



cocktails

- The Daily Booze** (floral, citrus forward) 15
jasmine infused wheatley vodka, lemon- jasmine oleo, honey, italicus, lillet blanc
- Comfortably Numb** 14
Wheatley vodka, lychee, vanilla, Thai chili-mango syrup, lime, Thai chili-sugar rim
- Petals & Promises** (citrus forward, floral, fruity) 15
hibiscus infused gin, giffard framboise, amaro nonino, lemon, orgeat, hibiscus oil, brut
- "Guava" mente** (clarified, sweet & light spice) 14
corazon blanco, dry curacao, velvet felellum, yuzu, lime, aloe-guava shrub, thai basil-lime oleo
- Spice Spice Baby** (blackberry pie) 14
orange spice infused corazon blanco tequila, spiced clove - blackberry shrub, gran gala, chambord, pasubio, lemon lime cordial
- Ash & Citrus** (spirit forward, bright, resinous) 15
lemongrass infused los vecinos mezcal, ancho reyes, clementino, kaffir lime-saffron syrup
- Cookie "Mon"ster** (spirit forward, decadent) 15
diplomatico mantuano, biscotti liqueur, pandan, cocchi di torino, xocolatl mole bitters
- Miyazaki Moment** (spirit forward, herbacious, bright) 25
A5 miyazaki fat washed hibiki harmony, grapefruit- ginger oleo, carpano antica, grapefruit bitters, black pepper
- A Clockwork Orange** (spirit forward, rich, savory) 16
duck fat washed old forester rye, benedictine, cynar, fig syrup, honey & orange bitters
- Smoking Gun** (smoked, spirit forward, warm) 16
barrel aged old forester 1910, zirbenz stone pine liqueur, all spice liqueur, citrus bitters, apple cider demerara
- Seasonal Saigon Martini** (creamy, rich, indulgent) 14
vietnamese coffee, wheatly vodka, half and half, vanilla, pistachio orgeat, creme de cacao, sea salt

bubbles

- Blanc de Blancs**, jean louis cuvee, brut, FR 11 • 44
- Brut Sparkling Rose**, francois montand, FR 12 • 48
- Prosecco**, ca' stele, extra sec, IT, n/v 12 • 48

n/a bev

- Soda pop** 4
cherry coke • diet coke • ginger ale • sprite
- Ramune** select flavors of japanese soda 6
- Thai Tea** served over ice 6
- Vietnamese Iced Coffee** strong & sweet 6
- Mocktail** Thai chili mango limeade 8
- Green Tea Service** serves two 6
- French Press Coffee service** serves two 9
- Non-Alcoholic Asahi** 6
asahi brewing co, tokyo, Japan

sweets

- Strawberry Olive Oil Cake** 12
strawberry fluid gel, matcha pistachio ice cream, pistachio soil
- P.M.S. *fresh baked - please allow up to 20 minutes*** 10
chocolate & peanut butter lava cake, salted caramel ice cream, raspberry coulis, peanut butter powder

- S (junmai) honjozo**
 - Hakkaisan Tokubetsu 17 • 46 • 85
 - Amabuki "Black Rice" 21 • 52 • 98
 - Onda 88 14 • 38 • 70
- (junmai) ginjo**
 - Narutotai 19 • 52 • 96
 - White Sun 24 • 66 • 123
 - Dragon God 17 • 47 • 86
- (junmai) daiginjo**
 - Dassai 45 21 • 58 • 107
 - Tears of Dawn 19 • 53 • 99
 - Koimari 26 • 72 • 132
 - Dragonfly 339

k nigori

- Kunizakari** 14 • 34 • 68
- Dasai 45** 23 • 63 • 117
- Snow Maiden** 12 • 28 • 56

S bourbon & other

- Booker's "Master Distillers Batch"** 35
- Blanton's** 25
- E.H. Taylor Single Barrel** 23
- Woodford Madeira Cask** 45
- James E Pepper** 15
- Henry Mckenna 10yr** 18
- Whistle Pig Snout to Tail 10yr** 25
- Bardstown Bourbon** 16
- Elijah Craig 18yr** 50
- Maker Keepers Release** 23
- Old Forester Birthday** 65

single serves

- "Demon Slayer" Juice Box** 180mL 9
- "Way of the Warrior" Can** 180mL 17
- Kikusui Perfect Snow** 180mL 22
- I Love Sushi** 180mL 23
- Kikusui Gold Can** 180mL 18
- Kikusui Sparkling** 180mL 28

Bucket 'o Sake (3pack • 6pack) 35 • 70

kikusui perfect snow cup
way of the warrior can
"demon slayer" juice box

glass • half bottle • bottle

rye whiskey

- Angel's Envy Rye** 25
- Woodford Rye** 13
- Whistle Pig 12yr** 40
- Whistle Pig 15yr** 56
- High West Midwinter Dram** 45
- Sazerac 125 Proof** 13
- Sagamore Small Batch** 13

japanese whisky

- Takamine 8yr** 25
- Suntory "The Hakushu" 12yr** 60
- Ichiro's "Malt & Grain"** 25
- Oku Aizu (rice whisky)** 28
- Suntory "The Yamazaki" 12yr** 60
- Hibiki Harmony** 25
- That Boutique-Y Whisky (10z pour)** 26

Wines by the Bottle & Full Spirits List Available - Please Ask your Server

white wine

- Pinot Grigio**, terre di rai, Italy 12 • 48
- Chenin Blanc** l'ecole 41, yakama valley, WA 14 • 56
- Dry Riesling**, wittman, rheinhessen, Germany 16 • 64
- Sauvignon Blanc**, mohua, marlborough, NZ 14 • 56
- Vinho Verde**, joao ramos, loureiro, Portugal 13 • 52
- Chardonnay**, raeburn, russian river valley, CA 16 • 64

red wine

- Pinot Noir** planet oregon, willamette valley, OR 14 • 64
- Pinot Noir** calera, central coast, CA 16 • 64
- Malbec**, tilia, mendoza, AR 12 • 48
- Red Blend** tapestry, paso robles, CA 14 • 56
- Beaujolais** mommessin, beaujolais, FR 15 • 60
- Cabernet Blend** chockablock by ghostblock, napa, CA 15 • 60
- Cabernet** beringer, knights valley, CA 15 • 60
- Non Alcoholic Cabernet**, luminara, napa valley, CA 14 • 56

draft beer

- Sapporo** 5% 8
japanese lager
- Guava Waves Wheat Ale** 5.5% 11
no seasons brewing, miami FL
- Belgian Tripel** 7.5% 12
st. bernardus, watou, belgium
- Hitachino Dai Dai IPA** 6.1% 15
kiuchi brewery, japan
- Sun Haze IPA** 5.5% 11
sun lab brewing, bradenton, FL
- Fruited Berliner Weisse** 5.6% 12
parish brewing co., LA
- Rollin' Derby Irish Red Ale** 5% 10
florida avenue brewing, tampa, FL
- 7 Layer Milk Stout** 5.5% 12
bowigens beer company, FL

packaged beer

- 196 Vodka Seltzer** 5.5% 7
beam suntime import co.
- Oolong Kolsch** 4.8% 10
OEC brewing, Oxford, CT
- Hitachino Nest Red Rice** 7% 13
kiuchi brewing, Naka, JP
- Sorry Umami IPA** 6.5% 15
yoho brewing, japan
- Strawberry Apple Cider** 5% 8
ciderboys brewing, central wisconsin
- Lucky Chicken Red IPA** 5.5% 12
kizakura brewing, kyoto, Japan
- Ginga Kogen** 5.5% 15
wagadake, japan
- Pumpkin Ale** 5.9% 15
myth k brewing
- Vanilla Barrel Cream Ale** 5.5% 10
lexington brewing, KY

flights

- Tequila Flight** 30
• blanco, • reposado, • anejo
- Sake Flight** 27
• hakkaisan, • kunizakari, • dragon god
- Japanese Whisky Flight** 25
• fuji, • toki, • nikka coffey grain
- Whisky "Omakase"** 50
bartender's choice of premium Japanese whisky
- 10 Year Whisky Flight** 25
• henry mckenna • eagle rare • whistle pig

team

- Chef | Owner** Chau Trinh
 - General Manager** Joseph Boyer
 - AGM | Events Coordinator** Daniela Vanegas
 - Sous Chef** Luis Rivera
 - Bar Manager** Dylan Cook
 - Mama** Mai Tran
 - Jack Daniels' biggest contributor** Lou Waldman
- Parties of 6 or more are subject to a 20% gratuity
Guest checks may only be split a maximum of three ways