

## COCKTAILS

Exotic Cosmopolitan	13
Belvedere Vodka, Soho Lychee Liqueur, Splash of Pomegranate & Lime Juice	
Lychee Maitai	10
Cruzan Rum, Soho Lychee Liqueur, Triple Sec, Orange Juice, Pineapple Juice, Myer's Dark Rum Float	
Lychee & Melon Martini*	14
Ketel One Vodka, Midori Melon Liqueur, Soho Lychee Liqueur, Splash Lime Sour	
Strawberry Balsamic Martini	10
Chopin Vodka, Balsamic Muddled Strawberries, Splash Sweetened Lime Juice	
Lychee Pomegrita*	10
Jose Cuervo Silver Tequila, Soho Lychee Liqueur, Lime Sour, Pomegranate Juice	
Sweet Peach Margarita*	10
Jose Cuervo Gold Tequila, NAVAN Natural Vanilla Liqueur, Peach Schnapps, Lime Sour, Orange Juice	
Tropical Margarita*	10
Jose Cuervo Gold Tequila & Mango Liqueur, Lime Sour, Pineapple Juice	
Mango Coconut Martini*	14
Ketel One Vodka, Malibu Rum, Mango Liqueur, Orange Juice, Pineapple Juice	

\*= Ladies ½ off Selected Cocktails during Happy Hour

## SAKE by the GLASS

Yuzu Sake, Junmai	8
Kome Kome Kamoizumi	11
Otokoyama, Junmai**	10
Kikusui, Junmai Ginjo	10
Yukino Boshu, Ginjo	11
Jozen Mizunogotoshi, Ginjo	9
House Hot Sake**	8

## WINE by the GLASS

Zellina, Pinot Grigio	8
Oyster Bay, Sauvignon Blanc	8
Cloudy Bay, Sauvignon Blanc	13
Snap Dragon, Riesling	7
14 Hands, Chardonnay	8
Newton Red Label, Chardonnay	12
Davis Bynum, Pinot Noir	11
Consilence, Pinot Noir	14
Snap Dragon, Red Zinfandel Blend	8
14 Hands, Merlot	8
Leese-Fitch, Merlot	11
Tintara, Shiraz	7
14 Hands, Cabernet Sauvignon	8
Simi, Cabernet Sauvignon	13

## BEER

Bud Light	4.5	Budweiser	4.5
Hoegaarden	6	Asahi	5
Corona	5	Sapporo	5
Stella	5	Newcastle	5
Seasonal Brew	5	O'douls	4.5

## SPIRITS

<u>Vodka</u>		<u>Rum</u>	
Belvedere	9	Bacardi	6
Chopin	10	Capt. Morgan	6
Grey Goose	10	Cruzan	7
Ketel One	9	<u>Tequila</u>	
Stoli	7	Cuervo Gold	8
<u>Whiskey</u>		Cuervo Silver	7
Chivas Regal	12	Patron Silver	12
Crown Royal	10	Sauza Hornitos	6
Glenlivet 12 Yr	12	<u>Gin</u>	
Johnny Walker Black	7	Beefeater	6
Jim Beam	6	Bombay Sapphire	8
Maker's Mark	10	Hendricks	8

## HAPPY HOUR

Daily: 3:00pm – 6:00pm  
(Only Available at the Bar/Lounge)

### DRINKS

Premium Well-Cocktails: (Maximum 2 Mixers)	5
14 Hands, Chardonnay	5
Snap Dragon, Red Zinfandel Blend	5
Otokoyama, Junmai	5
House Hot Sake	5
Asahi	3
Budwiser	3
Bud Light	3

(Subject to Change)

### FOOD

Okaki Crusted Chicken Strips Sesame-Soy Dipping Sauce	6
King Crab & Shrimp Ravioli Gyoza Skin Ravioli with King Crab, Black Tiger Prawn, Brandied Shiitakes Broccoli, Tomato Cream Sauce	7
Okaki Asparagus Tempura Battered with Okaki, Lemon	7
Shiitake Mushroom Frites Crispy Shiitakes, Sweet Potato, Yam, Red Beet, Lotus Root, Truffle Crème Fraiche	7
Slow Braised Pork Belly Kakuni Japanese Mustard Aioli	8.5
Pan Seared Kinoko Chicken Breast Pommes Puree, Balsamic-Soy Reduction, Yuzu Kosho	8.5
Sea Bream or White Prawn Tempura Pernod-Dill Cream	9

## \$6 SMALL PLATES MENU

(Only Available at the Bar/Lounge)

### Shrimp Cocktail (5pc)

Wasabi-Nori Cocktail Sauce

### Ceviche

Best of Season Seafood, Tomato, Onion, Avocado, Shallots, Yuzu,  
Lemon & Orange Juices, Radicchio

### Petite Dungeness Crab Salad

Mixed Greens, Yuzu Vinaigrette

### Crunchy Chicken Salad

Mixed Greens, Asparagus, Julienne Carrots, Sesame-Soy Dressing

### Prosciutto di Parma "Maki"

Seasonal Fruit or Vegetables, Extra Virgin Olive Oil, Balsamic Reduction, Basil,  
Shaved Parmesan

### Redondo Roll

Whitefish Tempura & Asparagus, Topped with Eel & Avocado

### South Bay Roll

Shrimp Tempura, Spicy Tuna, Siracha Aioli, Salsa Verde

### California Roll

Blue Crab, Aioli, Avocado, Salmon Roe

(Items subject to change based on availability)

(Please, No Additional Promotions, Substitutions or Coupons)

### DESSERTS

Chocolate Cake
Green Tea Tiramisu
Asian Apple Crisps
Panna Cotta
Azuki-Yokan Cheesecake
Orange Jewel Wedges
8

Cheese Plate

9