

MIMI KAKUSHI

Applicable taxes and a 20% service charge will be added to all checks.

KINTARŌ

YAMAKI	\$23
A light and refreshing cocktail with smoky Casamigos Mezcal undertones, infused with chili spice and notes of watermelon.	
TOKORAMO	\$21
This East-meets-West Americano cocktail marries bold Campari, velvety Mancino Rosso vermouth, and effervescent Japanese cherry sencha kombucha.	
AH-KEE	\$21
A clean and crisp Mount Gay rum cocktail, which surprises with sweet coffee & vanilla notes against a sharp citrus tang and a touch of matcha tea. (D)	
KIMURA	\$45
This old-fashioned-style cocktail marries bold Macallan 12 whiskey with sweet umeshu, herbal rooibos, and smooth coconut water for a powerful yet refined experience.	
SAITO SAN	\$21
The vibrant notes of Cointreau, coriander and ginger, and subtle heat from chili reflect the staples of Burmese cuisine.	
TSURU-NITA	\$22
A soft & silky No. 3 gin-based cocktail, with a hint of yuzu sharpness and umeshu sweetness.	
TAMURA	\$24
This cocktail weaves smoky Illegal Mezcal with herbaceous Japanese wheatgrass with fresh greens and crisp cucumber soda into a delicate, verdant experience.	
SHIZEN	\$26
A light and refreshing highball cocktail based on Ketel One Vodka featuring delightful natural (“shizen”) notes of melon and tomato.	
SAYONARA	\$26
Based on the Italian Negroni, but with a distinctly Japanese influence thanks to the umeshu – a liqueur made from ume plums. A perfect aperitivo with a kick.	
TAHONA	\$28
This light and refreshing margarita style cocktail blends Don Julio Blanco tequila with tropical mango, Cointreau, and herbaceous lemongrass, evoking this secret island romance and garnished with edible pearls.	
TATSU	\$29
This cocktail is based on Bulleit whiskey evoking the umami-rich, earthy, and subtly sweet essence of a Japanese mountainside, layered with depth and quiet contemplation. (N) (D)	
NARA NARA	\$38
A stylish and flawless The Botanist Gin Martini that’s generous on the alcohol and served inside a block of ice at –4°F. One of the coldest Martinis in the world.	

(V) Vegetarians - (N) Nuts - (S) Shellfish - (A) Alcohol - (GF) Gluten-free - (D) Dairy

Menu Disclaimer. Applicable taxes and a 20% service charge will be added to all checks.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for individuals with certain medical conditions. Several menu items may contain common allergens, including peanuts, tree nuts, fish, shellfish, eggs, milk, soy, and gluten. Please ensure guests are encouraged to notify their server of any food allergies. There is a risk associated with consuming raw oysters. Individuals may be at greater risk of serious illness and are encouraged to consume oysters fully cooked. If guests are unsure of their personal risk, they should consult a physician.

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0% ABV-COCKTAILS

HAKA	\$16
Lyre's Italian bitter infused genmaicha & sage, elderflower, yuzu tonic. A perfectly bitter, fizzy, and sweet aperitivo.	
YUAKU	\$16
Lyre's Dry London, chamomile tea, peach, lemon, whey. A refreshing mocktail with calming chamomile tea, sweet peach, and a hint of tart lemon for balance.	
GENSO	\$16
Lyre's American malt, coffee, yuzu, strawberry, matcha. A sweet and sour mocktail with notes of coffee, yuzu and strawberry.	
KIOKU	\$16
Lyre's Dry London, blood orange, grapefruit, cilantro, tonic. A crisp mocktail with a citrusy notes of grapefruit and bloody orange.	

MOCKTAILS

YUKI	\$15
Watermelon, peach, rooibos & black tea cordial, lemon.	
UME-KO	\$15
Genmaicha tea, lemongrass cordial, yuzu	
O-RYU	\$15
Togarashi spiced bell pepper cordial, verjuice, soda.	
TOYA	\$15
Pineapple juice, passion fruit, vanilla, mixed berries.	

0% ABV-BEER

Asahi Super Dry 0.0%	\$10
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SAKE BY THE CARAFE

Cold and Warm	300 ML
Ryujin Kakushi Ginjo, Gunma Seimaibuai : 55% alc : 16% Fresh and fruit-forward, with a plush, cream-like mouthfeel with beautiful finish	\$38
Dassai 45 Junmai Daiginjo, Yamaguchi Seimaibuai : 45% alc: 15% Clean and easy drinking, fruity notes and acidity remind us of muscat grape	\$44

SAKE BY THE BOTTLE

Sparkling Sake	360 ML
Shichiken Yama No Kassumi Sparkling Sake, Yamanashi Seimaibuai : 50% alc : 13% Pronounced aromas of rare cheesecake, butter, pineapple, and coconut cream	\$72

Nigori Sake	300 ML
Kikushi Perfect Snow, Nigori, Niigata Seimaibuai : 80% alc : 21% Robust and complex with aromas of green apple and honey, with very creamy texture	\$35

Junmai Tokubetsu / Tokubetsu	720ML
Suigei Drunken Whale Tokubetsu Junmai, Kochi Seimaibuai : 55% alc: 15% Great balance of umami, acidity, and dryness with subtle hints of sweet rice and clean finish	\$63
Sotu, Junmai Seimaibuai : 60% alc: 14% Floral and fruity aroma with notes of pear and cream along with light grain.	\$80
Nanbu Bijin Tokubetsu, Iwate Seimaibuai : 55% alc: 15% Fully rounded texture with light and clean sweetness of melon and pear.	\$110

Junmai Ginjo / Ginjo	720ML
Niwa No Uguisu Junmai Ginjo, Yamaguchi Seimaibuai : 60% alc: 15% Aromatic with green melons notes, vibrantly crisp and textured on the palate	\$81
Toko Sunrise Junmai Ginjo, Yamagata Seimaibuai : 55% alc: 15% Grassy, floral aromas with green apple and melon. The finish is soft and smooth	\$96
Shiokawa Cowboy Yamahai Junmai Ginjo, Niigata Seimaibuai : 60% alc: 17% Aromas of vanilla, cocoa, hickory smoke with a smooth finish	\$100
Katsuyama Ken Junmai Ginjo, Miyagi Seimaibuai : 50% alc: 15% Clean, smooth, crisp with flavors of apple, blackberry and pomegranate with dry flinty finish	\$168

SAKE BY THE BOTTLE

Junmai Daiginjo / Daiginjo

720 ML

KORI KAKUSHI - ICE CEREMONY

Dassai 45 Junmai Daiginjo, Yamaguchi

\$106

Seimaibuai : 45% alc : 15%

Clean and easy drinking, fruity notes and acidity remind us of muscat grapes

Nanbu Bijin "Shinpaku", Iwate

\$126

Seimaibuai : 50% alc : 15.3%

The flavor is fluffy and luscious, creating a sweet rice aroma

Soto Junmai Daiginjo

\$130

Seimaibuai : 45% alc : 15.5%

Full-bodied, with aromas of Gala apple, flavors of melon and cucumber, and a crisp, clean finish.

Hakkaisan Yukimuro Junmai Daiginjo, Niigata

\$231

Seimaibuai : 45% alc : 15%

Aged in snow for 3 years, umami-forward, smooth-textured with palate of ripe melon and crisp, clean finish

Dassai 23 Junmai Daiginjo "Hayata", Yamaguchi

\$276

Seimaibuai : 23% alc : 16%

Creamy mouthfeel with a very rich body and zesty finish

Daishinsu Equilibrium Junmai Daiginjo, Nagano

\$288

Seimaibuai : 38% alc : 16%

Elegant, luscious and balanced with aromas of pineapple, rose & coconut cream

Tentakas Silent Stream Junmai Daiginjo, Tochigi

\$359

Seimaibuai : 35% alc : 16.5%

Lychee nose & vibrant acidity, medium bodied with honeydew flavor & clean finish

Izumibashi Gold Dragonfly Junmai Daiginjo, Kanagawa

\$384

Seimaibuai : 35% alc : 15%

Made from Ebina's estate grown Rakufumai sake rice, aroma of tropical fruits with smooth mouthfeel, elegant umami and acidity

Kikusui Kuramitsu Junmai Daiginjo, Niigata

\$477

Seimaibuai : 23% alc : 15%

Opulent aroma and rich flavor enchant with notes of citrus, peach, lychee and grapes

Born Chogin Junmai Daiginjo, Fukui

\$632

Seimaibuai : 20% alc : 16%

Served at Imperial Court of Japan, fragrantly complex, umami palate, refreshing notes of citrus and freesia petals

Dassai Beyond, Junmai Daiginjo, Yamaguchi

\$1380

Seimaibuai : 18% alc : 16%

Elegant nose of Lily flower, touch of tropical fruits note with velvety texture

SHOCHU

60ML

Chiyonosono 8000 Generations

\$10

Sake Kasu, alc: 25%

Medium-bodied with hints of honeydew and natural rice flavors

WINE BY THE GLASS

Champagne Brut

Taittinger, La Française	Champagne, France	\$36
Moët & Chandon, Impérial	Champagne, France	\$40
Veuve Clicquot, Yellow Label	Champagne, France	\$45

Champagne Rosé

Ruinart		\$65
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Sparkling

Torresella Prosecco	Veneto, Italy	\$17
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White

Trimbach, Riesling	Alsace, France	\$18
Jermann, Pinot Grigio	Friuli-Venezia Giulia, Italy	\$20
Sinegal Estate, Sauvignon Blanc	Napa Valley, California, USA	\$21
Domaine Laroche, Chablis	Burgundy, France	\$27
Cakebread, Chardonnay	California, USA	\$35

Rosé

Château D'Esclans, Whispering Angel	Provence, France	\$19
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Red

Brassfield Estate, Cabernet Sauvignon	California, USA	\$17
Kettmeir, Pinot Noir	Alto Adige, Italy	\$20
Stag's Leap, Merlot	Napa Valley, California, USA	\$25
Sinegal Estate, Cabernet Sauvignon	Sonoma, California, USA	\$45

WINE BY THE BOTTLE

NV Champagne Brut

750ML

Nicolas Feuillatte Reims Montagne de Reims	\$120
Piper-Heidsieck Reims Montagne de Reims	\$130
Telmont, Damery Vallée de la Marne	\$140
Taittinger Reims Montagne de Reims	\$145
Moët & Chandon Impérial Épernay Vallée de la Marne	\$150
Charles Heidsieck Reims Montagne de Reims	\$150
Veuve Clicquot Brut Reims	\$170
Perrier-Jouët Brut Épernay	\$170
Pommery Brut Apanage Reims	\$190
Ruinart Blanc de Blancs Reims	\$280
Moët & Chandon Dom Pérignon Brut Hautvillers, Montagne de Reims	\$900

NV Champagne Rosé

750ML

Telmont Damery Vallée de la Marne	\$600
Ruinart Reims Montagne de Reims	\$650

Sparkling

750ML

Torresella Prosecco, Veneto, Italy	\$75
Ca' del Bosco Brut Franciacorta, Lombardy, Italy	\$130
Contratto for England Rosé, Piedmont, Italy	\$140

WINE BY THE BOTTLE

White	750ML	
CHARDONNAY - FRANCE		
Albert Bichot, Chablis, Burgundy	\$90	
Domaine Laroche, Chablis, Burgundy	\$110	
Domaine Ferret, Pouilly-Fuissé, Burgundy	\$170	
CHARDONNAY - NEW WORLD		
Bezel, California USA	\$75	
Roco, Willamette Valley, Oregon USA	\$80	
Cakebread, Chardonnay, Napa Valley, California, USA	\$140	
SAUVIGNON BLANC - FRANCE		
Comte de la Chevalière, Sancerre, Loire Valley, France	\$100	
Hubert Brocard, Sancerre, Loire Valley, France	\$130	
Roger Neveu, Sancerre, Loire Valley, France	\$130	
SAUVIGNON BLANC - NEW WORLD		
Brassfield Estate, Sauvignon Blanc, California, USA	\$75	
Frenzy, Sauvignon Blanc, Marlborough New Zealand	\$75	
Sinegal Estate, Sauvignon Blanc, Napa Valley, California, US	\$75	
Cloudy Bay, Sauvignon Blanc, Marlborough New Zealand	\$80	
Stag's Leap Wine Cellars, Sauvignon Blanc, Napa Valley California USA	\$85	
AROMATIC GRAPES		
La Spinetta, Bricco Quaglia, Moscato D'Asti, Piedmont, Italy	\$90	
Thomas Schmitt, Kabinett, Riesling, Mosel, Germany	\$75	
Loimer, Riesling, Kamptal, Austria	\$80	
Trimbach, Riesling, Alsace, France	\$85	
DRY, MINERAL & FRUITY		
Château Minuty, Minuty Prestige Blanc, Rolle, Provence, France	\$75	
Elena Walch, Pinot Grigio, Alto Adige, Italy	\$75	
Kettmeir, Pinot Grigio, Alto Adige, Italy	\$75	
Ponzi, Pinot Gris, Willamette Valley, Oregon, USA	\$75	
Michele Chiarlo, Gavi di Gavi, Piedmont, Italy	\$75	
Jermann, Pinot Grigio, Friuli-Venezia Giulia, Italy	\$80	
Bertani Velante, Pinot Grigio, Veneto, Italy	\$85	
Giovanni Rosso, Roero Arneis, Piedmont, Italy	\$100	
Vietti, Derthona (Timorasso), Colli Tortonesi, Piedmont, Italy	\$100	
La Spinetta, Derthona (Timorasso), Colli Tortonesi, Piedmont, Italy	\$100	
Santa Margherita, Eterna, Alto Adige, Italy	\$120	
La Scolca, Black Label, Gavi di Gavi, Piedmont, Italy	\$140	
Rosé		750ML
FRANCE		
Château Miraval, Provence France	\$80	
Château Minuty, Minuty Prestige, Provence France	\$85	
Château D'Esclans, Whispering Angel, Côtes De Provence France	\$90	
Comte de la Chevaliere, Sauvignon Blanc / Pinot Noir, Loire Valley France	\$100	
Château D'Esclans, Garrus Côtes De Provence France	\$200	
ITALY		
Fattoria Sardi, Tuscany Italy	\$70	

WINE BY THE BOTTLE

Red

750ML

ITALY

Kettmeir, Pinot Noir, Alto Adige	\$100
Ornellaia, Le Volte, Sangiovese / Merlot / Cabernet Sauvignon, Bolgheri, Tuscany	\$100
Volpaia, Sangiovese, Chianti Classico, Tuscany	\$100
Damiano, LeCinqueVigne, Barolo, Piedmont	\$130
Col d'Orcia, Brunello di Montalcino, Sangiovese, Tuscany	\$170
Lamole di Lamole, Campolungo Chianti Classico Gran Selezione	\$170
Tenuta di Biserno, Il Pino, Bordeaux Blend, Tuscany	\$200
Tenuta San Guido, Guidalberto Cabernet Sauvignon / Merlot, Bolgheri, Tuscany	\$250
Antinori, Tignanello, Sangiovese / Cabernet Sauvignon / Cabernet Franc Chianti Classico, Tuscany	\$550
La Spinetta, Campè, Barolo, Nebbiolo, Piedmont	\$600
La Spinetta, Gallina, Barbaresco, Nebbiolo, Piedmont	\$650
Tenuta San Guido, Sassicaia, Cabernet Sauvignon / Cabernet Franc, Bolgheri, Tuscany	\$800
Biondi Santi, Brunello di Montalcino, Sangiovese, Tuscany	\$850

SPAIN

Cerro Anon, Tempranillo, Rioja	\$75
Numanthia, Termes, Tempranillo, Spain	\$100

NEW WORLD - CABERNET SAUVIGNON / BLENDS

Brassfield Estate, California, USA	\$75
Daou, Paso Robles, California, USA	\$85
Method, Napa Valley, California, USA	\$110
Penfolds, Bin 600, Cab. Sauv. / Shiraz, California USA	\$120
Sinegal Estate, Sonoma, California, USA	\$120
ZD, Napa Valley, California, USA	\$150
Crossbarn, Napa Valley, California, USA	\$170
Viña Almaviva, EPU, Bordeaux Blend, Maipo Valley	\$200
Darioush, Signature, Napa Valley, California, USA	\$400
Darioush, Darius II, Bordeaux Blend, Napa Valley, California, USA	\$1000
Harlan Estate, Bordeaux Blend, Oakville, Napa Valley, California, USA	\$4000

MERLOT

Duckhorn, Napa Valley, California, USA	\$100
Stag's Leap, Napa Valley, California, USA	\$100
Darioush, Signature, Napa Valley, California, USA	\$350

PINOT NOIR

Ponzi, Laurelwood, Willamette Valley, Oregon, USA	\$110
Ponzi, Reserve, Willamette Valley, Oregon, USA	\$250
Maison Louis Jadot, R�sonance, Willamette Valley, Oregon, USA	\$120
RAEN, Royal St. Robert, Sonoma Coast, California, USA	\$300

MALBEC

Terrazas de los Andes, Grand Malbec, Mendoza, Argentina	\$110
Catena Alta, Mendoza, Argentina	\$140

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SPIRITS

Vodka	30 ML	Irish & Canadian Whiskey	30 ML
Absolut Elyx	\$15	Glendalough	\$14
Belvedere	\$17	Crown Royal	\$16
Ketel One	\$17	Crown Royal Black	\$16
Chopin	\$17	Jameson	\$19
Haku	\$17		
Grey Goose	\$17	Japanese Whisky	
Belvedere 10	\$40	Hibiki Harmony	\$55
Grey Goose Altius	\$65	Yamazaki 12 Suntory	\$75
Gin		Single Malt / Blended Scotch Whisky	
Tanqueray	\$16	Glenmorangie	\$17
#3	\$17	Johnnie Walker Black	\$21
Bombay Sapphire	\$17	Buchanan 12	\$25
Hendrick's	\$17	Glenlivet 12	\$25
Roku	\$17	Highland Park 12	\$34
The Botanist	\$17	Macallan 12 Double Cask	\$35
Nolet's	\$18	Talisker 10	\$35
Tanqueray 10	\$21	Oban 14	\$39
Monkey 47	\$24	Macallan 12 Sherry	\$40
Seventy One	\$35	Buchanan 18	\$45
		Lagavulin 16	\$55
Tequila / Mezcal		Glenlivet 18	\$75
Illegal Mezcal Reposado	\$14	Macallan 15 Double Cask	\$85
Don Fulano Blanco	\$17	Highland Park 18	\$90
Patrón Reposado	\$17	Johnnie Walker Blue	\$90
Casamigos Blanco	\$18	Macallan 18 Sherry Oak	\$190
Patrón Silver	\$19	Macallan Rare Cask 2023	\$150
Lost Explorer Espadin Mezcal	\$20	Glenlivet 25	\$270
Don Julio Blanco	\$21	Macallan Time Space Mastery	\$850
Mijenta Blanco	\$21	Macallan 25	\$1000
Casamigos Añejo	\$22	Macallan 30 Double Cask	\$2200
Casamigos Mezcal	\$24	Macallan 30 Sherry	\$2500
Casamigos Reposado	\$24		
Don Julio Reposado	\$24	American Whiskey	
Lost Explorer Tequila Blanco	\$25	Buffalo Trace	\$16
Mijenta Reposado	\$25	Maker's Mark	\$16
Don Julio Añejo	\$26	Woodinville Bourbon	\$16
Patrón Añejo	\$28	Woodinville Rye	\$16
Volcán XA	\$34	Knob Creek	\$17
Casa Dragones Blanco	\$35	Whistle Pig 6	\$17
Patrón Cristalino	\$35	Bulleit Bourbon	\$18
Komos Reposado Rosa	\$45	Bulleit Rye	\$18
Komos Añejo Cristalino	\$50	Maker's Mark 46	\$19
Mijenta Añejo	\$55	Woodford Reserve Bourbon	\$20
Komos Añejo Reserva	\$65	Basil Hayden's	\$21
Casa Dragones Reposado	\$70	Angel's Envy Bourbon	\$24
Patrón El Alto	\$70	Woodford Reserve	\$25
Clase Azul Reposado	\$75	Double Oak Bourbon	
Don Julio 1942	\$75	Basil Hayden's Rye	\$26
Clase Azul Blanco Ahumado	\$120	Eagle Rare	\$30
Casa Dragones Joven	\$150	WhistlePig 10	\$35
Komos Extra Añejo	\$170	Angel's Envy Rye	\$40
Clase Azul Mezcal Durango	\$170	Blanton's Single Barrel	\$65
Clase Azul Añejo	\$200	WhistlePig 12	\$65
Clase Azul Añejo	\$700	WhistlePig 15	\$85
Día de los Muertos			
Clase Azul Ultra	\$800	Liquor	
		Amaro Cardamaro	\$14
Rum		Aperol	\$14
Bacardi Light	\$15	Fernet Branca	\$14
Flor De Cana	\$15	Disaronno Amaretto	\$15
Brugal 1888	\$17	Kahlua	\$15
Bacardi Ocho	\$17	Amaro Lucano	\$16
Zacapa 23	\$21	Licor 43	\$16
Mount Gay XO	\$25	Nonino Aperitivo	\$16
Brugal Coleccion Visionaria 02	\$55	Amaro Montenegro	\$17
Brugal Maestro Reserva	\$75	Cointreau	\$17
		Bailey's Irish Cream	\$17
Cognac		Campari	\$17
Remy VS	\$17	Grand Marnier	\$20
Remy Martin VSOP	\$24	Green Chartreuse	\$25
1738	\$30	Yellow Chartreuse	\$25
Courvoisier VSOP	\$30		
Hennessy VSOP	\$30		
Hennessy XO	\$80		
Courvoisier XO	\$80		
Remy XO	\$80		
Louis XIII	\$400		
Hennessy Paradis	\$500		
Hennessy Richard	\$2500		

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JAPANESE BEER

Asahi	\$10
Heineken	\$10
NOAM	\$12
Coedo Beniaka	\$15

SOFT DRINKS

Soft Drinks

Coca Cola	\$8
Diet Coke	\$8
Coke Zero	\$8
Sprite	\$8
Fever-Tree Ginger Ale	\$8
Fever-Tree Ginger Beer	\$8
Fever-Tree Mediterranean Tonic	\$8
Fever-Tree Lime Yuzu	\$8
Fever-Tree Grapefruit	\$8
Fever-Tree Club Soda	\$8

Energy Drinks

Red Bull	\$12
Red Bull Sugar Free	\$12
Red Bull Peach	\$12

Water

Evian Still / Sparkling Small	\$8
Evian Still / Sparkling Large	\$12

COFFEE

Espresso	\$7
Decaffeinated	\$7
Double Espresso	\$9
Americano	\$9
Latte	\$10
Cappuccino	\$10

TEA

Mimi Kakushi Cherry Sencha	\$14
Japanese Sencha	\$14
Jasmine Silver Needle	\$14
Matcha Iri Genmaicha	\$14
Japanese Kuki Hojicha	\$14
Matcha Ceremonial	\$16
Organic English Breakfast	\$14
Rooibos Vanilla Earl Grey	\$14
Organic Chamomile Blossoms	\$14
Mimi Kakushi Cherry Sencha Tea, Bottle 70gr	\$85

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