> <p>WhistlePig "The Boss Hog" Siren's Song IX Straight Rye Whiskey</p>
RESERVE SPIRITS	<p><b>JAPANESE WHISKEY</b></p> <p>Hibiki Harmony</p> <p>The Yamazaki 12 Year</p> <p>The Hakushu 12 Year</p> <p>The Hakushu 18 Year</p>



#### 4. WINE+SAKE BY THE BOTTLE

SPARKLING	COST	RED	COST
Billecart-Salmon Brut Rosé Chardonnay, Pinot Meunier, & Pinot Noir {Champagne, FR} NV.....	210	Division Winemaking Co. "Lutte" Gamay {Willamette Valley, OR} 2021.....	80
Bollinger Special Cuvee Chardonnay, Pinot Noir, & Pinot Meunier {Champagne, FR} NV.....	190	Jean-Louis Dutraive Domaine de la Grand'Cour "Chapelle des Bois" Fleurie Gamay {Burgundy, FR} 2020.....	90
Doyard Vendémiaire 1er Cru Blanc de Blanc Chardonnay {Champagne, FR} NV....	140	Jean Paul Brun Terres Dorees Morgon Cote Du Py-Javernieres Gamay {Burgundy, FR} 2021.....	80
Perrier-Jouët Belle Epoque Rose Pinot Noir, Chardonnay, Pinot Meunier {Champagne, FR} 2007.....	1900 3L	Lammidia Anfora Rosso Montepulciano {Abruzzo, IT} 2020.....	80
G.H. Mumm Grand Cordon Pinot Noir {Champagne, FR} NV.....	100	Domaine De L'Arlot Nuit St. George 1er "Clos de Forets" Pinot Noir {Burgundy, FR} 2020.....	240
Laherte Frères Blanc de Blancs Brut Nature Chardonnay {Champagne, FR} NV....	150	Sea Smoke "Southing" Pinot Noir {Sta. Rita Hills, CA} 2020.....	160
Pinon Vouvray Petillant Brut Chenin Blanc {Loire Valley, FR} NV.....	80	Occhipinti "Siccagno" Nero D'Avola {Sicily, IT} 2019.....	90
Tarlant Cuvee Louis Tarlant Chardonnay & Pinot Noir {Champagne, FR} 2004....	240	Radikon RS20 Rosso Merlot & Pignolo {Friuli, IT} 2020.....	80
Veuve La Grande Dame Rosé Pinot Noir {Champagne, FR} 2006.....	540	Biondi-Santi Rosso Di Montalcino Sangiovese {Tuscany, IT} 2018.....	190
Folicello "Il Rosato" Lambrusco {Emilia-Romagna, IT} 2021.....	80	Olga Raffault "Les Barnabes" Chinon Cabernet Franc {Loire Valley, FR} 2019....	80
		Peter Michael Winery L'Esprit Des Pavots Cabernet Sauvignon, Merlot, Cabernet Franc, & Petit Verdot {Sonoma & Napa County, CA} 2019.....	210
		Timeless by Silver Oak Soda Canyon Ranch Cabernet Sauvignon, Merlot, Cabernet Franc & Petit Verdot {Napa Valley, CA} 2019.....	270
		Quintessa Rutherford Cabernet Sauvignon, Cabernet Franc, Petit Verdot, & Carménère {Napa Valley, CA} 2019.....	320
		Joseph Phelps Vineyards Insignia Cabernet Sauvignon, Petit Verdot, & Malbec {Napa Valley, CA} 2018.....	430
		Grgich Hills Estates Cabernet Sauvignon {Napa Valley, CA} 2018.....	140
		Mayacamas Vineyards Mt. Veeder Cabernet Sauvignon {Napa Valley, CA} 2018..	300
		Dunn Vineyards Howell Mountain Cabernet Sauvignon {Napa Valley, CA} 2018...	320
		Opus One Cabernet Sauvignon, Merlot, Malbec, Petit Verdot, & Cabernet Franc {Napa Valley, CA} 2019.....	540
		Caymus Cabernet Sauvignon {Napa Valley, CA} 2020.....	640 3L
<b>ROSÉ, ORANGE AND WHITE</b>			
Orange: Controvento "Luna Calmante" Trebbiano & Palava {Abruzzo, IT} 2021.....	80		
Orange: Radikon "Sivi" Pinot Grigio {Friuli, IT} 2020.....	160 M		
Rosé: Louis-Antoine Luyt "El Mismo" Pais {Providencia, CL} 2022.....	80 1L		
White: Occhipinti SP68 Bianco Moscato di Alessandria e Albanello {Sicily, IT} 2021..	80		
White: Michel Vattan "O-P" Sancerre Sauvignon Blanc {Loire Valley, FR} 2021..	90		
White: Louis Latour Corton-Charlemagne Grand Cru Chardonnay {Burgundy, FR} 2015.....	230		

#### 5. FARE

ROBATA SKEWERS	HOT APPETIZERS	SPECIAL NIGIRI**
<b>SHIITAKE   7</b> Gochujang Sauce, Crispy Corn Dust  <b>ASPARAGUS   7</b> Miso, Mustard & Pickle Juice Sauce  <b>TIGER SHRIMP   12</b> Coconut Curry Sauce  <b>CHICKEN HEARTS   7</b> Hoisin BBQ Sauce, Toasted Peanuts  <b>YAKITORI   9</b> Chicken Thigh, Miso Buffalo Glaze, Wasabi Ranch Dressing  <b>WAGYU SKIRT STEAK   16</b> Allumette Potatoes, Spicy Sweet Soy Sauce	<b>SPICY FRIED PADRON PEPPERS   7</b> Butter Citric Vinaigrette  <b>ROCK SHRIMP TEMPURA   14</b> Gochujang Bloody Mary Sauce  <b>PASTRAMI FRIED WONTONS   9</b> Sauerkraut, Black Garlic, Chives, Grain Mustard Soy Sauce  <b>PORK BELLY LETTUCE WRAP   10</b> House-made Kimchee Dressing, Pineapple Relish, Salmon Roe  <b>BEEF SLIDERS   12</b> Wagyu, Kimchee, Cheddar, Asian Dressing, Hawaiian Rolls	<b>HOTATE   8</b> Scallop + Confit Lemon  <b>IKURA   12</b> Salmon Roe Gunkan  <b>UNI   22</b> Sea Urchin Gunkan  <b>IKA   8</b> Calamari + Yuzu Kosho  <b>KURUMA EBI   9</b> Tiger Shrimp (by the piece) + Black Garlic Soy Sauce  <b>MADAI   8</b> Red Snapper + Ume (Pickled Japanese Plum)  <b>HAMACHI   12</b> Yellowtail + Caviar  <b>SAKE   8</b> Salmon + Acevichada Sauce + Ikura  <b>MAGURO   8</b> Tuna + Serrano Chile + Teriyaki  <b>WAGYU   18</b> Japanese Beef Breed + Caviar + Truffle  <i>**Two pieces per order</i>
<b>BABY GEM   14</b> Wasabi Ranch Dressing, Salmon Roe, Edamame, Ginger, Crispy Shallots, Smoked Bacon Dust  <b>HAMACHI CEVICHE   12</b> Agave Dressing, Avocado, Cucumber, Togarashi  <b>SALMON TARTAR CRISPY TAQUITOS   17</b> Avocado, Scallions, Salmon Roe, Sesame Seeds  <b>SPICY TUNA   12</b> Crispy Rice, Kimchee Masago Mayo  <b>WAGYU BEEF TARTAR   15</b> Quail Egg Yolk, Truffle Dressing, Chives, Crispy Shallots	<b>MADAI   16</b> Red Snapper  <b>HAMACHI   18</b> Yellowtail  <b>SAKE   16</b> Salmon  <b>MAGURO   20</b> Tuna  <i>*Five pieces per order</i>	<b>DESSERT</b>  <b>MANGO SAGO   10</b> Coconut Sago Pudding, Mango Mousse  <b>BAKED ALASKA   12</b> Steamed Honey Ginger Sponge, Calamansi Curd, Basil Ice Cream, Torched Meringue  <b>GOOD FORTUNE   10</b> New York Cheesecake, Raspberry Coulis, Fortune Cookie Tuile

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware that our restaurant uses ingredients that contain all the major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat). We offer gluten-free options; however, our kitchen is not completely gluten-free. A gratuity of 20% will be added to groups of 6 or more.