

DIM SUM & PIZZA

SALAD

Seaweed Salad 14

Seaweed and Baby Greens with Pickled Cucumbers

Baby Kale 14

Baby Kale with Blood Oranges and Sesame Vinaigrette

DIM SUM

Edamame and Shrimp Shumai 14

Tender Edamame and Succulent Shrimp wrapped in a Delicate Rice Flour Blanket

Vegetable Dumpling 10

Mixed Season Vegetables steamed to Perfection in Dumpling Wrapper

Chicken Gyoza 12

Classic Chicken Potsticker accented with Ginger and Green Onion

Spring Roll 10

Crispy Roll filled with Wild Mushrooms, Carrots, and Savoy Cabbage

****Trio of Sauces served with all Dim Sum**

Dragon Sauce (Soy, Rice Vinegar, Sesame Oil, Ginger, and Garlic)

Chinese Hot Mustard

Sweet Chili Sauce

PIZZAS

Swedish 24

Wood-fired Pizza topped with Filet Mignon, Crispy Shallots, and Bearnaise Sauce

Margherita 14

Mozzarella Cheese with Tomato Sauce and Basil

Calabrese 18

Spicy Calabrese Salumi and Taggiasca Olives

Crispy Kale 18

White Pizza with Burrata Cheese, Baby Kale, and Roasted Garlic



COCKTAIL LIST

SAKE BOMB: \$12
*Kirin Light,
Sake, Fun!*

SHANGHAI MULE: \$16
*ELYX Vodka, Sake,
cilantro, lime juice & house
made ginger beer.*

KATO-TINI: \$15

Bombay East Gin, shiso leaf, Cucumber, fresh squeezed lemon juice, agave. Shaken and served up.

THE JOJO: \$15

Stolichnaya Vodka, Strawberries, fresh lemon juice, St. Germain. Shaken and served up. Topped with Freixenet Brut.

PINK PANTHER: \$15

Don Julio Blanco, pomegranate juice, Pama liquor, lychee & yuzu juice. Shaken over a large rock.

CHUN LI: \$15

Cazadores Reposado, passion fruit, shichimi chili powder, lime juice. Shaken over rocks.

MIAMI VICE: \$15

Bacardi 8, sake, coconut, passion fruit & lychee juice. Shaken over rocks.

CRAZY 88: \$15

Yamazaki 12 year, Mandarin Napoleon liquor, yuzu juice. Shaken over a large rock.

FRENCH 125: \$15

Dusse VSOP Cognac, fresh squeezed lemon juice, homemade syrup. Shaken and served up. Topped with Freixenet Brut.

All cocktails available as a punch bowl for \$300

BEER

BOTTLES 12oz

Kirin: \$7
Kirin Light: \$7
Hitachino Red Rice Ale: \$8
Hitachino White Ale: \$8
Coedo Kyara India-Style Pale Lager: \$9
Coedo Beniaka Sweet Potato Lager: \$10
Coedo Shikkoku Black Lager: \$10

LARGE BOTTLES 22oz

KIRIN: \$12
Asahi: \$14
Sapporo: \$14



KARAOKE MENU

ROOM

*\$150 per hour food
and beverage minimum.
Two hour minimum.*

ABSOLUT ELYX ROOM

*\$250 per hour food
and beverage minimum.
Two hour minimum.*

D'USSÉ ROOM

*\$150 per hour food
and beverage minimum.
Two hour minimum.*

SAKE

SMALL

Filtered Sake:

Hakushika - Fresh & Light (Junmai Namachozo) 300ml - \$15
Soft, fresh & extremely light. Like drinking perfectly clean water.

Unfiltered Nigori:

Ozeki Unfiltered Nigori 375ml - \$15
*Unfiltered, slightly sweet, low acidity, full-bodied,
creamy and milky with tastes, white flowers, and honey.*

Homare Strawberry Nigori 375ml - \$20
*Sweet, thick and full of rich strawberry flavor.
This sake is very much a low alcohol strawberry smoothie.*

MEDIUM

Taiheikai - Pacific Ocean (Junmai Tokubetsu) 720ml - \$75
Depth, complex notes of honeydew melon & umami with a touch of sweet.

Takatenjin - Soul of the Sensei (Junmai Daiginjo) 720ml - \$115
*Delicious & vibrant, with silky smoothness & finesse. Notes of honeydew,
white pepper & jasmine. Slightly dry.*

Hakushika - Fresh & Light (Junmai Namachozo) 720ml - \$15
Soft, fresh & extremely light. Like drinking perfectly clean water.

Ozeki Unfiltered Nigori 720ml - \$45
*Unfiltered, slightly sweet, low acidity, full-bodied, creamy and milky
with tastes, white flowers, and honey.*

LARGE

Ozeki Unfiltered Nigori 1.8L - \$150
*Unfiltered, slightly sweet, low acidity, full-bodied, creamy and
milky with tastes, white flowers, and honey.*



BOTTLE MENU

VODKA

Belvedere - \$400
Grey Goose - \$400
Stoli Elit - \$400
Beluga Noble - \$400
Absolut Elyx - \$425
Belvedere Magnum - \$800
Grey Goose Magnum - \$800
Absolut Elyx Magnum - \$850
Beluga Gold - \$850

WHISKEY

Bulleit Rye - \$300
Jameson Irish - \$300
Elijah Craig 12 Bourbon - \$300
Bulleit Bourbon - \$300
Makers Mark - \$300
Jack Daniels - \$300
Blantons Bourbon - \$350
Four Roses Bourbon - \$350
Gentleman Jack - \$350

TEQUILA

Avion Silver - \$350
Corzo Silver - \$350
Don Julio Silver - \$400
Avion Reposado - \$400
Cazadores Reposado - \$400
Avion Anejo - \$425
Don Julio Reposado - \$450
Don Julio Anejo - \$474
Don Julio 1942 - \$650
Avion Silver Magnum - \$650

GIN

Bombay Sapphire - \$300
Bombay East - \$300
Plymouth - \$300
Oxley - \$300

RUM

Bacardi Superior - \$300
Bacardi 8 - \$300
Bacardi Heritage - \$300

SCOTCH

Glenlivet 12 - \$300
Laphroaig 10 - \$300
Aberfeldy 12 - \$300
Jonnie Walker Black Label - \$350
Lagavulin 16 - \$450
Macallan 18 - \$750
Jonnie Walker Blue Label - \$800

COGNAC

D'usse VSOP - \$400
D'usse XO - \$800

CHAMPAGNE

Beau Joie Brut - \$395
Beau Joie Rose Demi Sec - \$450
Beau Joie Rose - \$550
Perrier Jouet Belle Epoque Brut - \$695
Dom Perignon Brut - \$750
Perrier Jouet Belle Epoque Rose - \$795
Dom Perignon Rose - \$1000
Perrier Jouet Belle Epoque Brut Magnum - \$1200
Perrier Jouet Belle Epoque Rose Magnum - \$1600
Dom Perignon Brut Magnum - \$1800
Dom Perignon Rose Magnum - \$2800

RESQWATER \$8 EACH, OR SIX FOR \$40

All standard mixers included. | Mr. Pink or Bottled Water \$5 each, or 6 for \$25 | Bottle prices do not include sales tax. 20% service charge will be added.