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“I’LL TELL YOU A SECRET.
OLD STORYTELLERS NEVER DIE.
THEY DISAPPEAR INTO THEIR OWN STORY.”

VERA NAZARIAN, AUTHOR

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 our restaurant uses ingredients that contain all 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.

1.

COCKTAILS

Music

SAMBA SPRITZ #2 | 16/40

St. Germain, Novo Fogo Private Barrel Cachaça, Late Harvest Tokaji, Lime & Mint Oleo, Sparkling Wine
*I won't dance. Don't ask me.
Enjoy our play on the classic, Hugo Spritz.
(Pitcher serves 4)*

MR. ROBOT | 16

Echo Pineapple Rum, Rhum JM, Romano Amaro, Vermouth, Orange Support, Tiki Bitters
I'm not a hero, I'm not the saviour, forget what you know. I'm just a man whose circumstances went beyond his control

NEVER MEANT | 18

Middle West Spirits Pumpernickel Rye, House Limoncello, Herbal Liqueur, Ginger, Angostura, Carbonation
*Best friends and better halves.
An effervescent whiskey mule.*

L7 (PINK TEQUILA SOUR) | 18

Patron Reposado Tequila, Select Aperitivo, Thai Chili & Lemon Oleo
*When we pretend that we're dead
When we pretend that we're dead
They can't hear a word we've said
When we pretend that we're dead*

Martinis

AFTERNOON SHADE | 18

Banana infused Russel's Reserve 10yr Bourbon, Aperol, Espresso, Demerara
Equal parts hipster and Espresso Martini.

DIRTY, BUT NOT DIRTY MARTINI | 18

Olive and Olive Oil Infused Grey Goose Vodka & Bombay Sapphire, Whisper of Vermouth, Saline, Olives
Happiness is...finding two olives in your martini when you're hungry

WALTZ IN MANHATTAN | 17

Wild Turkey Rye, PX Sherry, Peychaud's and Orange Bitters, Saline
Fred and Ginger would be proud of you.

THE BEAST | 18

Fig Infused Whiskey, Genepy, Benedictine, Lemon, Bitters
*Think a Last Word meets an Old Fashioned.
I'd like to think Murray would be into it.*

Memories

VOLVER VOLVER | 18

Chili Oil Washed 4 Copas Private Barrel Overproof Reposado Tequila, House Mango & Chamoy Liqueur, Yuzu
*This passionate love
is completely exhilarated for going back
I'm on my way to madness
and even if everything tortures me, I know how to love.*

ONE FISH, TWO FISH... | 18

Grey Goose La Poire Vodka, Hibiscus Bitters, Fever-Tree Sicilian Lemonade, Swedish Fish
*Say! What a lot
Of fish there are..*

TEE TIME | 16

Tres Generaciones Reposado Tequila, House Grape and Lime Liqueur, Ginger Ale, Grapes
I'll need 4 transfusions run out at the turn, please.

MARIS MAGENTA | 16

Roku Gin, Blackberry, Carob, Pomegranate, Lemon
"Instead of being taken into the fold, I ended up here, in humiliated self-exile for failing to save Veruna's life."

House Classics

CAT POWER | 17

Midori, Illegal Mezcal, Coconut, Yuzu, Ginger, Cat Ears
*One time they will confess one thing
And the next they will confess something else
Talk to them, they will say*

OLD FASHIONED | 18

Buffalo Trace Bourbon, Demerara, Bitters, Citrus

RESERVE OLD FASHIONED | 32

Eagle Rare Private Barrel 10yr Bourbon, Demerara, Bitters, Citrus

Alcohol Free Cocktails

RETIRED COBBLER | 12

Lyre's Pink London, Blackberry, Carob, Pomegranate, Lemon
You can put the hammer down anytime you want.

SHIRLEY-CHAN | 8

House Red Yuzu Kosho Grenadine, Fever-Tree Yuzu Soda, Cherry
Have one with Watershed Vodka for \$15

2.

WINE + SAKE

BY THE GLASS

Sake

COST

GL/BT

Nigori: Tozai "Snow Maiden"	17/ 68
Junmai Daiginjo: Konteki "Pearls of Simplicity"	23/ 92
Yamahai Junmaishu: Suginishiki "Tamasakae"	20/ 80

Wine

SPARKLING

Prosecco: Cantine Vitevis Prosecco Romeo Extra Dry Glera {Veneto, IT} NV...	17 / NA
Classic Stunner: Schramsberg "Mirabelle" Blanc de Blancs Chardonnay {North Coast, CA} NV.....	25 / 100

SKIN CONTACT

Rosé: Mirabeau "Forever Summer" Syrah, Cinsault {Provence, FR} 2023.....	16 / 64
Orange: Populis Field Blend {Richmond, CA} 2023.....	16 / 64

WHITE

Patio Crusher: Gaintza Txakolina Hondarrabi Zuri, {Getaria, ES} 2022.....	16 / 64
French Countryside: Château Pegau, Cuvée Lône Blend {Rhône Valley, FR} 2023.....	17 / 68
Light and Easy: Boca Barrel Pinot Grigio {Veneto, IT} 2023.....	16 / NA
Touch of Sweetness: Seelbach Spätlese Riesling {Saar, DE} 2023.....	17/ 68
Sauv Blanc: Dubard "Couer du Mont" Sauvignon Blanc {VDF, FR} 2023.....	17 / NA
Splurge Worthy Sauv Blanc: Rombauer Sauvignon Blanc {California} 2023.....	20/ 80
Chardonnay: J. Vineyards Chardonnay {Napa, CA} 2023.....	20/ 80

RED

Funky Red: Les Vignerons D` Estezargues, `Kiffe` Grenache, Syrah, Carignan {VDF, FR} 2022.....	17 / 68
Rustic Malbec: Catena, Vista Flores Malbec {Mendoza, AR} 2022.....	17 / 68
Pinot: Noir: Cantina Gambellara Pinot Noir {Veneto, IT} 2023.....	17 / 68
Italian Grotto: La Faggetta Chianti Classico Sangiovese {Puglia, IT} 2022.....	16 / 64
Bold Blend: Unshackled Zinfandel, Malbec, Syrah {California} 2022.....	22 / 88
Cali Cab: Martis Cabernet Sauvignon {Alexander Valley, CA} 2022.....	25 / 100
Rotating Red: Please ask your server what's special today	16 / 64

NON-ALCOHOLIC WINE

Sparkling Rosé: Domaine EdeM N.O ROSÆ	12/ 48
Sparkling White: Leitz "Eins Zwei Zero" Sparkling Riesling	12/ 48
White: Faux Wine Melange Blanc	12/ 48
Red: Faux Wine Melange Rouge	12/ 48

3.

WINE BY THE BOTTLE

SPARKLING	COST
Bisot “Crede” Prosecco Superiore DOC Glera {Veneto, IT} NV.....	90
Santa Lucia “E Gallet” Rosato Frizzante Sangiovese {Emilia-Romagna, IT} 2023	60
Ruinart Brut Blanc de Blancs Chardonnay {Reims, FR} NV.....	160
Gosset Grand Reserve Pinot Noir, Chardonnay {Champagne, FR} NV.....	100
Vilmart & Cie 1er Cru Cœur De Cuvée Brut Chardonnay, Pinot Noir {Champagne, FR} 2016.....	180
Egly-Ouriet Grand Cru Pinot Noir, Chardonnay {Champagne, FR} NV.....	160
H. Goutorbe “Special Club” Grand Cru Pinot Noir, Chardonnay {Champagne, FR} 2012.....	180
Pierre Sparr Crémant d’Alsace Brut Rosé Pinot Noir {Alsace, FR} NV.....	80
Veuve Cliquot Reserve Cuvée Brut Rosé Chardonnay, Pinot Noir, Pinot Munier {Champagne, FR} NV.....	130
Billecart-Salmon Brut Rosé Chardonnay, Pinot Meunier, & Pinot Noir {Champagne, FR} NV.....	140

ROSÉ, ORANGE, WHITE, AND YELLOW

Rosé: Tenuta delle Terre Nere Nerello Mascalese {Sicily, IT} 2024.....	70
Orange: Gut Oggau “Theodora” Field Blend {Burgenland, AT} 2020.....	70
White: Lionel Fauray “Condrieu” Viognier {Rhône Valley, FR} 2021.....	80
White: Stephan Vetter “Muschelkalk” Sylvaner {Franken, DE} 2021.....	80
White: Tue-Boeuf “Le Buisson Pouilleux” Sauvignon Blanc {VDF, FR} 2022.....	70
White: Elena Walch “Vigna Kastelaz” Gewürztraminer {Alto-Adige, IT} 2022....	90
White: Joly “Les Vieux Clos” Chenin Blanc {Loire Valley, FR} 2022.....	110
White: Vazquez “A Teixeira” Albarino, Godello, Treixadura {Ribeiro, ES} 2020.....	90
White: Christian Tschida “Himmel Auf Erden” Blend {Burgenland, AU} 2021....	80
White: Béru, Monopole Chablis Chardonnay {Burgundy, FR} 2020.....	150
Yellow: Domaine Tissot, “Sous Voile” Savagnin {Jura, FR} 2018.....	100

RED

Granger, “Clos des Poulettes” Juliéas Gamay {Beaujolais, FR} 2019.....	60
Nicolay, Penand-Vergeleses 1er Cru Pinot Noir {Burgundy, FR} 2020.....	120
Follin-Arbelet, Corton Bressandes Grand Cru Pinot Noir {Burgundy, FR} 2017	220
Domaine de la Romanée-Conti, Vorse Romanée 1er Cru Cuvée Duvaux Bloch Pinot Noir {Burgundy, FR} 2022.....	3000
Bergström, “Le Pré du Col Vineyard” Pinot Noir {Ribbon Ridge, OR} 2020.....	160
Frank Cornelissen “Munjabel CR” Nerello Mascalese {Sicily, IT} 2020.....	90
Matassa “VDF Rouge” Carignan, Grenache Gris {Roussillon, FR} 2022.....	70
Domaine Le Briseau “Patapon” Pineau d’Aunis {Loire, FR} 2022.....	60
Lalu, Barbera d’Alba Barbera {Piedmont, IT} 2022.....	90
Elvio Cogno, Barolo “Pernice” Nebbiolo {Piedmont, IT} 2018.....	200
GAJA, Barbaresco Nebbiolo {Piedmont, IT} 2020.....	500
Beaurenard, “Le Boisrenard” Châteauneuf du Pape Blend {Rhône, FR} 2022.	190
Biondi-Santi, Brunello Di Montalcino, Tenuta Greppo Riserva DOGC Sangiovese {Tuscany, IT} 2016.....	680
Clos Rougeard, “Les Poyeux” Cabernet Franc {Saumur-Champigny, FR} 2017	380
Sette Cieli “Indaco” Cabernet Sauvignon, Malbec, Merlot {Tuscany, IT} 2020....	120
Inconu “Alaric” Cabernet Sauvignon {Russian River, CA} 2018.....	100
Rombauer Cabernet Sauvignon {Napa Valley, CA} 2022.....	160
Orin Swift “Papillon” Bordeaux Blend {Napa, CA} 2022.....	200
Chimney Rock, Stags Leap Cabernet Sauvignon {Napa Valley, CA} 2021.....	220
Double Diamond Cabernet Sauvignon {Oakville, CA} 2021.....	180
Dominus, Napanook Vineyard Cabernet Sauvignon {Napa Valley, CA} 2021.....	400

4.

BEER

Beer and Cider

ON DRAUGHT	COST
Sapporo Premium Lager, Hokkaido, JP.....	9
Saucy Brew Works. "Juicy A.S.A.P." I.P.A., Cleveland, OH.....	9
BOTTLED	
Brasserie Meteor, Pilsner, France 12oz.....	9
Kiuchi Brewery Hitachino White Nest, Spiced Wheat Ale, Japan 12oz.....	14
Rodenbach Grand Cru, Belgium 330ml.....	13
Tepache Sazón Pineapple & Cinamon Tepache, Mexico 375ml.....	12
Wolf's Ridge "Shandy Crush" Tropical Ale, Ohio 12oz	8
Butcher and the Brewer, Albino Stout, Ohio 12oz.....	8
Nocterra "Classic" American Light Lager, Ohio 12oz.....	8
Bitburger Drive Non-Alcoholic, Germany 330ml.....	9
Aval "Gold" Cider, France.....	9

RESERVE SPIRITS

Please scan QR code for a full list of
reserve + house spirits options.



5.

FARE

Robata Skewers

BABY CORN | 7

Habanero Mayo, Cheese Sauce,
Japanese Pickles, Togarashi

ASPARAGUS | 7

Miso, Mustard & Pickle Juice Sauce

TIGER SHRIMP | 12

Coconut Curry Sauce

DUCK | 16

Orange Hoisin Sauce, Corn Flakes,
Togarashi, Cilantro

YAKITORI | 9

Chicken Thigh, Miso Buffalo Glaze,
Wasabi Ranch Dressing

WAGYU SKIRT STEAK | 16

Allumette Potatoes, Spicy Sweet
Soy Sauce

Cold

SMASHED AVOCADO | 12

Pork Belly Bites, Crispy Wonton, Togarashi,
Pickled Onions, Cilantro

HAMACHI CEVICHE | 12

Agave Dressing, Avocado,
Persian Cucumber, Togarashi

SCALLOP CRUDO | 24

Salmon Roe, Ponzu Citric Sauce,
Sesame Seeds, Togarashi, Spring Onions

SALMON TARTAR CRISPY TAQUITOS | 17

Avocado, Scallions, Salmon Roe,
Sesame Seeds

SPICY TUNA | 12

Crispy Rice, Kimchi Masago Mayo

STEAK FRITES | 15

Wagyu Tartar, Ponzu Sauce, Caviar,
Hash Brown

Hot

ROCK SHRIMP TEMPURA | 14

Gochujang Bloody Mary Sauce

SPINACH & ARTICHOKE WONTONS | 8

Grain Mustard Soy Sauce

WAGYU SPRING ROLL | 12

Japanese Hot Honey Mustard Sauce

BRINED FRIED CHICKEN BITES | 12

Chicken Thigh, Comeback Sauce,
Smashed Cucumber Salad

BEEF SLIDERS | 14

Wagyu, Kimchi, Cheddar,
Asian Dressing, Hawaiian Rolls

BBQ PORK BAO | 12

Hoisin BBQ Sauce,
House Smoked Pork Shoulder,
Carter's Steam Bao Buns

Sashimi

(FIVE PIECES PER ORDER)

HAMACHI | 18

Yellowtail

SAKE | 16

Salmon

MAGURO | 20

Tuna

Special Nigiri

(TWO PIECES PER ORDER)

HOTATE | 8

Scallop + Preserved Lemon

KURUMA EBI | 9

Tiger Shrimp (by the piece)
+ Black Garlic Soy Sauce

HAMACHI | 12

Yellowtail + Caviar

SAKE | 8

Salmon + Acevichada
Sauce + Ikura

MAGURO | 8

Tuna + Serrano Chile
+ Spicy Sweet Soy Sauce

WAGYU | 18

Wagyu + Caviar
+ Truffle

Sugar High

**GOOD
FORTUNE* | 12**

NY Style Cheesecake,
Raspberry Coulis,
Giant Fortune Cookie

**YUZU
CRÈME BRÛLÉE | 12**

Yuzu, Orange and Ginger
Crème Brûlée, Ginger Sugar Top,
Assorted Meringues

**CHOCOLATE
LAVA CAKE | 12**

Chocolate Ganache Filling,
Blackberries, Coco Nibs,
Ube Vanilla Ice Cream

*Available late night.

6.

HAPPY HOUR

EVERY TUESDAY - FRIDAY | 4PM - 6PM

Food

SCALLOP CRUDO | 12

Salmon Roe, Ponzu Citric Sauce,
Sesame Seeds, Togarashi,
Spring Onions

BBQ PORK BAO | 8

Hoisin BBQ Sauce,
House Smoked Pork Shoulder,
Carter's Steam Bao Buns

YAKITORI | 9

Chicken Thigh, Miso Buffalo Glaze,
Wasabi Ranch Dressing

HAMACHI CEVICHE | 12

Agave Dressing, Avocado,
Persian Cucumber, Togarashi

ASPARAGUS | 7

Miso, Mustard &
Pickle Juice Sauce

TAMARI SUSHI BALLS | 5

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SPINACH & ARTICHOKE WONTONS | 5

Grain Mustard Soy Sauce

Drinks

SPICY PALOMA | 10

Tequila, Lime Support,
Hot Honey Cordial, Pamplemousse
GF soda

STRAWBERRY MOJITO | 10

Rum, Lime Support, Strawberry Mint
Cordial, Sod

PINEAPPLE PAPER PLANE | 10

Bourbon, Pineapple Cordial,
Amaro, Aperol

ESPRESSO MARTINI | 10

Vanilla Vodka, Coffee Liqueur,
Espresso

SAPPORO | 6

HOUSE RED | 9

HOUSE WHITE | 9

CHOOSE YOUR
OWN ADVENTURE



EASY GOING | 18

Strawberry Mojito + Ceviche

FEELING SPICY | 19

Spicy Paloma + Yakitori

JUST GETTING STARTED | 15

Espresso Martini + Tamari Sushi