

# 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



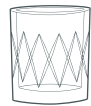
**JADED** 23  
hendrick's, midori, cucumber & lime juice



**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 18



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



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



**PHONY NEGRONI**  
floral, citrus, bitter



**LYRE'S AMALFI SPRITZ**  
bittersweet, herbal, citrusy

# Snacks & Sushi

**EDAMAME** 10  
yuzu, chili garlic crisp

**MARINATED CUCUMBERS** 12  
wakame, shiso, scallions, ginger dressing

**TUNA TARTARE\*** 24  
sweet soy, sesame, wonton chips

**SASHIMI\*** 28  
shiso, scallions, yuzu kosho

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

**NIGIRI\*** 41  
A5 wagyu, bluefin tuna, hamachi, ora king salmon

# 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



## 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

## Bonsai 150 PER PERSON

**GREEN TEA SERVICE**  
Kyoto cherry blossom, Shizuoka matcha

**EDAMAME**  
yuzu, togarashi

**MARINATED CUCUMBERS**  
wakame, shiso, scallions, ginger dressing

**BONSAI TOWER\***  
wagyu steak tartare, king crab roll, sashimi, spicy tuna, wontons, salmon nigiri

## ADDITIONALLY AVAILABLE

A5 & CAVIAR\* | 24

LOBSTER ROLL\* | 32

## DESSERT

### MATCHA TIRAMISU

ladyfingers, mascarpone mousse

\* 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