

カクテル
ビール
日本酒

COCKTAILS
BEER
SAKE

SIGNATURE COCKTAILS

Wagyu Manhattan · 49
Wagyu-washed Weller Antique 107, Montelobos Mezcal, Pedro Ximénez Sherry, toasted garlic, sesame soy

Okinawa Punch · 30
Clarified coconut milk punch, mango, Nigori Sake, Knob Creek 9 Year Rye

Niigata Old Fashioned · 30
Angel's Envy Bourbon - Marriott Bonvoy Private Label batch, crispy-rice syrup, chocolate bitters

Kamakura Gimlet · 24
Roku Gin, cucumber, lime, calamansi-sake foam

Kanazawa Spritzer · 25
Ume Plum Liqueur, Lillet Blanc, Gekkeikan Sake, Avissi Prosecco

DUSK CLASSICS

Asian Colada · 26
Bacardi 8, Ron del Barrilito, pineapple, lime, Golden Falernum, ginger, toasted coconut

Lychee Moon · 25
Butterfly Pea-infused Nikka Vodka, Soho Lychee Liqueur, lychee, citrus

Heat of the Night · 24
Don Julio Blanco, spicy pomegranate, watermelon, Togarashi

ZERO PROOF

Kochi · 20
Oolong tea, coconut cordial, lime, soda

Mandarin Sunrise · 20
Mandarin, ginger, turmeric, lemon, soda, butterfly pea tea

Kagoshima Paloma · 20
Almave Blanco, passion fruit, sweet chili, lemon, soda

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JAPANESE BEER

Kirin Ichiban · 10
Premium Japanese lager brewed from the first press for a smooth, rich taste

Kirin Light · 10
Light-bodied Japanese lager with delicate malt flavor and a crisp finish

Sapporo · 10
Classic Japanese lager with crisp malt flavor, balanced hop bitterness, and a smooth finish

Asahi · 12
Japan's iconic dry lager, expertly brewed for crispness and a clean finish

Hitachino Nest Yuzu Lager · 12
A crisp Japanese lager brightened with aromatic yuzu juice

Hitachino Nest White Ale · 14
A Belgian-style wheat beer flavored with coriander and orange peel

Hitachino Nest Dai Dai Ale · 14
An India Pale Asle infused with Japanese Fukure Mikan (Daidai) citrus

CRAFT BEER · 14

Funky Buddha, Floridian
Fort Myers Brewery High 5 IPA
Dogfish Head 90 Min. IPA

DOMESTIC BEER · 10

Coors Light
Miller Lite
Blue Moon
Sam Adams
Bud Light
Michelob Ultra
Yuengling
Budweiser

IMPORTED BEER · 10

Heineken
Corona Extra
Guinness
Modelo Especial
Stella Artois

NON-ALCOHOLIC BEER · 10

Heineken 0.0

SAKE

STYLE GUIDE

Junmai Pure rice sake, often showing fuller texture, savory depth & umami

Ginjo Sake made with highly polished rice, known for elegant aromatics & a refined, smooth character

Daiginjo Sake made with even more highly polished rice, prized for delicate aromatics, finesse & complexity

Nigori Lightly filtered "cloudy" sake with a creamy texture & rich, fruit-forward character

FLORAL & AROMATIC

Fragrant, expressive sakes with delicate fruit & lifted florals

Yuki No Bosha, Junmai Ginjo **300ml 65**
"Cabin in the Snow"
mango · strawberry · anise · white pepper

Isojiman, Junmai Ginjo **3 oz. 20**
"Pride of the Seashore" **720ml 148**
apricot · Asian pear · honeydew melon

Toyo Bijin, Junmai Daiginjo **3 oz. 24**
"Asian Beauty, Ichiban Matoi" **720ml 184**
honeydew melon · papaya · strawberry · pineapple

Zaku, Junmai Daiginjo **3 oz. 28**
"Kaizan-Ittekisui" **750ml 220**
Asian pear · green apple · lychee · pineapple · white flower

RICH & SAVORY

Textural, umami-driven sakes with depth, richness & savory character

JOTO, Junmai Nigori **3 oz. 12**
"The Blue One" **300ml 45**
coconut · pineapple · sweet rice · umami

Izumo Fuji, Junmai **3 oz. 16**
"Ancient Shrine" **720ml 115**
violet · plum · steamed rice · umami - served warm

HeavenSake, Junmai Daiginjo **720ml 208**
"Label Orange"
honeydew melon · papaya · strawberry · pineapple

SAKE

CLEAN & CRISP

Bright, precise sakes with refreshing acidity & a clean finish

Hakuryakusei, Junmai Ginjo **3 oz. 16**
"The Connoisseur" **720ml 115**
grapefruit · honeydew melon · citrus · minerality

Sake ONO, Junmai Daiginjo **3 oz. 34**
green apple · lemon peel · white flower **300ml 98**

SOTO, Junmai Daiginjo **300ml 100**
apple · honeydew melon · cucumber · citrus blossom · steamed rice

HeavenSake, Junmai Ginjo **720ml 150**
"Label Azur"
green apple · Asian pear · mint · minerality

SPARKLING & CITRUS

Lively, refreshing styles with vibrant fruit & bright citrus character

Hana Hou Hou Shu, **300ml 70**
Rosé Sparkling Junmai "Rosé Clouds"
raspberry · cranberry · hibiscus · rosehip

JOTO, Yuzu **500ml 85**
"The Citrus One"
lemon · mandarin · key lime

IWA

Founded by Richard Geoffroy, former Chef de Cave of Dom Pérignon, IWA is a contemporary sake from Toyama, Japan, crafted through the art of Assemblage – bringing together more than 20 individual base sakes each year to create a single annual release. Inspired by a wine-minded philosophy of blending, maturation, and gastronomy, IWA offers a unique expression of Japanese craftsmanship designed for the table.

IWA, Junmai Daiginjo **3 oz. 48**
"Assemblage 3" - Large Format 1.8L
cucumber · mango · peach · white flower · white pepper · toasted rice

IWA, Junmai Daiginjo **720ml 420**
"Assemblage 6"
Asian pear · plum · gardenia · white pepper · toasted rice

TASTING FLIGHTS 2 oz. each

Self-guided tasting experiences accompanied by a curated tasting guide

SAKE DISCOVERY • 38
Explore three distinctive styles of premium sake

JOTO, Junmai Nigori “The Blue One”
Hakuryakusei, Junmai Ginjo “The Connoisseur”
Zaku, Junmai Daiginjo “Kaizan-Ittekisui”

THE DAIGINJO JOURNEY • 75
A progression through three exceptional Daiginjo expressions

Sake ONO, Junmai Daiginjo
Toyo Bijin, Junmai Daiginjo “Asian Beauty, Ichiban Matoi”
IWA, Junmai Daiginjo “Assemblage 3”



ワイン

WINE
SPIRITS

WINE BY THE GLASS

Champagne / Sparkling

5 oz

Avissi, Extra Dry, Prosecco DOC, Veneto, Italy **16**

Argyle Winery, Brut, Rosé, 2022, Willamette Valley, Oregon, USA **18**

Lallier, Brut, R.021 Refléxion, Champagne, France **25**

Moët & Chandon, Brut, Impérial, Épernay, Champagne, France **30**

Veuve Clicquot, Brut, Yellow Label, Reims, Champagne, France **35**

White

6 oz

Nautilus Estate, Sauvignon Blanc, 2025, Marlborough, New Zealand **16**

Terlato, Pinot Grigio, 2024, Friuli Colli Orientali DOC, Friuli-Venezia Giulia, Italy **17**

Hartford Court, Chardonnay, 2024, Russian River Valley, California, USA **17**

Albert Boxler, Edelzwicker Reserve, 2023, Alsace, France **22**

Domaine Delaporte, Silex, 2024, Sancerre, Loire Valley, France **32**

Rosé

6 oz

Château Miraval, 2025, Côtes de Provence, France **16**

Ameztoi, Rubentis, 2025, Getariako Txakolina, Spain **18**

Red

6 oz

Finca Decero, Remolinos Vineyard, Malbec, 2022, Mendoza, Argentina **17**

Böen, Pinot Noir, 2023, Santa Barabara-Monterey, California, USA **18**

Penfolds Wines, Max's, Cabernet Sauvignon, 2022, Australia **18**

Swanson Vineyards, Cabernet Sauvignon, 2023, Napa County, California, USA **24**

Les Cadrans de Lassègue, 2023, Saint-Émilion Grand Cru, Bordeaux, France **25**

Fèlsina, Berardenga, Chianti Classico Riserva DOCG, 2022, Siena, Tuscany, Italy **28**

Maison Frédéric Magnien, Bourgogne, 2022, Burgundy, France **30**

Please note that vintages are sensitive to seasonality and availability may differ.

WINE BY THE BOTTLE

Champagne / Sparkling

Avissi, Extra Dry, Prosecco DOC, Veneto, Italy **75**

Argyle Winery, Brut, Rosé, 2022, Williamette Valley, Oregon, USA **85**

Schramsberg Vineyards, Brut, Blanc de Blancs, 2022, North Coast, California, USA **120**

Lallier, Brut, R.021 Refléxion, Champagne, France **125**

Moët & Chandon, Brut, Impérial, Épernay, Champagne, France **150**

Taittinger, Brut, La Française, Reims, Champagne, France **160**

Veuve Clicquot, Brut, Yellow Label, Reims, Champagne, France **170**

Telmont, Réserve Brut, Damery, Champagne, France **205**

Dom Pérignon, Brut, 2015, Épernay, Champagne, France **420**

White

Nautilus Estate, Sauvignon Blanc, 2025, Marlborough, New Zealand **75**

Terlato, Pinot Grigio, 2024, Friuli Colli Orientali DOC, Friuli-Venezia Giulia, Italy **80**

Hartford Court, Chardonnay, 2024, Russian River Valley, California, USA **80**

Louis Latour, Les Genièvres, 2024, Mâcon-Lugny, Mâconnais, Burgundy, France **82**

Duckhorn Vineyards, Sauvignon Blanc, 2024, North Coast, California, USA **85**

Albert Boxler, Edelzwicker Reserve, 2023, Alsace, France **88**

Domaine Fouassier, Sur Le Fort, 2024, Sancerre, Loire Valley, France **100**

Venica & Venica, Jesera, Pinot Grigio, 2023, Collio, Friuli-Venezia, Giulia, Italy **120**

Cakebread Cellars, Chardonnay, 2024, Napa Valley, California, USA **125**

Domaine Delaporte, Silex, 2024, Sancerre, Loire Valley, France **140**

Domaine des Malandes, Les Clos, Chablis Grand Cru, 2023, Burgundy, France **255**

WINE BY THE BOTTLE

Rosé

Château Miraval, 2025, Côtes de Provence, France **75**

Ameztoi, Rubentis, 2025, Getariako Txakolina, Spain **85**

Château d'Esclans, Whispering Angel, 2025, Côtes de Provence, France **90**

Red

Familia Torres, Celeste, Crianza, Ribera del Duero, Spain **75**

Finca Decero, Remolinos Vineyard, Malbec, 2022, Mendoza, Argentina **80**

Böen, Pinot Noir, 2023, Santa Barbara-Monterey, California, USA **85**

Penfolds Wines, Max's, Cabernet Sauvignon, 2022, Australia **85**

Swanson Vineyards, Cabernet Sauvignon, 2023, Napa County, California, USA **95**

Les Cadrans de Lassègue, 2023, Saint-Émilion Grand Cru, Bordeaux, France **99**

Fèlsina, Berardenga, Chianti Classico Riserva DOCG, 2022, Siena, Tuscany, Italy **110**

Maison Frédéric Magnien, Bourgogne, 2022, Burgundy, France **115**

The Prisoner, Red Blend, 2023, California, USA **135**

Château La Nerthe, Les Granières, 2021, Châteauneuf-du-Pape, Rhône, France **155**

Stag's Leap Wine Cellars, ARTEMIS, Cabernet Sauvignon, 2022, Napa Valley, California, USA **230**

Silver Oak Cellars, Cabernet Sauvignon, 2021, Napa Valley, California, USA **315**

Domaine Gros Frère et Sœur, Échezeaux Grand Cru, 2020, Côtes de Nuits, Burgundy, France **560**

Please note that vintages are sensitive to seasonality and availability may differ.



食べ物

FOOD

SPECIALTIES

Miso Soup S · **15**
silken tofu, wakame seaweed, scallions

Skuna Bay Salmon Aburi* GF, S · **32**
layered salmon, spicy tuna, Japanese special sauce, micro wasabi

Kimchi Hamachi* · 30
house made ponzu sauce, Florida orange, jalapeño, truffle, micro flowers

Wagyu Sake* S · **36**
salmon, truffle Wagyu tallow, sambal mayo, scallions, kabayaki sauce

Chicken Yakitori S · **26**
mirin & soy glaze, scallions, lime

Beef Yakitori S · **36**
grilled striploin, garlic, ginger, scallions, kushiyaki sauce, lime

Karikari Gowan* · 36
gochujang tuna, crispy rice, scallions, kabayaki, sesame seeds, jalapeño

Wasabi Shrimp Poppers S · **28**
crispy shrimp, chili sauce, scallions

Nori Tuna Tostadas* S · **38**
tempura nori, tuna, sriracha mayo

SARADA | SALADS

Hayashi Wakame* S · **28**
chef's selection of fresh fish, pickled cucumber, sriracha, sesame

Miso Romaine S · **24**
romaine, crispy rice cake, Tomarashi cheese

Goma Soba* S · **29**
buckwheat noodles, togarashi ahi tuna, mixed peppers, edamame, cilantro, sesame dressing

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SEIRO STEAMERS

Edamame S · **16**
steamed, sea salt

Bonito Edamame S · **19**
bonito flakes, togarashi, soy, garlic

Pot Stickers S, N · **24**
Vegetable: cabbage, carrot, tofu, bean sprouts, egg, sesame, onion

Chicken: chicken, corn, onion, lemongrass, chili pepper

A5 Baozi* S · **36**
steamed bao bun, Japanese A5 Wagyu, garlic sauce, pickled cabbage, cucumber, carrot, cilantro, takuan

YAKIMESHI | JAPANESE FRIED RICE

Vegetable S · **24**
onion, mixed peppers, shelled edamame, soy, broccolini, bok choy

Chicken S · **26**
garlic, onion, mixed peppers, shelled edamame, soy

Shrimp S · **32**
garlic, onion, mixed peppers, shelled edamame, soy

MORIAWASE SAMPLER

Sake* · 56
truffle sake yaki roll, salmon nigiri & sashimi

Dusk no Sentei* · 125
chef's selection of assorted nigiri & sashimi platter

LF Lactose-free	N Nuts
GF Gluten-free	S Soy
V Vegan	SF Shellfish

If you are concerned about food allergies, please alert your server prior to ordering. *Consuming raw or undercooked meat, poultry, eggs, or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

NIGIRI & SASHIMI

2 pieces

Hamachi* yellowtail · **16**

Hotate* scallop · **12**

Madai* sea bream · **14**

Tako octopus · **10**

Maguro* tuna · **18**

Sake* salmon · **14**

Uni* sea urchin · **32**

Unagi barbecue eel · **15**

Otoro* tuna belly · **30**

Ebi shrimp · **16**

Wagyu Beef* Japanese A5 · **42**



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SIGNATURE MAKI ROLLS

Rainbow* · 34
Hamachi, cucumber, avocado, salmon, tuna

A5 Maki* · 42
Japanese A5 Wagyu, avocado, garlic chips, kabayaki, micro greens

Dragon Roll · 32
shrimp tempura, cucumber, barbecue eel, kabayaki, sesame

Truffle Sake Yaki* · 38
salmon, avocado, spicy mayo, kabayaki, fresh seasonal black truffles, scallions

Hotate Maki* S, SF **· 36**
avocado, jalapeño, spicy mayo, wasabi tobiko, kimchi mayo

King Crab Maki S, SF **· 42**
avocado, cucumber, sambal mayo, yuzu kosho, alaskan king crab

Negi Toro* · 32
blue fin tuna belly, scallion

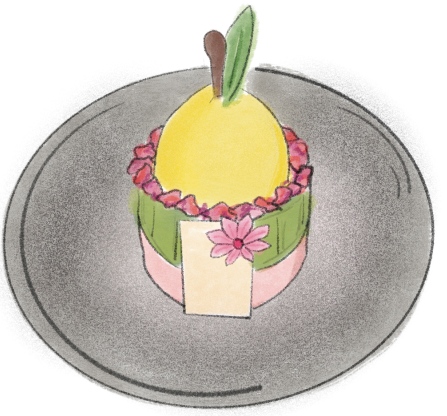
Volcano* · 34
spicy tuna, cucumber, warm crab, lava sauce

Avomadai Maki* S **· 28**
Hamachi, madai, avocado, yuzu-cilantro mayo

Nippon S, SF **· 36**
shrimp tempura, cream cheese, cucumber, avocado, blue crab, masago, truffle, spicy mayo, tempura flakes

Yam Maki S **· 24**
sweet potato tempura, avocado, asparagus, butterfly pea, yuzu-cilantro mayo, micro wasabi

Kinoko Maki S **· 26**
tempura king trumpet mushroom, avocado, portobello, citrus sambal mayo, kabayaki



デザート

DESSERT

DESSERT

Hanagasumi | Amber · 18
caramel, hibiki whisky jelly, ponzu whipped ganache, sesame tuile, guava-mango gel

Hisui | Jade · 18
yuzu namelaka, sakura mousse, raspberry compote, matcha-ginger sponge

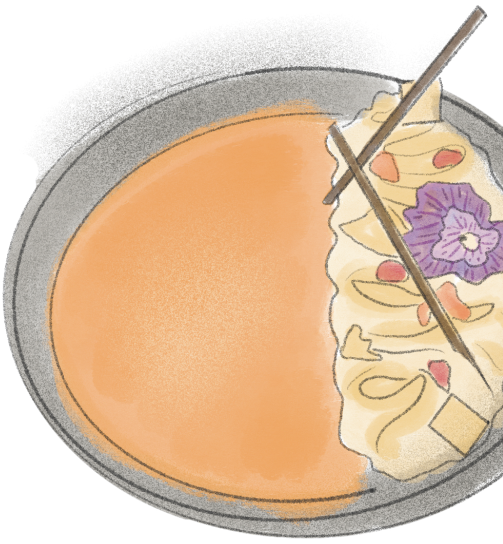
Sakurashizuku | Pearl · 18
lychee-rose mousse, strawberry compote, calamansi sponge, whipped ganache, citrus puffed rice, pressed sablé

DESSERT COCKTAILS

Osaka | Chai Latte Martini · 24
Chai-infused vodka, espresso, Licor 43, Frangelico, oat milk

Uji | Matcha Martini · 24
Roku Gin, matcha, cacao, bitters, almond milk

Fukuoka Brûlée · 24
Kikori Japanese whisky, Aperol, St. Germain, pineapple, lemon, honey



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SPIRITS

Japanese Whisky

Suntory Toki	**18**
Nikka Coffey Malt	**22**
Nikka Miyagikyo	**25**
Nikka Taketsuru	**25**
Nikka Whiskey From the Barrel	**25**
Nikka Yoichi	**40**

Whiskey, Bourbon & Rye

Crown Royal	**18**
Jack Daniels No. 7	**16**
Jameson Irish Whiskey	**18**
Gentleman Jack	**18**
Buffalo Trace	**16**
Angel's Envy	**22**
Angel's Envy Rye	**22**
Basil Hayden's 8 yr.	**22**
Woodford Reserve	**18**
Woodford Rye	**20**
Jefferson's Ocean	**30**
Knob Creek	**18**
Knob Creek Rye	**20**
Blanton's	**49**
WhistlePig Rye	**30**
WhistlePig Boss Hog	**85**

Scotch

Dewar's White Label	**16**
The Macallan 12 yr.	**22**
The Balvenie 12 yr.	**25**
The Balvenie 14 yr.	**30**
Glenmorangie 18 yr.	**50**
Oban 14 yr.	**30**
Lagavulin 16 yr.	**35**
Laphroaig 10 yr.	**25**
Johnnie Walker Black Label	**20**
Johnnie Walker Gold Label	**30**
Johnnie Walker Blue Label	**80**
The Macallan 18 yr.	**75**
The Macallan 25 yr.	**175**

Vodka

Haku Japanese Vodka	**19**
Tito's	**20**
Ketel One	**18**
Ketel One Citröen	**18**
Grey Goose	**20**
Nikka Coffey	**19**
Belvedere	**18**

Gin

The Botanist	**16**
Roku Japanese	**18**
Empress 1908	**18**
Hendrick's	**18**
Nikka Coffey	**25**
Monkey 47	**28**

Cognac

Hennessy VS	**18**
Hennessy VSOP	**25**
Hennessy XO	**60**
Hennessy Paradis	**150**
Rémy Martin VSOP	**25**
Rémy Martin Louis XIII	
1/2 oz	**85**
1 oz	**150**
2 oz	**295**

Cordials

Bailey's Irish Cream	**16**
Cointreau	**16**
Licor 43	**16**
Pernod	**16**
Caravella Limoncello	**16**
Amaretto Disaronno	**16**
Amaro Nonino	**16**
Romana Sambuca	**16**
Romana Sambuca Black	**16**
Fernet Branca	**16**
Grand Marnier Cordon Rouge	**16**
Grand Marnier Centenaire	**65**

Tequila & Mezcal

Casamigos Blanco	**18**
Casamigos Reposado	**20**
Don Julio Blanco	**18**
Maestro Dobel	**16**
Casa Dragones Blanco	**30**
Don Julio 1942	**45**
Clase Azul Plata	**50**
Clase Azul Reposado	**60**
Clase Azul Gold	**70**
Patrón Burdeos	**99**
Ilegal Mezcal	**18**

Rum, Pisco & Cachaça

Bacardi Superior	**14**
Bacardi 8 yr.	**18**
Flor de Cana 18 yr.	**22**
Ron Zacapa Solera 23	**22**
Ron Zacapa XO	**60**
Barsol Pisco	**18**
Leblon Cachaça	**18**