

Cocktails



OJIISAN OLD FASHIONED 23

suntory toki, citrus demerara
& house bitters blend



BETTER UNDERSTOOD 24

código blanco, licor 43, amaro montenegro,
cinnamon, orange & whole bean espresso



I DREAM OF LYCHEE 23

grey goose, st-germain, lychee juice
& citrus



CALL ME IN THE MORNING 23

gran centenario reposado, pamplemousse,
basil, jalapeño, lime & black sesame rim



BEAUTIFUL STRANGER 24

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



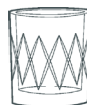
NOT YOUR CUP OF TEA 24

jasmine-infused shochu, ume plum, honey
& charred lemon



JADED 23

hendrick's, midori, cucumber & lime juice



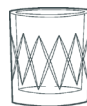
SMOKY UME MARGARITA 23

400 conejos, hakutsuru ume plum, yuzu
sake & lime



TRIGGERED 23

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



SHIRO NEGRONI 22

roku gin, carpano bianco & luxardo bitter



傑作

Silk & Stone 50

patrón el cielo, hakutsuru plum,
hibiscus white peach cordial, yuzu & orange bitters

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

MATCHA TIRAMISU 17
homemade ladyfingers,
matcha mascarpone mousse

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

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

TROPICAL SORBET 17
passion fruit & lychee sorbet
infuse with mint

* 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