

Cocktails



OJIISAN OLD FASHIONED 23
suntory toki, citrus demerara & house bitters blend



I DREAM OF LYCHEE 23
grey goose, st-germain, lychee juice & citrus



BEAUTIFUL STRANGER 24
ghost tequila, lo-fi gentian, cactus berry, lime & togarashi salt



JADED 23
hendrick's, midori, cucumber & lime juice



TRIGGERED 23
tito's, mandarine napoleon, hibiscus, ginger, citrus & rose water



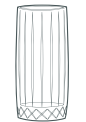
BETTER UNDERSTOOD 24
código blanco, licor 43, amaro montenegro, cinnamon, orange & illy whole bean



CALL ME IN THE MORNING 23
dobel silver, 400 conejos, pamplemousse, smoke, fire, herb & sesame



NOT YOUR CUP OF TEA 24
jasmine infused shochu, ume plum, honey & charred lemon



YUZU MIZU 23
código blanco, yuzu sake & topo chico



KESSAKU TINI 30
tito's or hendrick's, sake essence & caviar bump



Lost in Translation

patrón reposado, vanilla, raspberry rosé, yuzu, orange rose oil, foam & flare

35

The Nazo 'Omakase'

sip in secrecy: inquire about our bartenders hidden cards

28



No Hangover Energy



DESIGNATED DRIVER 18
lyre's tequila alternative, orange oleo, jalapeño, lime, tajin



ITALIAN COUSIN 18
giffard elderflower, mint, lemon, lyre's classico brut



PHONY NEGRONI 18
floral, citrus, bitter



LYRE'S AMALFI SPRITZ 18
bittersweet, herbal, citrusy



Snacks

EDAMAME 10
yuzu, chili garlic crisp

MARINATED CUCUMBERS 12
wakame, shiso, scallions, ginger dressing

TUNA TARTARE* 24
sweet soy, sesame, wonton chips

RED SNAPPER CRUDO* 22
peach ponzu, house made kosho, smoked sea salt, shiso

Nigiris/Sashimi

A5 WAGYU & CAVIAR* 15

HAMACHI* 8/32

AKAMI TUNA* 8/32

CHUTORO* 12/36

ORA KING SALMON* 8/32

TAI* 7/21

SMOKED IKURA* 10

Rolls

KING CRAB* 31
truffle, togarashi aioli, drawn butter

SPICY TUNA* 21
chili oil, avocado, crispy shallot

SALMON MISO* 21
bubu arare, avocado, eel sauce

WAGYU JALAPEÑO* 41
grilled asparagus, avocado, scallions

JALAPEÑO HAMACHI* 18
avocado, cucumber, aji amarillo

Hand Roll Dozo*

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

50

Kessaku Tower*

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

150

Desserts

YUZU 20
black sesame mousse, yuzu, vanilla sable

SUNDAE 20
banana ice cream, bubu arare, strawberries, chocolate sauce

MATCHA TIRAMISU 17
homemade ladyfingers, matcha mascarpone mousse

TROPICAL SORBET 17
passion fruit & lychee sorbet infuse with mint

KAKIGORI 17
lychee syrup, vanilla sponge cake, vanilla ice cream, condensed milk

* these items are cooked to order and may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness