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## COCKTAILS

14

### THE MOGA

rye whiskey, aged plum liqueur, crème de pêche, bitters

### ARCADE SMASH

Poire Williams, cane sugar shochu, lavender honey, orange, lemon

### WOMAN IN THE DUNES

FOR SASHA

barley shochu, coffee liqueur, iron amaro, toasted almond, heavy cream

### SLEEPWALK

lemongrass shochu, Yuzu Omoi, coconut, ginger, lime, rose

### DEVIL'S POCKET WATCH

scotch, sweet potato shochu, apricot liqueur, pistachio-cranberry maple

### THE ORB WEAVER

bourbon, artichoke amaro, Calpico, cucumber, lemon

### MYSTERY TRAIN

banana-infused sesame shochu, tequila, peanut butter, smoked paprika

### FOREST FOR THE TREES

SERVED COLD

savory-sweet shiitake mushroom dashi, yamahai genshu sake

### FIREFLY

Japanese Michelada

### BARTENDER'S CHOICE

Can't decide? Leave it to the professionals. Just give us a few hints and we'll take it from there.

\* For each sale of our namesake cocktail, a dollar will be donated to support the ACLU and Breast Cancer Research Foundation.

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## WINE

RED

### DAY WINES, VIN DE DAYS 2016

Pinot Noir,  
Willamette Valley, United States  
14 GL / 56 BTL

### WINE FOR THE WORLD, SUO RED COLLECTION NO. 2 2013

Bordeaux Blend,  
Helen Keplinger & Ntsiki Biyela; limited production  
17 GL / 70 BTL

### OCCHIPINTI, NERO D'AVOLA SICCAGNO 2014

Frappato,  
Nero d'Avola, Sicily, Italy  
80 BTL

WHITE

### SUAVIA, SOAVE CLASSICO 2015

Garganega,  
Soave, Italy  
12 GL / 48 BTL

### SYBILLE KUNTZ, QUALITATSWEIN TROCKEN 2012

Riesling,  
Mosel, Germany  
13 GL / 48 BTL

### DOMAINE JAEGER-DEFAIX, RULLY BLANC 1ER CRU LES CLOUX 2014

Burgundy, France  
65 BTL

SPARKLING

### CAVA NAME

Cava Type  
Cava Region  
0 GL / 0 BTL

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## SAKE

### SAKE NAME

Sake Sub Name (if applicable)  
Sake Type  
0 GL

### SAKE NAME

Sake Sub Name (if applicable)  
Sake Type  
0 GL

### SAKE NAME

Sake Sub Name (if applicable)  
Sake Type  
0 GL

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## BEER

### DRAFT

#### HOP KINE

AMERICAN PALE LAGER

Maui Brewing Co., Hawaii, 5.7%  
0

#### MODERN IPA

AMERICAN IPA

Evil Twin Brewing, New York, 6.0%  
0

#### SIP OF SUNSHINE

AMERICAN DOUBLE / IMPERIAL IPA

Lawson's Finest Liquids, Vermont, 8.0% ABV  
0

#### WHITE ALE

WITBIER

Hitachino Nest, Japan, 5.5%  
0

#### SAKURA

GOSE

Carton Brewing, New Jersey, 4.5%  
0

#### SORACHI ACE

BELGIAN STYLE ALE / FARMHOUSE SAISON

Brooklyn Brewery, New York, 7.6% ABV  
0

#### BENIACA

SWEET POTATO AMBER ALE

Coedo Brewery, Japan, 7.0% ABV  
0

#### SPEEDWAY STOUT, VIETNAMESE COFFEE

AMERICAN DOUBLE / IMPERIAL STOUT

AleSmith, California, 12.0% ABV  
0

### CAN / BOTTLE

#### YONA YONA ALE

AMERICAN PALE ALE

Yo-Ho Brewing Company, Japan, 5.5% ABV  
0

#### FIRST FRUIT

HARD CIDER

Ridge, Virginia  
0

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## FOOD MENU

#### OMU RICE

omelette. chicken rice. demi-glace sauce  
15

#### HAMBURGER STEAK

glazed carrot. demi-glace sauce  
18

#### BIFUTEKI

skirt steak. fried fingerling potato. sweet onion sauce  
21

#### SEAFOOD GRATIN

shrimp. scallop. asari clam. macaroni. four cheese  
15

#### CURRY DORIA

curry gratin. bechamel rice. four cheese  
15

#### EBI FRY

panko fried prawn. tartar sauce  
12

#### KARI KARI VEGETABLE RAMEN

crispy vegetables. vegetarian soy milk broth  
14

#### KANI CREAM CROQUETTE

snow crab. tartar sauce  
9

#### SALMON PASTRAMI

red onion. watercress. caper  
12

#### FRIED FINGERLING POTATO

homemade ketchup  
7

#### GRILLED CAESAR SALAD

little gem lettuce. parmigiano reggiano . garlic crouton  
9

#### POTATO SALAD

berkshire pork sausage. whole grain mustard  
6

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