

C O C K T A I L S

Smoked Mule 23

Herradura Blanco Tequila, Doce Mezcal, Cold-Pressed Fuji Apples, Ginger Purée, Cucumber, Fresh Lime, Angostura Bitters

Crème Rosette 22

Rose Tea Infused Stoli Elit, Japanese Basil Yogurt, White Peach Purée, Fresh Lime, Moroccan Rose Water Mist

Lychee Martini 24

Mandarin Infused Haku Vodka, Lychee Purée, Tahitian Vanilla, Fresh Lavender

Yamamomo Framboise 20

Desiderio Jeio Prosecco, St Germain, Japanese Mountain Peach Purée, Raspberry Jam, Fresh Lemongrass

Sesame Dark and Stormy 20

Pyrat XO Rum 15 Years, Roasted Sesame, Nutmeg, Tahitian Vanilla, Fresh Lime, Ginger Purée, Black Sesame Powder

Shiso Cucumber 23

6 o'clock Gin, Muddled Shiso & Cucumber, Fresh Lemon

Dry Saketini 22

Grey Goose Vodka, Kira Sake, Cucumber

Shishito Jalapeño Margarita 24

Cimarron Blanco Tequila, Jalapeño Agave, Fresh Lime, Shishito Pepper

Toasted Barley Old Fashioned 24

Mugicha-Infused Suntory Toki, Agave, Walnut Bitters, Angostura Bitters, Orange Peel

Espresso Martini 24

Tito's Vodka, BONDST Exclusive Sake, Mr. Black, Vanilla Simple Syrup

NON-ALCOHOLIC

Fresh Ginger Ale 14

House-made Ginger Syrup

BONDST Iced Tea 14

Jasmine-Infused Green Tea, Japanese White Peach

B E E R

Asahi Super Dry	14	Rydeen IPA	17
Kirin Ichiban	14	Hitachino IPA	15
Kirin Lite	14	Hitachino White Ale	17
Sapporo	14	Hitachino Red Rice Ale	17
Suntory Draft	15	Hitachino Yuzu Ginger NA	15