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 napoléon, hibiscus, ginger, citrus & rose water

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

CALL ME IN THE MORNING 23
gran centenario reposado, pamplemousse, basil, jalapeño, lime & black sesame rim

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

SMOKY UME MARGARITA 23
400 conejos, hakutsuru ume plum, yuzu sake & lime

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

Zero-Proof

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

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

Desserts

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

MATCHA TIRAMISU 17
homemade ladyfingers, matcha mascarpone mousse

SORBET 12
black mission fig, tarragon, olive oil

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

Snacks

EDAMAME 10
yuzu, chili garlic crisp

MARINATED CUCUMBERS 12
wakame, shiso, scallions, ginger dressing

TUNA TARTARE* 24
sweet soy, sesame, wonton chips

SALMON CRUDO* 22
coconut broth, lemongrass, chili oil, shiso

OCTOPUS SKEWER 10
crispy shallot, unagi sauce, scallions

CRAB RANGOONS 12
fresh crab, sweet chili sauce

BEEF & BROCCOLI* 28
rosewood wagyu, smoked soy, serrano

Nigiri & Sashimi

A5 WAGYU & CAVIAR* 15

HAMACHI* 7/21

BLUEFIN TUNA* 8/24

CHUTORO* 12/36

ŌRA KING SALMON* 7/21

HOKKAIDO SCALLOPS* 10

Rolls

KING CRAB 24
truffle, togarashi aioli, drawn butter

SPICY TUNA* 18
togarashi aioli, avocado, crispy shallot

SALMON MISO* 18
bubu arare, eel sauce, avocado

FIRECRACKER PRAWN 24
tempura crunchies, avocado, scallions

JALAPEÑO HAMACHI* 18
avocado, cucumber, aji amarillo

Omakase

55

First Course

MARINATED CUCUMBERS
wakame, shiso, scallions, ginger dressing

EDAMAME
yuzu, chili garlic crisp

SALMON MISO* (2 PC)
bubu arare, avocado, eel sauce

SPICY TUNA* (2 PC)
chili oil, avocado, crispy shallot

Second Course

CHOICE OF

MISO COD*
brown butter ponzu, ginger, leek, shiso

CHICKEN KARAAGE
yuzu aioli, chili, fresh herbs

BEEF & BROCCOLI*
rosewood wagyu, smoked soy, serrano

Dessert

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

Kessaku Tower* 150

a5 & caviar, salmon belly, sashimi, king crab, spicy tuna & jalapeño hamachi

*Parties of 6 or more sill be subject to a 20% service charge.
*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.