

THE HIDDEN PEARL

Food Menu

Sakana

(Japanese tapas to accompany drinks)

Edamame 5

Steamed soy beans with salt

Japanese Gobo Chips 6

*Fried burdock root chips with salt
and garlic*

Kakuni Buns (2 pcs) 7

*Braised chashu pork with mixed greens,
cucumber, scallions, and spicy mayo
BBQ sauce*

Fried Chuka Idako 8

Fried baby octopus

Crispy Rice with Spicy Tuna 12

*Spicy tuna over butter-seared rice
with jalapeno and sweet soy*

Uni Shooter 10

Uni with raw quail egg, junami sake, ponzu

Spicy Asari Saka Mushi 14

*Asari clams steamed in a spicy garlic
sake broth*

Chinmi

(Japanese delicacies for the adventurous)

Katsuo Shuto 8

Bonito stomach lining over cucumber

Hotaru Ika Okizuke 10

*Marinated squid with oba leaf and
watami seaweed*

Dessert

Mochi Ice Cream (2 pcs) 7

Basil, Earl Gray, Passion Fruit, Coconut

Cocktails

Hai Sai! 14 , To share 27

Shochu, Blanc Vermouth, Salt, Cucumber
Orris Root Bitters, Pickled Cucumber
Stirred, served up

Fireflies on the Water 16

Pommeau, Gin, Verjus, Genepy,
Orange Bitters
Stirred, served up

The Dunning-Kruger Effect 15

Blanco Tequila, Fennel, Suze, Fino Sherry,
Lime, Togarashi
Shaken, served on the rocks

The Windrush Generation 14

White Miso Infused Bourbon,
Jamaican Rum, Amaro Nonino,
Banana, Castilian Bitters
Stirred, served on the rocks

Nilsson Schmilsson 14

Gin, Yuzu, Lime, Vanilla, Coconut
Shaken, served on crushed ice

Cherry Point 15

Ume Plum Whisky, Cream Sherry,
Blanc Quinquina, Vanilla Cherry
Bark Bitters
Stirred, served up

Kariyushi Club Cocktail 15, To share 29

Japanese Whisky, Passion Fruit,
Yuzu Kosho, Peach, Lime, Grapefruit
Shaken, served on crushed ice

Flying Fox 13

Rum, Rhum Agricole, Mezcal, Lime,
Pineapple, Cinnamon
Shaken, served up

Sanguine Sandía 13

Sake, Vodka, Tomato, Watermelon,
Rice Wine Vinegar, Lemon, Celery Salt,
Horseradish, Cayenne
Shaken, served tall over ice

Highballs

Colorless Tsukuru 12

Japanese Whisky, Celery Coconut
Bitters, Soda

Cloud Busting 12

Gin, Yuzushu, Lime, Tonic

Sweet Medicine 13

Umeshu, Oloroso Sherry, Orange
Bitters, Soda

JBS 14

Gin, Pear Brandy, Dry Vermouth,
Ginger, Shiso, Lemon, Seltzer

Sake 13

Brooklyn Kura, #14

Local, unpasteurized Junmai Ginjo

Jokigen

Junmai Ginjo

Beer

Firestone, Pivo Pils 8

Classic European style pilsner with a
West-Coast dry-hopped twist.

Hitachino Nest White Ale 12

Award-winning ale brewed in Japan,
in a classic Belgian wibier style.

Wine 12

Red

Domaine Galus, Castieres de Nimes
Rouge, Rhone Blend 2015

White

Chateau de Basset, Bordeaux Blanc Sec,
Sauvignon Blanc, 2016

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