

## Cocktails

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|--|--|---|---|
|  | <b>WAR FASHIONED</b> 25<br>Toki Suntory, Eagle Rare 10yr, Haku smoked shoyu, maple & black walnut bitters  |  | <b>SCARLET LETTER</b> 24<br>D'ussé, Montenegro, blood orange, cashew orgeat & citrus                    |
|  | <b>MS. UNDERSTOOD</b> 25<br>Centenario Reposado, Ojo de Tigre, cinnamon, orange, espresso & chocolate shavings   |  | <b>WASABI DIARIES</b> 23<br>Tito's, Dassai 45 sake, ginger & wasabi stuffed olive                       |
|  | <b>LYCHEE BLOSSOM</b> 23<br>Grey Goose, St-Germain, strawberry, ginger, lemongrass & lychee  |  | <b>NOT YOUR CUP OF TEA</b> 25<br>jasmine infused Shochu, Ume Plum, honey & charred lemon                |
|  | <b>THE TRIGGER</b> 23<br>shiso infused Hendrick's, Mandarine Napoleon, hibiscus, citrus & chia seed  |  | <b>CALL ME IN THE MORNING</b> 25<br>Dobel Blanco, 400 Conejos, pamplemousse, smoke, fire, herb & sesame |
|  | <b>THE TRAVELING HIGBALL</b> 23<br><b>CHOOSE YOUR JOURNEY:</b><br>London (Gin)   France (Vodka)   Japan (Whisky)<br>Joto Yuzu Sake, Citrus Herb Blanc, lavender butterfly peaflower tea & fizz |  | <b>TAIL OF THE DRAGON</b> 24<br>Código Blanco, dragon's breath, cucumber, yuzu, foam & togarashi salt   |



**LOST IN TRANSLATION** 35  
Patrón Reposado, vanilla, raspberry Rosé, yuzu, orange rose oil, foam & flare

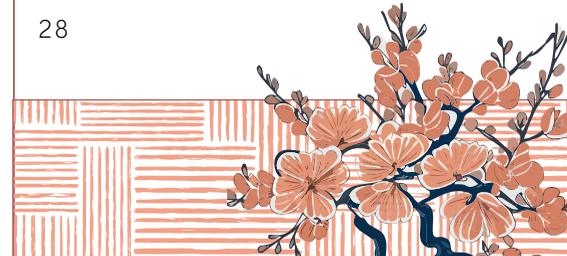


**KESSAKU TINI** 25  
**CHOICE OF VODKA OR GIN, SAKE RINSE**  
goat cheese stuffed shishito pepper

### The Nazo 'Omakase'

sip in secrecy: inquire about our bartenders hidden cards

28



## Snacks & Sushi

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|--|---|---|
| <b>EDAMAME</b> 10<br>yuzu, chili garlic crisp                              | <b>SASHIMI</b> 28<br>shiso, scallions, yuzu kosho                                     | <b>KING CRAB</b> 31<br>truffle, togarashi aioli, drawn butter     |
| <b>MARINATED CUCUMBERS</b> 12<br>wakame, shiso, scallions, ginger dressing | <b>FROSTED HAMACHI CRUDO</b> 21<br>citrus ponzu, coriander blossom, chili & shiso oil | <b>SPICY TUNA</b> 21<br>chili oil, avocado, crispy shallot        |
| <b>TUNA TARTARE</b> 24<br>sweet soy, sesame, wonton chips                  | <b>NIGIRI</b> 41<br>A5 wagyu, bluefin tuna, hamachi, ora king salmon                  | <b>SALMON MISO</b> 21<br>bubu arare, avocado, eel sauce           |
|  |   | <b>WAGYU JALAPEÑO</b> 41<br>grilled asparagus, avocado, scallions |

### Shio Duck & Wagyu Ramen

springy noodles, soy cured duck egg, Szechuan chili crunch, marinated shitakes

28

### Hand Roll Dozo

osetra caviar, wagyu, king crab, ikura, spicy tuna, warm rice, wontons, crispies, herbs & lettuce cups

75

### Kessaku Tower

A5 & caviar, sashimi, king crab, spicy tuna & sushi rolls

250

## Ai no Kaiseki *A Meal of Love* 150 PER PERSON

- OYSTER**  
white soy mignonette, ponzu marinated pear, serrano
- EDAMAME**  
yuzu, togarashi
- MARINATED CUCUMBERS**  
wakame, shiso, scallions, ginger dressing
- KESSAKU TOWER**  
wagyu steak tartare, king crab roll, sashimi, spicy tuna, wontons, salmon nigiri

### ADDITIONALLY AVAILABLE

- A5 & CAVIAR | 24
- LOBSTER ROLL | 32
- A5 RIBEYE CAP FROM THE HEARTH - 3 OZ | 125

**DESSERT**

**"MY LOVE"**

strawberry, hazelnut, chocolate